## All Day Dining

Available 11:00 AM to 11:30 PM

### Soups, Sal ads 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
Heir loom Tomato Stack with Local Buratta and Basil Sprouts, Aged Balsamic	Appetizer Entrée	14 18
Lusciously Loaded Louie, Iceberg Lettuce, Bell Peppers, Eggs, Onions, Shrimp or Crab	Appetizer Entrée	14 18
Seasonal Pike Place Market Chicken Chop Salad	Appetizer Entrée	14 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 Lifestyl e Cuisine

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

Dash/Heart Heal thy 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 Truffl e Sal ad, Aged Bal samic, Goat Cheese 12 Filet of Angus Beef, Organic Carrots, Shall ot and Oxtail Braisage 46 Local Huckleberry Crème Brulee 9 Diabetes Three Course 52 Heirloom Tomato Wallpaper, Shaved Burrata Cheese, Basil Sprouts 9 Roasted Rack of Lamb Truffl e Honey-Glazed Beets, Toasted Red Quinoa 49 Seasonal Berries, Whipped Crème Fraiche 9 Raw Three Course 44 Corn, Jicama, Pear and Cucumber Sal ad, Avocado Puree 12 28 Shiitake Mushroom Pave, Cil antro Pesto, Baby Spinach Watermel on Lime Granate, Micro Mint sal ad Q Vegan Three Course 49 Marinated Beet Carpaccio, Organic Micro Sprout Sal ad, Sol id Ol io Neuvo 11 Seared Tofu, Shiitake Mushrooms, Baby Bok Choy, Sizzling Soy Ginger 22 Chocol ate Cupcake, Sweet Peaches, Blackberry Sorbet 9 Macrobiotic Three Course 39 Spinach Sal ad Rolls, Shoyu Vinaigrette 9 Sweet and Sour Wild King salmon, Pineapple Rice 28 Organic Fruit Granol a Bar, Coconut Sorbet 9

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Entrées	
Spaghetti with Tomato Basil Sauce Substitute Sauce Bolognese	Appetizer 15 Entrée 20 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 Mushro	ooms 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 Sand wich	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

16

Served with a Choice of Organic French Fries or Mixed Greens
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



#### \*Available Tuesday thru Saturday 5pm – 10pm\*

Dungeness Crab Bisque infused with Cognac and Tarragon, Crisp Crab Cake	
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