



FATHOMS

Restaurant & Bar

JANUARY 2025 APPETIZER SPECIAL

FRIED RISOTTO – \$14

ARBORIO RICE, MARINATED VEGETABLES & PARMESAN CHEESE

ROLLED IN PANKO BREADCRUMBS

SERVED WITH A ROASTED TOMATO-PIQUILLO COULIS

JANUARY 2025 LUNCH SPECIALS

CLASSIC REUBEN – \$18

FRESHLY SLICED CORN BEEF, SWISS CHEESE, SAUERKRAUT &

THOUSAND ISLAND DRESSING ON GRILLED MARBLE RYE

CHICKEN GNOCCHI – \$23

DICED CHICKEN & GNOCCHI TOSSED IN ARRABIATTA SAUCE

SERVED WITH GARLIC BREAD



WINE SPECIALS

(Limited Supply)

PUDDING RIVER CABERNET SAUVIGNON, YAKIMA VALLEY

BOTTLE – \$49

GF = Gluten Free. If You Have Any Food Allergies, Please Notify Your Server.

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Or Eggs May Increase Your Risk Of Food borne Illness.

Room Service Orders—Gratuuity 20%. Room Service Minimum Charge

Breakfast \$10 / Lunch/Dinner Menu \$20 - Parties Of 6 Or More – 20% Automatic Gratuuity



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SERVED WITH A ROASTED TOMATO-PIQUILLO COULIS

JANUARY 2025 DINNER SPECIALS

T-BONE STEAK – \$40

SAUTEED IN ROSEMARY & THYME BUTTER
SERVED WITH CHOICE OF STARCH & HOUSE VEGETABLES

PASTA PRIMAVERA – \$22

RIGATONI PASTA TOSSED IN A LIGHT CREAM SAUCE
WITH SEASONAL VEGETABLES
ADD CHICKEN – \$6 ADD PRAWNS – \$15



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(Limited Supply)

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BOTTLE – \$49

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JANUARY 2025 SPECIALS

APPETIZER (LUNCH & DINNER)

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ARBORIO RICE, MARINATED VEGETABLES & PARMESAN CHEESE
ROLLED IN PANKO BREADCRUMBS
SERVED WITH A ROASTED TOMATO-PIQUILLO COULIS

LUNCH

CLASSIC REUBEN - \$18

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THOUSAND ISLAND DRESSING ON GRILLED MARBLE RYE

CHICKEN GNOCCHI - \$23

DICED CHICKEN & GNOCCHI TOSSED IN ARRABIATTA SAUCE
SERVED WITH GARLIC BREAD

DINNER

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SAUTEED IN ROSEMARY & THYME BUTTER
SERVED WITH CHOICE OF STARCH & HOUSE VEGETABLES

PASTA PRIMAVERA - \$22

RIGATONI PASTA TOSSED IN A LIGHT CREAM SAUCE
WITH SEASONAL VEGETABLES

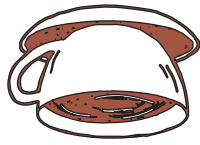
ADD CHICKEN - \$6 ADD PRAWNS - \$12

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Room Service Orders—Gratuuity 20%.

Room Service Minimum Charge Breakfast \$10 - Lunch/Dinner Menu \$20

Peppermint Bark Mocha



Pumpkin Hazelnut Latte

\$6

DECEMBER COFFEE SPECIALS

COFFEE & ESPRESSO BAR

RINGO'S 



RINGO'S

COFFEE & ESPRESSO BAR

DECEMBER COFFEE SPECIALS

\$6

Pumpkin Hazelnut Latte



Peppermint Bark Mocha

HALIBUT CAKES – \$16

HOMEMADE FRESH HALIBUT CAKES SERVED OVER TOMATO BRANDY SAUCE

SHAKSHUKA EGGS – \$13

POACHED EGGS IN A SAUCE OF TOMATOES, OLIVE OIL, PEPPERS, ONIONS,
GARLIC, AVOCADO & CILANTRO SERVED WITH YOUR CHOICE OF BREAD

*SHAKSHUKA IS AN ARABIC WORD THAT MEANS “MIXED” AND
IS A DISH POPULAR IN THE MIDDLE EAST & NORTH AFRICA*

QUICHE LORRAINE – \$16

MUSHROOM, SWISS & CHEDDAR CHEESE & HAM SERVED WITH FRESH FRUIT

BAKED BUTTERFLY SHRIMP – \$16

SHELL-ON WHITE SHRIMP MARINATED IN GARLIC & HERBS BAKED TO PERFECTION

CHICKEN GNOCCHI – \$26

DICED CHICKEN GNOCCHI, TOSSED IN A CREAMY PESTO SAUCE
WITH SAUTEED SPINACH AND GARLIC BREAD

BAR-B-QUE RIBS

BABY BACK RIBS, PERFECTLY SEASONED & SMOKED FINISHED ON THE GRILL
WITH HOUSE MADE ANCHO BBQ SAUCE SERVED WITH FRENCH FRIES & COLESLAW

FULL RACK \$30 HALF RACK \$20

COCONUT HALIBUT – \$36

COCONUT ENCRUSTED HALIBUT
SERVED WITH STEAMED RICE & ORANGE SWEET CHILI SAUCE

SHORT RIBS – \$38

SLOWLY BRAISED IN A RED WINE DEMI-GLACE SERVED OVER WHITE RICE & VEGETABLES