





All Day Dining

Available 11:00 AM to 11:30 PM

Soups, Salads and Starters

Soup of the Day	8
 Chicken Noodle Soup	9
Walla Walla Onion Soup with Local Melted Triple Cream Crouton	9
Pacific Northwest Clam Chowder	9
 Tomato Soup	9
Classic Olympic Caesar Salad	12
Add Dungeness Crab, Shrimp or Chicken	4
 Heirloom Tomato Stack with Local Burrata and Basil Sprouts, Aged Balsamic	Appetizer 14 Entrée 18
Lusciously Loaded Louie, Iceberg Lettuce, Bell Peppers, Eggs, Onions, Shrimp or Crab	Appetizer 14 Entrée 18
 Seasonal Pike Place Market Chicken Chop Salad	Appetizer 14 Entrée 18

The Cheese Cellar Selection



Choose any **3** of the following great northwest cheeses. Served with Okanogan dried fruit, Honey from the Fairmont Hives and a bread selection from Pastry Chef's Artis Kalson's oven all for \$16.


San Andreas - Sheep – Bellweather Farms, Petaluma, CA
Modeled after a Pecorino from Tuscany. Nutty, grassy, semi-firm.

Midnight Moon - Pasteurized Goat – Cypress Grove Creamery Arcata, CA
Phenomenal compliment to Champagne or Sparkling Wine. Nutty and brown buttery flavor.

Willapa Hills Farmstead Cheese - Big Boy Blue - Doty, WA
Cow milk blue with a natural rind and reminiscent of an English Stilton.

Pondhopper - Pasteurized Goat - Tumalo Farms, Bend, OR
A semi-soft farmstead goat's milk cheese made with a local microbrew. It has a tangy, mild to sharp flavor.

Beechers Flagship Bandage Wrapped Cheddar - Raw Milk – Seattle, WA
Wrapped in a bandaged, like an English Farmstead Cheddar, and aged for one year in an open-air room.

 Created using fresh and naturally balanced ingredients, Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness. Additionally, we are pleased to offer you Lifestyle Cuisine Plus, nutritious meals designed around select dietary needs and diet-dependent requirements. Our Food & Beverage team would be delighted to provide you with a special menu featuring these Lifestyle Cuisine Plus selections.

Please Note: A 20% service charge and a \$3.50 delivery charge will be added to every In-Room Dining order.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Fairmont Lifestyle Cuisine

Nutritious meals designed around select dietary needs
and diet-dependent requirements
Available 11:00am to 10:00pm

Dash/Heart Healthy	Three Course 39
Chilled Carrot and Ginger Soup	7
Roasted Free Range Chicken, Sweet Corn Quinoa	28
Strawberry Angel Short Cake, Chantilly Cream	9


Gluten Free	Three Course 59
Asparagus Truffle Salad, Aged Balsamic, Goat Cheese	12
Filet of Angus Beef, Organic Carrots, ShalLOT and Oxtail Braisaqe	46
Local Huckleberry Crème Brûlée	9


Diabetes	Three Course 52
Heirloom Tomato Wall Paper, Shaved Burrata Cheese, Basil Sprouts	9
Roasted Rack of Lamb Truffle Honey-Glazed Beets, Toasted Red Quinoa	49
Seasonal Berries, Whipped Crème Fraîche	9

Raw	Three Course 44
Corn, Jicama, Pear and Cucumber Salad, Avocado Puree	12
Shiitake Mushroom Pave, Cilantro Pesto, Baby Spinach	28
Watermelon Lime Granate, Micro Mint salad	9

Vegan	Three Course 49
Marinated Beet Carpaccio, Organic Micro Sprout Salad, Solid Olío Nuovo	11
Seared Tofu, Shiitake Mushrooms, Baby Bok Choy, Sizzling Soy Ginger	22
Chocolate Cupcake, Sweet Peaches, Blackberry Sorbet	9

Macrobiotic	Three Course 39
Spinach Salad Rolls, Shoyu Vinaigrette	9
Sweet and Sour Wild King salmon, Pineapple Rice	28
Organic Fruit Granola Bar, Coconut Sorbet	9

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Entrées


Spaghetti with Tomato Basil Sauce	Appetizer 15 Entrée 20
Substitute Sauce Bolognese	2
Campanelle Pasta, Chicken, Crushed Tomatoes, Roasted Garlic, Fresh Basil	Appetizer 18 Entrée 23
Microbrew Battered Halibut and Chips with Coleslaw and Tartar Sauce	29
Steamed Alaskan Halibut, Shiitake Mushrooms, Sticky Rice, Sizzling Sesame Oil	29
Wild Alaskan King Salmon, Olympic Roof Top Honey, Shaved Apples, Local Morel Mushrooms	29
Dungeness Crab Cakes with Butter Poached Asparagus and Tomato Jam	29
Buttermilk Fried Chicken, Mashed Potatoes, Biscuits and Gravy	26
New York Steak, Garlic Infused Potatoes, Wilted Spinach, Red Wine Jus	38
Home Style Meatloaf, Yukon Whipped Potatoes, Mixed Vegetables	26

Pizza From Our Oven

Design Your Own Pizza	20
Create your own pizza using our own house made pizza dough, zesty pizza sauce and your choice of 3 of the following: Pepperoni, Canadian Bacon, Grilled Chicken, Black Forest Ham, Bell Peppers, Mushrooms, Pineapple, Tomato, Olives, Mozzarella Cheese, Swiss Cheese, Goat Cheese, Spinach, Onions	
Margherita Cheese Pizza	18

Sandwiches

Sandwiches Served with Choice of Organic French Fries or Mixed Greens.

 Seattle Club House Sandwich with Dungeness Crab, Chicken, Avocado	20
Traditional Bacon, Lettuce and Tomato Sandwich	16
Smoked Turkey Club, All-American Cole Slaw, Potato Gaufrettes	14
Olympic Kobe Beef Burger, Sticky Honey Pepper Bacon, Avocado	19
Dungeness Crab Melt, White Cheddar, Bowl of Tomato Basil Bisque	20
Grilled Wild King Salmon Burger	18

Design Your Own Sandwich

Served with a Choice of Organic French Fries or Mixed Greens	16
White, Sourdough, Whole-Wheat, Seven-Grain, Rye Bread	
Butter, Mayonnaise, Mustard	
Cucumber, Lettuce, Olives, Onions, Pickles, Tomato	
American, Bleu, Cheddar, Goat, Mozzarella, Provolone, Swiss	
Ham, Salami, Roast Beef, Turkey, Grilled Chicken, Bacon	
Egg Salad, Tuna Salad or Grilled Vegetables	



From our Award Winning Restaurants



THE GEORGIAN
A CLASSIC APPROACH TO CONTEMPORARY CUISINE

Available Tuesday thru Saturday 5pm – 10pm

Dungeness Crab Bisque infused with Cognac and Tarragon, Crisp Crab Cake	17
Asparagus Salad with Local Goat Cheese, Micro Mache Dressed in Truffle Balsamic	16
Roast Fillet of Beef, Shallot and Oxtail Braissage, Young Carrots	45
Seared Scallops, Crisp Potatoes, Melted Young Leeks, Truffle Bacon Butter Sauce	49
Georgian Banana Foster Crème Brulee, Dulce de Leche Ice Cream	11



Dungeness Crab and Artichoke Gratin	16
Pan-Fried Oysters, Wedge Fries, Cole Slaw, Tartar Sauce	24
Whole Roasted Dungeness Crab, Rosemary Roasted Potatoes, Grilled Asparagus	45
Shucker's Signature Old Fashioned Chocolate Fudge Cake	9

Beverages

Glass of Milk: 2%, Skim, Chocolate or Soy	4
Fresh Juice of the Day	6
Fresh Orange, Grapefruit or Apple Juice	6
Selection of Juices: Carrot, Pineapple, Prune, Tomato or V8®	5
Assorted Soft Drinks: Coca Cola, Diet Coke, Pepsi, Diet Pepsi, Sprite, Diet Sprite, Ginger Ale	4
House Brewed Iced Tea	5.5
Fiji Mineral Water	500ml 5 1L 8
San Pellegrino Mineral Water	500ml 5 1L 8
Talking Rain® Bottled Water	4

Desserts

Delectable treats from our Pastry Shop
\$9 each

Ice Cream Sundae, Whipped Cream, Nuts, Chocolate Sauce
Flourless Chocolate Cake
Snickerdoodle Cheesecake
Wild Huckleberry Crème Brule
Chocolate Nut Fudge Brownie, Vanilla Ice Cream
Washington Apple Pie a la Mode