



MERIDIAN

RESTAURANT & BAR

Our carefully crafted in-room dining menu features some of our favorite offerings from Meridian Restaurant & Bar. Items will be delivered in to-go ware. To order simply call 503.483.3000 A \$5 delivery charge and 20% gratuity will be added to your order.

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

LUNCH

available 12:00 - 4:00 pm

- Dungeness Crab Cake watercress chimichurri, 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
- Baked Oysters  crawdad tail meat, spinach, tarragon, shallot, charred tomato, chorizo, roasted garlic hollandaise 27
- Beet Salad   marinated beet, fennel, radish, fermented honey, horseradish vinaigrette 21
- Farm Greens    local baby greens, house pickled vegetables, citrus honey vinaigrette 14
- Delicata Squash and Quinoa Salad   kale, spinach, lemon zest, roasted shallot vinaigrette 21
- Meridian Clam Chowder Pacific coast clams, bacon 17
- 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 - 10:00 pm

- Dungeness Crab Cake watercress chimichurri, 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 Chef's selection, cured meat, smoked fish, artisan cheese, pickled vegetables 29
- Baked Oysters  crawdad tail meat, spinach, tarragon, shallot, charred tomato, chorizo, roasted garlic hollandaise 27
- Beet Salad   marinated beet, radish, fermented honey, horseradish vinaigrette 21
- Farm Greens    local baby greens, house pickled vegetables, citrus honey vinaigrette 14
- Delicata Squash and Quinoa Salad   kale, spinach, lemon zest, roasted shallot vinaigrette 21
- Meridian Clam Chowder Pacific coast clams, bacon 17
- Steelhead   pan-seared, northwest mushrooms, fennel, leek, tomato, cucumber dill salad, smoked fingerling potato 43
- Petrale Sole caper beurre blanc, Pacific pink shrimp, brown butter spätzle 38
- Sturgeon  pan-seared, roasted root vegetable, tonnato sauce 38
- Clams and Pasta fresh Manila clams, vermouth, citrus, dijon, shallot, garlic 29
- Two Bone Pork Loin Chop   black tea brined, chutney, roasted root vegetable 37
- Braised Elk Shank   northwest mushrooms, pear demi, spruce tip, roasted root vegetable 47
- Ribeye Steak  char-grilled, roasted garlic sabayon, smoked fingerling potato 56
- Miso Glazed Eggplant    Japanese eggplant, azuki beans, northwest mushrooms, kale, fennel, winter squash, mild chili kombu broth 30

 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.