

THE DINING ROOM

SPACE NEEDLE 7.75

A special IPA beer crafted by Pike Brewing Co. in Seattle



DUTCH 150 10

De Lijn Gin, lemon juice, sparkling wine, orange twist

150TH MARTINI 12

De Lijn Gin, Noilly Pratt Dry Vermouth, orange twist

GIN AND TONIC 13

De Lijn Gin, Fever Tree tonic, seasonal botanicals



GRILLED ASPARAGUS AND ARTICHOKE hazelnut-yogurt

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

ESCARGOT BOURGUIGNON

herb garlic butter, burgundy wine, French bread

APPLE, PEAR AND CUCUMBER SALAD

frisee, dried cherries, blue cheese croutons

CLASSIC CAESAR SALAD

romaine lettuce, Parmesan cheese, garlic croutons, Caesar dressing, anchovies

SUNCHOKES SOUP

chipotle powder, toasted pumpkin seeds, chive oil

FRENCH ONION SOUP

Gruyère cheese crouton

DRINKS

STARTERS



gluten-free



non-dairy



vegetarian

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.



RICOTTA AND SPINACH TORTELLONI
arrabiata sauce, grilled vegetables

PAN-SEARED ARCTIC CHAR*

parsnip purée, arugula oil, roasted Italian vegetables

CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMP *

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

GLAZED DUCK BREAST *

wild rice potato pancake, red cabbage, snow peas

GARLIC-HERB ROASTED CHICKEN

avocado, tomato, and corn salad

GRILLED SALMON WITH CAPERS AND DILL *

cilantro rice

NEW YORK STRIP LOIN *

Steak Fries, garlic herb butter

CAULIFLOWER STEAK 

Tahini, cous-cous, za'tar, asparagus

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

12 oz LOBSTER TAIL \$ 20

wild rice pilaf, spinach, broiled cherry tomatoes, drawn butter

15 oz. PINNACLE BONELESS RIBEYE * \$ 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DULCE DE LECHE AND COCONUT TART

sweet coconut flakes

WARM CHOCOLATE LAVA CAKE

orange cream

TIRAMISU 

mascarpone cream, coffee, and Kahlua-soaked sponge cake

FRUIT CRISP OF THE DAY

MIXED BERRY CRISP

vanilla ice cream

ARTISAN CHEESE SELECTION

ICE CREAMS & HOT FUDGE SUNDAE WITH NUTS

ESPRESSO \$2.50

CAPPUCCINO \$3.50

MAINS

DESSERTS



no sugar added



gluten-free



non-dairy

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An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required