



IN ROOM DINING

DINNER

Daily | 5pm–9pm

SMALL & LARGE PLATES

- Shuckers Clam Chowder** oyster crackers 14
- Dungeness Crab Cake** apple fennel slaw, basil aioli 30
- Big Eye Tuna Crudo** aji amarillo, miso, Japanese cucumbers, bonito 23
- Italian Meatballs** pork & veal, lemon ricotta, slow cooked marinara 18
- Hummus** garden vegetables, ras el hanout, fennel, naan bread 15
- Hand Cut Fries** scallions, pecorino, creamy horseradish sauce 15
- Baby Romaine Lettuce** parmesan cheese, croutons, dijon mustard dressing 15
add grilled chicken +10 | add shrimp +12
- Roasted Baby Carrots** pistachios, sprouts, fermented lemon labneh 16
- Falafel Tacos** charred salsa, lime crema, cilantro, pickled jalapeños 22
- Olympic Burger** secret sauce, “a-1,” comté cheese, roasted tomato, crispy onion rings 27
- Pan Roasted Chicken** spicy cherry peppers, garlic, marbled potatoes, natural jus 34
- Wild Salmon** asparagus, spring onion, black garlic 45
- Petite Steak Frites** crispy leeks, bone marrow butter, horseradish jus 41

DESSERTS

- Strawberries & Cream** short bread 14
- Molten Chocolate Cake** vanilla ice cream 14
- Ice Cream Cookie Sandwich** chocolate chip cookies, chocolate 12

KIDS MENU

- Chicken Fingers** choice of fruit salad or fries 12
- Cheeseburger** choice of fruit salad or fries 14
- Grilled Cheese** choice of fruit salad or fries 10

BREAKFAST

Daily | 7am-11am

- Viennoiserie** croissants, chocolate croissants, gluten-free muffins 7 each, 18 for all 3
- Fresh Berries & Yogurt** granola, dark chocolate 14
- Steel Cut Oatmeal** blueberries, brown sugar, toasted almonds 14
- Breakfast Power Bowl** barley grains, tofu, arugula, beets, spirulina vinaigrette 17
- Avocado Toast** sunny-side-up eggs, flax seeds, fresh herbs 19
- Salmon Gravlax Bagel** tomato, pickled red onion, caper cream cheese 19
- Buttermilk Pancakes*** bananas, spiced walnuts, whipped cream 18
- *Gluten free option available upon request
- Ham & Cheese Croissant** honey ham, gruyere cheese, dijon mustard 17
- Olympic Hash** sunny-side-up eggs, pastrami, corn, peas, onions, potatoes 19
- The Classic** scrambled eggs, breakfast potatoes, bacon, toast 18
- Toast** sourdough, wheat 4 | **Bagel** plain, everything 5

DIAL 3260 TO ORDER

COFFEE & TEA

Juice apple, pineapple, grapefruit, V8, orange 6
Drip Coffee regular, decaffeinated small pot 9, large pot 14
Tea earl grey, english breakfast, green, mint 5

WINE & BEER

CHAMPAGNE & SPARKLING

Brut Champagne Moët & Chandon (187 ml, 6oz), France 32
Brut Champagne Louis Roederer (375ml, ½ bottle), France 48
Brut Cava Reserva, Campo Viejo, Catalonia, Spain 48
Blanc de Blancs Chandon by the Bay, Carneros CA 68
Brut Champagne Moët & Chandon, France 120

WHITE & ROSÉ

Chardonnay Château Ste. Michelle (375ml, ½ bottle), Washington 24
Rosé Château Minuty, “M” Côtes de Provence, France 52
Sauvignon Blanc Dashwood, Marlborough, New Zealand 46
Chardonnay Domaine Jean-Louis Mothe, Chablis, FR 72
Riesling Two Mountain Estate, Rattlesnake Hills, Washington 48

RED

Merlot L'Ecole 41 (375ml, ½ bottle), Columbia Valley, Washington 28
Pinot Noir Primarius, Willamette Valley, Oregon 56
Pinot Noir Belle Glos Clark & Telephone, Santa Maria Valley, CA 90
Cabernet Sauvignon Amavi Cellars, Walla Walla Valley, WA 68
Red Blend Novelty Hill, Columbia Valley, Washington 59

BEER

Local, Domestic & Imported 8

MINERALS

Soda 6
Sparkling or Still Water (small) 6
Sparkling or Still Water (large) 9



OLYMPIC HONEY VODKA

Olympic Honey Vodka was created in partnership with Seattle distillery Sun Liquor and made with honey from the bees that live on the rooftop of Fairmont Olympic Hotel. 750mL \$75

DIAL 3260 TO ORDER

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please Note: A 20% service charge and \$4.00 delivery charge will be added to every takeout order.
The 20% service charge is distributed to the server, while the \$4.00 delivery charge is retained by the hotel. 10/19/2021