

Pacific Room Brunch

(Saturday & Sunday 10am-2pm)

PNW Eggs Benedict \$15

Two poached eggs, applewood bacon, sliced tomatoes, and scallions on a toasted English muffin topped with hollandaise sauce served with crispy seasoned potatoes. Add: Avocado \$2

Frittata \$14

With your choice of bacon or sausage, mushrooms, onions, parmesan, and cheddar.

Add: Sausage or Bacon \$3. Flat Iron Steak \$4.

Peppers, Spinach, Tomatoes \$2 each.

Avocado Toast \$14

Avocado spread over toast, two eggs your way, caramelized onions and choice of handmade sausage paddy or applewood bacon.

The Pacific Room Classic \$13

Two eggs cooked your way, applewood bacon, crispy seasoned potatoes with melted parmesan cheese served with choice of toast or English muffins.

Lox and Bagel \$12

House made lox with cream cheese capers and red onions.

Classic Breakfast Sandwich \$12

Served with house made sausage or bacon, avocado, tomato, and an egg your way.

Yogurt and Fresh Berries \$14

Locally sourced seasonal berries served with honey yogurt and granola.

Build Your Own Omelet

Two extra-large farm fresh eggs with cheese. \$10

Add: Sausage, House Chorizo, Bacon \$3. Flat Iron Steak \$4.
Red Onion, Yellow Onions, Mushrooms, Peppers, Spinach, Green Onions, Tomatoes \$2 each.

Hawaiian French Toast \$13

Kings Hawaiian sweet bread with guava syrup
Add: Bacon or Breakfast potatoes.

Pacific Room Lunch

All burgers and sandwiches come with your choice of Belgian Frits, sweet potato fries or house salad unless otherwise specified.

Add: Goat cheese, cheddar, pepper jack, provolone or swiss cheese \$1 each.
Grilled onions, mushrooms or pineapple \$2 each. Bacon \$3

The Alki Burger \$14

Hand crafted, seasoned beef patty with minced onions mixed inside the patty and grilled to your satisfaction on a soft bun. Lettuce and tomato on the side.

The Bulkhead Burger \$15

Hand crafted, seasoned beef patty with minced bacon and onions mixed inside the patty and grilled to your satisfaction on a soft bun. Lettuce and tomato on the side.

Chicken Panini \$14

Grilled chicken breast, avocado, lettuce, onions, and tomatoes with the Pacific Room's Harissa Aioli.

Philly Cheese Steak Panini \$14

Juicy grilled Flat Iron steak with grilled onions & peppers. Your choice of melted provolone or pepper jack cheese.

Kalbi Short Ribs Loco-Moco \$18

Two Juicy grilled Kalbi short ribs with two eggs over fried rice and drizzled with house Kalbi sauce.

Tempura Chicken Tenders \$14

Three lightly battered chicken tenders fried and served with a side BBQ sauce. Your choice of Belgian Frits, Sweet potato fries or House salad.

Halibut and Chips \$20

Three pieces of Pacific Halibut lightly battered in house tempura. Served with Belgian Frits, coleslaw and house tartar sauce.

Pacific Rockfish \$18

A fresh filet of Pacific Rockfish pan-seared and finished with butter served with seasonal risotto.

The Northwest Special \$26

Seared wild Alaskan salmon served with seasonal risotto, asparagus and chermoula.

Pacific Room Dinner

Vegan Stuffed Peppers \$16

Peppers filled with squash and seasonal vegetables.

Kalbi Short Rib Loco-Moco \$18

Two Juicy grilled Kalbi short ribs with two eggs over fried rice and drizzled with house Kalbi sauce. Add grilled onions, mushrooms or pineapple \$2 each.

Halibut and Chips \$25

Four pieces of Pacific Halibut lightly battered in house tempura. Served with Belgian Frits, coleslaw and house tartar sauce.

Pacific Rockfish \$18

A fresh filet of Pacific Rockfish pan-seared and finished with butter served with seasonal risotto.

The Northwest Special \$26

Seared wild Alaskan salmon served with seasonal risotto, asparagus and chermoula.

Wild Pacific Halibut \$32

Seared wild Halibut-seared in Kerrygold butter & olive oil seasoned to perfection with fresh herbs accompanied by our house risotto and seared balsamic asparagus and onions.

The Captains Plate \$45

Prime 6oz. Filet Mignon accompanied by hand battered Coconut Prawns served with seasoned mushroom risotto and seasonal vegetables.

The Crown Jewel of Alki \$42

Prime 8oz. Ribeye Crown cooked to perfection and finished with Kerrygold compound butter. Served with fresh, sautéed seasonal vegetables and mushroom risotto.

Pacific Room Appetizers & Salads

Appetizers

Coconut Prawns \$15

Fresh jumbo prawns, lightly fried in house tempura coconut breading served with a side of sweet chili sauce and pineapple salsa.

Pacific Seafood Chowder \$12 bowl \$7 cup

The perfect blend of wild Pacific salmon, white fish, bacon, potatoes, carrots and corn.

Mozzarella Cubes \$13

Six large cubes of mozzarella cheese lightly battered and fried, garnished with green onions and served with house marinara sauce.

Alaskan Sockeye Salmon Sashimi \$12

Four pieces sashimi style, fresh Sockeye salmon with Ponzu sauce and Ogo Hawaiian seaweed.

Salads

The Vegan \$15

Local spring mix with shaved apples, toasted walnuts, pine nuts, cherry tomatoes, carrots, cucumber, raisins, and seasoned croutons. Coconut roasted asparagus on the side. Add: Grilled chicken \$5, Grilled salmon or Pacific shrimp \$7. Choice of dressing.

Pacific Salad \$18

Fresh spring mix and seasonal vegetables with your choice of Flat Iron steak or grilled salmon with your choice of dressing.

Pacific Caesar \$10

Fresh, local romaine tossed with croutons, grated parmesan and house Caesar dressing. Add: Grilled chicken \$5, Grilled salmon or Pacific shrimp \$7.

House Salad \$8

Fresh spring mix tossed with carrots, cucumber, cherry tomatoes, and seasoned croutons with your choice of dressings.

House dressings include: Raspberry vinaigrette, Sesame vinaigrette and Balsamic vinaigrette.

Room Kids Menu

(12 years old and under)

Tempura Chicken Tenders \$10

Chicken breast lightly battered in the Pacific Room's original tempura, served with a side of sweet chili sauce. Comes with a side of Belgian Frits, sweet potato fries or small house salad.

Kids Burger \$10

Comes with a side of Belgian Frits, sweet potato fries or small house salad.
Add cheese \$1

Grilled Cheese Sandwich \$10

Comes with a side of Belgian Frits, sweet potato fries or small house salad. \$7

Kids Fish and Chips \$10

Served with fries and tartar sauce.

Pacific Room Desserts

PNW Delight \$10

Homemade cinnamon apple Gallette made with Washington apples topped with French vanilla ice cream.

Lava Cake \$10

Warm homemade disassembled red velvet lava cake drizzled with creamy chocolate sauce served with a scoop of vanilla ice cream

Mousse Sampler \$10

Peanut butter, berries, and a mango mousse.