



FATHOMS SPECIALS

OCTOBER 2026

BREAKFAST

CREPES \$17

HOMEMADE CREPES FILLED WITH ORANGE CREAM
CHEESE TOPPED WITH WHIPPED CREAM & STRAWBERRY
MARMALADE

SHAKSHOUKA \$16 *

POACHED EGG IN A HOUSEMADE SHAKSHOUKA TOMATO
SAUCE, TOPPED WITH AVOCADO, CILANTRO SERVED WITH
YOUR CHOICE OF BREAD



LUNCH

PAN SEARED LINGCOD \$26 *

PAN SEARED LINGCOD WITH SALMON POTATO CAKE,
SEASONAL VEGETABLES, TOPPED WITH A
HOUSEMADE BAY SHRIMP CAPER SAUCE

CHICKEN MARSALA \$24 *

PAN-FRIED CHICKEN CUTLETS, CRIMINI MUSHROOMS
IN A RICH MARSALA WINE SAUCE SERVED OVER SPATZLE

***Consuming raw or uncooked meats, seafood, or eggs may increase
your risk of food borne illness.**

Room service orders: 20% gratuity





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DINNER

GRILLED PORK CHOP \$30 *

GRILLED PORK CHOP, SHALLOTS & MARMALADE & HOUSEMADE CIDER SAUCE, SERVED WITH SEASONAL VEGETABLES & CHOICE OF GARLIC MASHED POTATOES OR RICE PILAF

WINE PAIRING:

Dry Creek Vineyard– Dry Chenin Blanc, Sonoma, CA
Glass \$12 | Bottle \$34

SEA BASS \$38 *

PAN SEARED SEA BASS WITH A HOUSEMADE ORANGE GINGER SAUCE, SEASONAL VEGETABLES AND CHOICE OF GARLIC MASHED POTATOES OR RICE PILAF

WINE PAIRING:

Chateau St. Michelle– Riesling, Columbia Valley, WA
Glass \$10 | Bottle \$32

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