FATHOMS SPECIALS
NOVEMBER 2026

BREAKFAST

CORNED BEEF HASH $17*
HOUSE MADE CORNED BEEF HASH WITH TWO EGGS
SERVED WITH YOUR CHOICE OF TOAST

EGGS ROYALE $28
TOASTED ENGLISH MUFFIN TOPPED WITH LOX SALMON
POACHED EGGS, HOUSE MADE HOLLANDAISE SAUCE & CAPERS
SERVED WITH HASHBROWNS

LUNCH

RAINY DAY MELT
CRAB $24 | SHRIMP $18 | COMBO $21
OPEN FACED ENGLISH MUFFIN, MELTED CHEDDAR CHEESE
ITALIAN SPICES SERVED WITH FRENCH FRIES, HOT CHIPS OR COLESLAW

PORTOBELLO MUSHROOM RAVIOLI $20
TOSSED IN A MUSHROOM ALFREDO SAUCE
TOPPED WITH CARMALIZED ONIONS
SERVED WITH GARLIC BREAD

*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

SMOKED SEAFOOD PASTA $34

PRAWNS, SCALLOPS, MUSSELS, ONIONS, PEPPERS & MUSHROOMS
TOSSED IN A LIGHT CREAM SAUCE OVER LINGUINE
SERVED WITH GARLIC BREAD

WINE PAIRING

Left Coast Cellars Truffle Hill Chardonnay- Willamette Valley, Or.
Glass $12 | Bottle $38

20oz T-BONE STEAK $44 *

SAUTEED IN A ROSEMARY & THYME BUTTER SAUCE
SEASONAL VEGETABLES & CHOICE OF
GARLIC MASHED POTATOES OR RICE PILAF

WINE PAIRING

Canoe Ridge Malbec- Horse Heaven Hills, Wa.
Glass $11 | Bottle $33

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