

Starters

**Portobello Mushroom Fritters**  
with garlic aioli, herb vinaigrette and shredded Parmesan on a bed of baby spinach **13**

**Steamed Clams and Mussels**  
in spiced white wine broth with garlic, green onion and tomato **16**

**Seared Szechuan Pepper Ahi Tuna\***  
seared rare and served with daikon sprouts, soy vinaigrette and Korean BBQ **11**

**Seared Scallops**  
with tomato-basil cream and relish **14**

**Fresh Alaskan Oysters\***  
on the 1/2 shell with blood orange granita OR  
roasted with bacon, Parmesan & leeks **12**

**Coco Prawns**  
crispy coconut crusted prawns and tamarind-guava dipping sauce **14**

**Surf and Turf**  
grilled Gulf shrimp and seared steak bites with chipotle sauce and salsa fresca **14**  
steak only **18**

**Chinese Nachos**  
beef tenderlion braised with shiitakes & sweet onions served on crisp wontons  
with wasabi vinaigrette, salsa fresca & daikon sprouts **15**

**Lollipop Lamb Chops**  
grilled with chimichurri & served with crumbled chèvre **18**

**Kickin' Chicken**  
drums bathed in smoky guajillo sauce, sprinkled with bits of blue cheese and  
served with blue cheese dressing **12**

Soups and Salads

**Alaskan Seafood Chowder Or Soup of the Day**  
cup **5.5** bowl **7.5**

**French Roquefort**  
butterleaf lettuce, French dressing, pears and Roquefort cheese **8**

**Suite 100 Panzanella**  
grilled croutons, mixed greens, grape tomatoes, fresh mozzarella, roasted peppers  
and toasted pine nuts tossed with zesty herb vinaigrette **7**

**Fig and Goat Cheese**  
mixed greens, tomatoes, dried Mission figs, chèvre, spiced candied pecans and  
port wine vinaigrette **8**

**Spinach**  
baby spinach, mushrooms, red onions, blue cheese crumbles, croutons and bean  
sprouts with mango chutney vinaigrette **6**

**Traditional Caesar**  
Romaine lettuce, garlic croutons, Parmesan cheese **7**

**House**  
mixed greens, tomato, red onion, cucumber and garlic croutons served with  
buttermilk ranch dressing **6**

ADD TO ANY SALAD or ENTRÉE

Ahi Tuna\* **10** • Alaskan King Crab Leg **22** • Halibut or Scallops **12**  
Shrimp, Salmon Filet or Steak **8** • Chicken Breast **6**

Entrée Salads

**Blackened Halibut Caesar Salad**  
our traditional Caesar salad topped with blackened halibut **20**

**Grilled Chicken Caesar Salad**  
our traditional Caesar salad topped with grilled chicken **16**

**Grilled Chipotle Steak Salad**  
Romaine lettuce, avocado, chipotle vinaigrette, crispy tortilla strips  
and salsa fresca **16**

Entrées

**Alaskan King Crab**  
a full pound of King crab with drawn butter, rice pilaf  
and fresh vegetables **55**

**Alaskan Salmon**  
grilled, basted in “Mimi and Sam’s” spicy Korean barbeque sauce;  
served with rice pilaf and fresh vegetables **20**

**Alaskan Halibut**  
pan seared & served with chili-ginger cream, Basmati rice and  
fresh vegetables **29**

**Grilled Prawns and Scallops**  
served with red curry sauce, papaya-lime relish,  
rice pilaf and vegetables **26**

**Beer Battered Fish and Chips** (5oz)  
served with lemon, tartar sauce and fries  
Alaskan True Cod **16**  
Alaskan Halibut **26**

**Crab and Shrimp Stuffed Ravioli**  
housemade ravioli, creamy shellfish sauce, Parmesan and tomato-basil relish **18**

**Angel Hair Pasta**  
with basil pesto, toasted pine nuts, Kalamata olives, grape tomatoes  
and Parmesan **15**

**Vodka Cream Penne Pasta**  
vodka, cream, sweet onions, Parmesan and tomato-basil relish **16**

**Grilled Chicken Gnocchi**  
tossed in blue cheese cream and fresh basil; dusted with toasted pistachios **18**

**Slow Roasted Prime Rib** **10oz 25 16oz 32**  
with house pickled horseradish, au jus, fresh vegetables and mashed  
Yukon Golds (quantities limited)

**Center Cut Filet Mignon** **6oz 23 8oz 34 12oz 46**  
hand cut, grilled and served with blue cheese butter, port demi-glace,  
wild mushroom risotto and fresh vegetables

**Center Cut New York Steak 12oz**  
hand cut, crusted with Tellicherry peppercorns, grilled, drizzled with bourbon  
demi-glace; served with fried fingerling potatoes and vegetables **28**

**Island Flank Steak**  
pounded to tenderness, marinated and served pinwheel-style with  
pineapple-soy-ginger glaze alongside fresh vegetables and rice pilaf **20**

**Suite 100 Babyback Ribs**  
slow roasted to a deep mahogany, fall-off-the-bone-tender, smothered with tangy  
barbeque sauce and served with Suite slaw and fries **24**

**Pork Tenderloin Medallions**  
seared, served with wild mushrooms, blue cheese  
cream, toasted pistachios,  
fresh vegetables and mashed Yukon Gold  
potatoes **20**

**Bering Sea Red King Crab Cluster**  
a splurge-worthy 2½ pounds served with wild mushroom risotto,  
fresh vegetables, drawn butter and lemon **135**

**Stuffed Fried Chicken**  
bone-in chicken breast stuffed with tomato, basil  
and fresh mozzarella; served with mashed Yukon Gold potatoes and vegetables  
**21**

**Center Cut Lamb 1/2 Rack**  
grilled with cherry-garlic sauce & served with mashed Yukons and  
fresh vegetables **30**

**Hand Pressed Cheeseburger**  
a half pound of charbroiled ground top sirloin, applewood smoked bacon and  
Cheddar cheese on a ciabatta roll; served with fries **15**

**Kobe Burger**  
from Snake River Ranch; topped with Provolone, fried onions &  
chipotle mayo; served with fries **15**

**Sliced Prime Rib Sandwich**  
thinly sliced prime rib served warm with swiss cheese and house pickled, fresh  
horseradish on a ciabatta roll with fries and au jus **13**

# Desserts

ALL MADE IN-HOUSE

<i>Chocolate Espresso Torte</i> .....	7
decadent flourless tortè with raspberry sauce	
<i>Crème Brûlée</i> .....	7
cream and vanilla custard with a hint of cognac and lemon topped with a caramelized sugar crust	
<i>Croissant Pudding</i> .....	7
a notch above bread pudding; studded with chocolate chunks and served warm with bourbon sauce	
<i>Chocolate Fudge Nut Brownie</i> .....	7
served warm with vanilla ice cream and chocolate ganache	
<i>Seasonal Fruit Crisp</i> .....	7
served warm with vanilla ice cream	
<i>Pistachio Carrot Cake</i> .....	7
brandy soaked and loaded with cream cheese frosting	
<i>Lemon Mousse</i> .....	7
silky-smooth, sweet and tart	

# Kids Menu

ALL MADE IN-HOUSE

<i>Grilled Cheese Sandwich</i> .....	5
toasted sourdough with cheddar cheese; served with fries	
<i>Suite 100 Kids Burger</i> .....	7
a kid favorite, hamburger with fries	
add cheese .50	
add bacon 1.50	
<i>Pasta</i> .....	5
penne noodles with your choice of sauce topped with Parmesan	
Melted butter	
Cream sauce	
<i>Fish &amp; Chips</i> .....	9
beer battered Alaskan cod served with tartar sauce and fries	
<i>Babyback Ribs</i> .....	11
Suite 100 babyback ribs with fries	
<i>Coco Prawns</i> .....	12
three crispy coconut crusted prawns with fries	

\*All deep fried items are cooked in peanut oil