

FATHOMS DINNER MENU

ROOM SERVICE

STARTERS/SOUPS

NEW ENGLAND STYLE CLAM CHOWDER

CUP 6 BOWL 8

FRIED CALAMARI 12

SERVED WITH SAFFRON AIOLI AND COCKTAIL SAUCE

SEAFOOD COCKTAILS

JUMBO PRAWN 16 DUNGENESS CRAB 17

OREGON BAY SHRIMP 9

SOUP OF THE DAY

CUP 4 BOWL 6

FRENCH ONION SOUP 9

ROASTED GARLIC CROUTONS AND GRUYERE CHEESE

BAKED ARTICHOKE & DUNGENESS CRAB DIP 17

TRI-COLORED TORTILLA CHIPS

STEAMED CLAMS 16

ONE POUND MANILA CLAMS SIMMERED IN GARLIC, HERBS, SHERRY, CONFIT TOMATOES AND WHITE WINE
SERVED WITH RUSTIC FRENCH BAGUETTE

SALADS

CAESAR SALAD 13

FRESH ROMAINE LETTUCE TOSSED WITH PARMESAN CHEESE, CROUTONS & CAESAR DRESSING

GRILLED CHICKEN BREAST 17 BAY SHRIMP 18

DUNGENESS CRAB 21 SMOKED SALMON 21

Please notify your server if you are ordering gluten-free options due to allergies. GF - gluten free.

Our kitchen uses a variety of ingredients. If you have any food allergies, please notify your server.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

PASTA

*SPECIALTIES INCLUDES FRESH BAKED BREAD
GLUTEN FREE PASTA IS AVAILABLE*

GRILLED CHICKEN OR BAY SHRIMP FETTUCINE ALFREDO 20
FETTUCINE PASTA TOSSED WITH HOUSE MADE ALFREDO SAUCE. SERVED WITH GARLIC TOAST

FATHOMS' SPECIALTIES

ENTREES INCLUDE FRESH BAKED BREAD, SEASONAL VEGETABLE,
CHOICE OF WILD RICE, GARLIC CRUSHED YUKON POTATOES, BAKED POTATO OR FRENCH FRIES
ADD A CUP OF SOUP DU JOUR OR CAESAR/MIXED GREEN SALAD - 2.95
ADD A CUP OF CLAM CHOWDER 3.95
ADD A SIDE OF SAUTÉED PRAWNS \$14

HALIBUT AND CHIPS 25
JUMBO PIECES OF FRESH HALIBUT DEEP FRIED IN AMBER BEER BATTER

SAUTÉED PRAWNS 29
SAUTÉED IN WHITE WINE, GARLIC, LEMON AND FRESH HERBS

GRILLED WILD PACIFIC SALMON* 26
TARRAGON BUTTER SAUCE OR CRACKED PEPPER LEMON OIL – *GF*

12 OZ USDA CHOICE ANGUS PAN-SEARED BONELESS RIB EYE* 34
TOPPED WITH OREGON BLUE CHEESE BUTTER

THE "INN" BURGER* 18
HALF POUND ALL-NATURAL CHOICE BEEF PATTY TOPPED WITH BACON, HARISSA AIOLI,
ROASTED PIQUILLO PEPPERS, MANCHEGO CHEESE,
CRISP RED LEAF LETTUCE, FRESH TOMATO, RED ONION, AND A KOSHER PICKLE SPEAR SERVED ON A BRIOCHE BUN
ONLY SERVED WITH CHOICE OF FRENCH FRIES OR HOT CHIPS

PRIME RIB SANDWICH 15
SERVED WITH CARAMELIZED ONIONS AND SWISS CHEESE ON A FRENCH BAGUETTE WITH AU JUS AND HORSE RADISH

ALL-NATURAL SLOW ROASTED ANGUS PRIME RIB*

SERVED WITH HORSERADISH CREAM AND AU JUS
FRIDAY AND SATURDAY ONLY - 8 oz - \$24 12 oz - \$30

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