

Room Service

All Day (11:00 am – 11:00 pm)

a little something

daily soup \$5 cup \$7 bowl

organic soft lettuces blistered tomatoes, bread shards, red wine mustard vinaigrette \$7

jack and cheddar stuffed quesadilla chicken and green onions in a flour tortilla \$12
or skip the chicken \$9

crisp chicken tenders, honey mustard and ranch dressing \$11

thai spicy seared ahi tuna, lightly blackened, Thai chili sauce and papaya relish \$14
[low cholesterol and low fat]

pan seared cajun shrimp, with a fennel and orange salad \$12
[carb conscious]

classic style wings, spicy with celery, carrot sticks and Bleu cheese dressing (dozen) \$14

artichoke spinach and jalapeño dip, with bread shards and tortilla planks \$13

fried calamari, tossed in our house made batter and served with marinara \$15

breadline

caesar salad, romaine tossed in traditional Caesar \$9
add herb grilled chicken \$14

santa fe salad, romaine, red onions, avocado, bacon, jack cheese, grilled chicken, bbq ranch dressing \$14

sesame chicken salad tossed greens, mandarin oranges, walnuts, chicken, and avocado \$14

roast turkey blt, lemon pepper aioli, toasted sourdough and fries \$14

portobello mushroom sandwich, balsamic marinated, avocado, fontina cheese, toasted ciabatta roll and fries \$13

reuben sandwich, corn beef, sauerkraut, thousand island, swiss cheese on rye and fries \$15

bbq and chipotle pulled pork sandwich topped with creamy slaw and fries \$15

classic marriott burger, fresh ground angus beef patty, Tillamook® cheese, bacon and fries \$16

favorites

nw seasonal fish and chips, beer batter cod fish, tartar sauce and fries \$15

sautéed seafood pesto penne pasta, shrimp, salmon, tuna, and our house made pesto \$20

flank steak and gorgonzola salad, sliced sirloin steak, romaine lettuce, tomatoes, red onions, crumbled gorgonzola cheese, bacon bits and Bleu cheese dressing \$19

parmesan chicken breast, wilted arugula, capers, tomatoes, mashed potatoes, lemon sauce \$20

miso-glazed NW salmon, shiitake, bok choy, lemon grass broth and white rice \$23
with a King Estate Pinot Gris \$28

petite filet mignon 6 oz, parmesan potato wedges and vegetable du jour \$29



\$5 sides

crispy parmesan potato wedges

creamy slaw

today's fresh vegetables

garlic sautéed mushrooms

french fries

\$8 sweets

classic crème brule

key lime pie

sugar free cheese cake
[carb conscious]

chocolate brownie cake

\$10

pint of ice cream or sorbet

Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal. We are happy to modify any of our dishes to your satisfaction.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

A 20% service charge will be added to your check.

"Fit for You" items have been selected to meet the diverse dietary needs of our guests. Your Server will be happy to answer any questions you have