



À LA CARTE ENTRÉES

À la carte entrées include choice of mixed green salad or Caesar salad, and a choice of dressing, and choice of green beans, sautéed mixed vegetables, or asparagus. All options are served buffet style, for plated service please add \$5 per person.

ACCOMPANIMENTS

Please choose one

Roasted Red Potatoes | Rice Pilaf | Garlic Mashed Potatoes

SEAFOOD

Herb Crusted Black Tiger Prawns

with lemon beurre blanc sauce
\$27

Baked New England Cod

with Roma tomatoes, red onions, and Parmesan cheese
\$25

Northwest Crab Cakes

with red pepper coulis and lime crème fraîche
\$28

Marinated Grilled Halibut

with roasted leek and garlic cream sauce
\$28

Baked Salmon

with lemon, tarragon, and garlic sauce
\$29

CHICKEN

Half Bone-In Lemon and Herb Chicken

marinated and slow-roasted to a golden brown
\$25

Chicken Piccata

with lemon, caper, white wine butter sauce
\$26

Sautéed Chicken Breast

select Marengo, Florentine, or Marsala sauce
\$27

BEEF

Flat Iron Steak

with crispy fried onion strings and mushroom demi-glaze
\$30

Beef Wellington

with red wine shallot sauce
\$35

Grilled Center Cut New York

with portabella mushroom sauce
\$32

Beef Madallions

with green peppercorn demi-glaze
\$35

Grilled Porterhouse

with sautéed mushrooms
\$40

PORK

Honey Glazed Bone-In Chop

with Dijon mustard cream sauce
\$29

Pork Tenderloin

with cranberry chutney
\$25

Stuffed Center Cut Boneless Chop

with apples, apricots, and cognac glaze
\$30

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Menu and pricing subject to change without notice. All food and beverage is subject to applicable Washington state sales tax and a 20% taxable service charge. Of that amount, 45% will be paid directly to your service personnel and 55% will be retained by the property. rev 1/19