

## Beverages

|                                                                     |        |
|---------------------------------------------------------------------|--------|
| <b>Milk</b><br>2%, non-fat, soy                                     | \$3.00 |
| <b>Fresh Squeezed Juice</b><br>Orange, Grapefruit, Apple, Cranberry | \$4.50 |
| <b>Small pot of Coffee</b>                                          | \$3.50 |
| <b>Large pot of Coffee</b>                                          | \$5.50 |
| <b>Espresso</b>                                                     | \$3.50 |
| <b>Cappuccino</b>                                                   | \$4.00 |
| <b>Latté</b>                                                        | \$4.00 |
| <b>Tea</b>                                                          | \$3.50 |
| <b>Soft Drinks / Bottled Water</b>                                  |        |



There is a 20% service charge and \$3.00 delivery fee.  
State Food and Beverage tax will be applied.

## In-Room Breakfast

6:30 a.m. - 10:00 a.m. (Monday to Friday)  
6:30 a.m. - 11:00 a.m. (Saturday and Sunday)



**Seasonal Fresh Fruit** **\$10.00**

Seasonal fresh fruit and berries with natural yogurt and granola....

**Steel Cut Oatmeal** **\$8.00**

With golden raisins, walnuts, brown sugar, and butter

**Rise and Shine Continental** **\$11.00**

Fresh house made bagel, poppy seed muffin, and seasonal fresh fruit

**Smoked NW Salmon and Bagels** **\$14.50**

Herbed cream cheese, red onions, and capers

**Eggs any Style** **\$11.00**

With herb roasted potatoes, and toast

**Farmers Breakfast** **\$15.00**

Your choice of eggs and your choice of breakfast meats, applewood smoked bacon, maple glazed sausage or ham, served with herb roasted potatoes and toast.

**Eggs Benedict** **\$15.50**

Poached eggs, scones, hollandaise and herb roasted potatoes

**Salmon Eggs Benedict** **\$17.50**

Poached eggs, smoked salmon, orange-dill scones, citrus hollandaise and herb roasted potatoes

**Build Your Own Omelet** **\$11.00**

Three egg omelet with your choice of three ingredients: mushroom, tomato, spinach, green onions, ham, bacon, cheddar cheese, or cream cheese and served with toast

**Belgian Waffles** **\$11.50**

Served with whipped cream and sliced strawberries

**Traditional Buttermilk Pancakes** **\$10.50**

Three large pancakes with butter and maple syrup

With Bananas **\$12.50**

With Berries **\$14.50**

**Traditional French Toast** **\$10.50**

Made with egg bread served with butter and maple syrup

## Breakfast Sides

**Fresh Fruit** **\$4.00**

**Muffin or Toast** **\$6.00**

**Bagel and Cream Cheese** **\$5.50**

**Smoked Bacon, Seared Ham or Maple Glazed Sausage** **\$5.50**

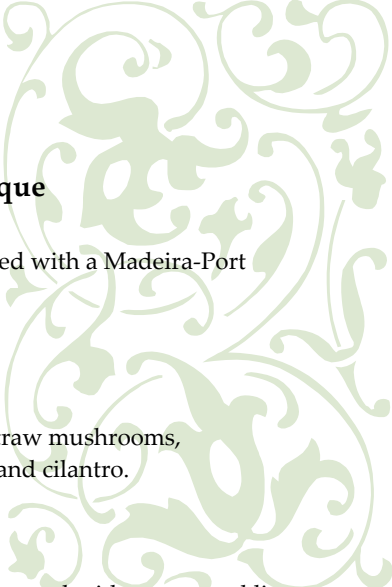
**Yogurt** **\$4.00**  
Non-Fat or Honey

**Granola** **\$6.50**  
With nuts or plain

**Breakfast Cereal** **\$5.00**  
Please enquire about the varieties

Food is prepared in an environment which may contain or come into contact with nuts. Please advise your server of any allergies or special dietary requirements you may have.

Consumption of raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness.



**Dungeness Crab and Sweet Corn Bisque**

**\$9.00**

Rich creamy crab bisque with sweet corn, topped with a Madeira-Port reduction and fresh chives.

**Hot and Sour Shrimp Soup**

**\$6.50**

Spicy Thai chili broth, white shrimp, tomato, straw mushrooms, lemon grass, Kaffir lime leaves, galangal, lime and cilantro.

**Putaportivan's Calamari Poppers**

**\$11.50**

Crispy Calamari tubes stuffed with spicy tuna served with grapes and lime

**Kal-Bi Pork Medallions**

**\$11.50**

Flash-seared Kal-Bi Pork medallions with sesame seeds and Kal-Bi glaze

**Cedar Plank Roasted Mushrooms**

**\$12.00**

Portabello, crimini, and shiitake mushrooms are seasoned with dried porcini's garlic, and fresh herbs, served with lemon vinaigrette dressed frisee and arugula

**Grilled & Chilled Black Tiger Prawn Cocktail**

**\$15.00**

Grilled and chilled, served with shredded daikon, cucumber and spicy wasabi-sambal cocktail sauce

**Dungeness Crab Cakes**

**\$14.00**

Dungeness crab, sweet cream, and vegetables coated with Panko, pan-seared served with Thai sweet chili beurre blanc.

**Sesame-Peppercorn Crusted Ahi**

**\$15.00**

Seared rare, served atop daikon-carrot salad with wasabi cream and ginger-soy



**In-Room Appetizers**

**Baby Greens with Lemon-Thyme Vinaigrette**

**\$9.00**

Baby greens with marinated artichoke hearts, calamata olives, celery, scallions, sweet 100 tomatoes, Parmigiano and Asiago cheeses tossed with lemon-thyme vinaigrette.

**Romaine Heart Caesar with Parmigano Reggiano**

**\$8.00**

Crisp romaine hearts, tossed with creamy classic Caesar dressing, crispy garlic croutons, Parmigiano-anchovy crisp.

With grilled chicken

**\$11.00**

With shrimp

**\$11.00**

With fresh Dungeness crab

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## Overnight Menu

### Roast Turkey Club Sandwich

\$9.50

Shaved roasted turkey breast, crisp bacon, tomato, Dijon mayonnaise, and iceberg lettuce served on toasted nine grain bread with Tim's potato chips.

### Char Siu Chicken Salad

\$13.00

Crisp romaine lettuce and nappa cabbage, Chinese style BBQ chicken breast, scallions, celery, sesame seeds, almonds and crisp won tons, tossed in a sweet-n-sour vinaigrette.

### Dungeness Crab and Sweet Corn Bisque

\$9.00

Chef's daily...please enquire about today's special soup!

### Romaine Heart Caesar with Parmigano Reggiano

\$8.00

Crisp romaine hearts, tossed with creamy classic Caesar dressing, crispy garlic croutons, Parmigiano-anchovy crisp.

With grilled chicken

\$11.00

With shrimp

\$11.00

With fresh Dungeness crab.

\$14.00

### Grilled & Chilled Prawn Cocktail

\$15.00

Grilled and chilled, served with shredded daikon, cucumber and spicy wasabi-sambal cocktail sauce

### Ahi Poke with Taro Chips

\$12.00

Fresh Hawaiian ahi, sweet Maui onion, fresh ogo, nori and sesame seeds, tossed in a crushed red chili-soy dressing, served with crispy taro chips.

### Chocolate Truffles

\$11.00

A half dozen melt in your mouth truffles, Semi-Sweet Chocolate,

Orange dark Consumption of raw or undercooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness.



PAN PACIFIC HOTEL  
Seattle

There is a 20% service charge and \$3.00 delivery fee.  
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In-Room Dining

### Garden Burger

The original Garden Burger, topped with Tillamook cheddar, red pepper aioli, lettuce, tomato and red onion. Served on a whole wheat bun with crispy fries.

\$11.00

### Kobe Beef Burger

½ pound Kobe Beef fire-grilled and topped with cheddar and Swiss cheese, smoked bacon, lettuce and tomato, served on a Ciabatta roll with roasted onion spread, and crispy fries.

\$15.00

### Penne Pasta with Smoked Chicken

Penne Rigati in a garlic cream sauce with smoked hazelnuts, roasted bell peppers, smoked chicken, scallions and dill.

\$19.00

### Roast Turkey Club Sandwich

Shaved roasted turkey breast, crisp bacon, tomato, Dijon mayonnaise, and iceberg lettuce served on toasted nine grain bread with Tim's potato chips.

\$11.00

### Char Siu Chicken Salad

Crisp romaine lettuce and nappa cabbage, Chinese style BBQ chicken breast, scallions, celery, sesame seeds, almonds and crisp won tons, tossed in a sweet-n-sour vinaigrette.

\$14.00

### Pacific Northwest King Salmon

Fresh NW king salmon filet grilled over applewood, with lemon, vermouth and butter served with Yukon gold mashed potatoes and seasonal vegetables.

\$26.00

### Cedar Plank Roasted Pacific NW King Salmon

Pacific NW red king salmon seasoned with Chef Howie's famous rub, roasted on a cedar plank to impart a subtle woody flavor, served with smoked broccoli and citrus rice.

\$27.00

### Sesame-Peppercorn Crusted Seared Ahi

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\$34.00

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### Seastar Fire Grilled Steak

Filet Mignon with roasted vegetables, mashed potatoes and merlot-shallot demi glace. 8oz Filet Mignon or 12oz Filet Mignon

\$37.00/  
\$49.00

### Cedar Plank Roasted Alaskan King Crab

Alaskan king crab merus legs and fresh vegetables are roasted on a Western red cedar plank, served with lemon and creamy butter sauce.

\$54.00

### Seasonal Fresh Fish

Please inquire with Service One about today's selection

Market  
Price

## Kid's Menu

### \*Grilled Cheese Sandwich

\$7.00

### \*Buttermilk Chicken Tenders

\$7.00

### \*Hamburger or Cheeseburger

\$7.00

### Penne Pasta Alfredo

\$7.00

\*Served with french fries

## Dessert Menu

(salad or fruit may be substituted by request)

### Vanilla Crème Brulee

Classic vanilla bean or the ying and yang of crème brulee, chocolate and vanilla, ebony and ivory together as one. Your choice.....

\$7.00

### Chocolate Truffles

A half dozen melt in your mouth truffles, Semi-Sweet Chocolate, Orange dark Chocolate, Bailey's Irish Cream, Cappuccino, Hazelnut and Chili Pepper

\$11.00

### Seasonal Dessert Selection

Please inquire with Service One about today's selection

\$8.00

\$10.50