



# MERIDIAN

RESTAURANT & BAR

Our carefully crafted in-room dining menu features some of our favorite offerings from Meridian Restaurant & Bar. To order simply press the button on your in-room phone. 20% gratuity will be added to your order. To encourage dining at your leisure, there are no additional fees for delivery.

## BREAKFAST

available 8:00 am - 12:00 pm

**Smoked Salmon Biscuit & Gravy** Alder smoked salmon, house-made biscuit 26

**Pacific Pink Shrimp Cocktail** bloody mary cocktail sauce, rye crisp 23

**Deviled Egg** caper dill, hazelnut paté, rye crisp 18

**Bagel & Lox** local Quark cheese, red onion, caper cucumber salad 23

**Oysters Half Shell** 🌱 red beet ginger mignonette, rye crisp 24

**Avocado Toast** 🌱🌱 sprouts, breakfast radish, local greens 16

**Artisan Cheese Plate** 🌱 local cheese, fresh fruit 24

**Bacon and Vegetable Quiche** bacon, spinach, roasted red pepper, onion, cheddar, fresh fruit 18

**Yogurt & Fruit** 🌱 house-made granola, seasonal fresh fruit 12

**Apple Cider Overnight Oats** 🌱🌱 9

**Sweet Scone** 🌱 blueberry, citrus 6

*Flag & Wire coffee beverages, juices and tea available*

## LUNCH

available 12:00 - 4:00 pm

**Farm Greens** 🌱🌱🌱 local baby greens, house pickled vegetables, citrus honey vinaigrette 14

**Meridian Clam Chowder** Pacific coast clams, bacon 17

**Charcuterie Board** Chefs' selection, cured meat, smoked fish, artisan cheese, house pickled vegetables 29

**Focaccia Sandwich** ham, turkey, salami, marinated pepper and olive tapenade, potato chips 20

**Vegetable Focaccia Sandwich** roasted vegetables, mushrooms, marinated pepper and olive tapenade, potato chips 18

**Pacific Pink Shrimp Roll** Pacific pink shrimp, tarragon, aioli, radish, brioche, potato chips 21

## DINNER

available 4:00 - 9:00 pm

**Dungeness Crab Cake** rose petal harissa aioli, radish salad 29

**Oysters Half Shell** 🌱🌱 red beet ginger mignonette 24

**Char-Grilled Octopus** 🌱 watercress salsa verde 28

**Sautéed Clams** local Manila clams, chorizo, shallot, garlic, vermouth 27

**Charcuterie Board** Chefs' selection, cured meat, smoked fish, artisan cheese, house pickled vegetables 29

**Beet and Baby Kale Salad** 🌱🌱 honey and citrus marinated beets, fennel, radish, baby kale, local horseradish quark cheese 21

**Meridian Clam Chowder** Pacific coast clams, bacon 17

**Steelhead** 🌱🌱 pan-seared, northwest mushrooms, fennel, leek, tomato, cucumber dill salad, smoked fingerling potato 43

**Columbia River Sturgeon** 🌱 pan seared, caper beurre blanc, Pacific pink shrimp, brown butter spätzle, dill, preserved lemon 41

**Clams and Pasta** fresh Manila clams, vermouth, citrus, dijon, shallot, garlic 31

**Two Bone Pork Loin Chop** 🌱🌱 black tea brined, chutney, roasted root vegetable 39

**Braised Lamb Shank** 🌱 northwest mushrooms, pear demi, spruce tip, roasted root vegetable 47

**Ribeye Steak** 🌱 char-grilled, northwest mushroom, roasted garlic compound butter, smoked fingerling potato 56

**Miso Glazed Delicata Squash** 🌱🌱 quinoa, northwest mushroom, kale, fennel, azuki beans, kombu broth 30

MORE ON NEXT PAGE

🌱 Vegan 🌱 Vegetarian 🌱 Dairy-free 🌱 Gluten-free

Please inform your server of any dietary restrictions as dishes can be modified.

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