

Northwest Landing Restaurant

HEALTHY START BREAKFASTS

Healthy Start Buffet

Start Off Your Day the Healthy Way with Delicious Fruit, Muffins, Yogurt, Assorted Cereals, Milk, and Oatmeal. Includes Chilled Juices and Fresh-Brewed Coffee.

***Egg Beaters Frittata**

With Mushrooms, Tomato, Green Onions, and Low-Fat Swiss Cheese. Served with Fresh Fruit and Whole-Grain Toast.

Seasonal Fresh Fruit Plate

Served with Berry Yogurt and a Fresh Baked Bran Muffin.

Oatmeal Breakfast

Accompanied by Brown Sugar and Raisins, and Served with a Cup of Fruit.

Granola Starter

Served with Berry Yogurt and a Cup of Fruit

HEARTY BREAKFASTS

Express Buffet

The Best Value Around! Breakfast Meats, Potatoes, Two Styles of Eggs, Oatmeal, Fresh Cut Fruit, Muffins, Cereals, Yogurt, Chilled Juices and Fresh Brewed Coffee.

***Doubletree Breakfast**

Two Eggs Any Style, Toast, Hash Browns, and Your Choice of Ham, Bacon or Sausage.

***The Two Egg Special**

Two Eggs Any Style, with Toast and Hash Browns.

***Corned Beef Hash & Eggs**

Classic Corned Beef Hash, Served with Two Eggs Any Style, Hash Browns And Toast.

***Pancake Sandwich**

Two Golden Pancakes Served with Two Eggs any Style And Your Choice of Ham, Bacon, or Sausage.

***Grilled Steak & Eggs**

A Tender USDA New York Steak, Cooked to Order, Served with Two Eggs Any Style, Hash Browns and Toast.

***Eggs Benedict**

Grilled English Muffin Topped with Canadian Bacon, Two Poached Eggs and Fresh Made Hollandaise Sauce. Served With Crisp Hash Browns.

***Biscuits & Sausage Gravy**

Buttermilk Biscuits Smothered with Sausage Gravy; Served with Two Eggs Any Style, and Hash Browns.

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OFF THE GRIDDLE

Belgian Waffle

A Classic Favorite- Tender and Crisp- Served with Your Choice of Bacon or Sausage Links. *Add strawberries and Whipped cream*

Buttermilk Pancakes

Three Fluffy and Golden Brown Pancakes Served with Your Choice of Bacon or Sausage Links.

Banana Stuffed French Toast

Thick sliced French Toast Filled with Sweet Banana Slices, Candied Walnuts and Your Choice of Bacon or Sausage Links.

OMELETES & FRITTATAS

All omelets & frittatas served with hash browns and toast.

*Denver Omelet

Diced Sweet Onions, Bell Pepper, and Smoked Ham.

*Ham and Cheese Omelet

Diced Smoked Ham with Cheddar and Jack Cheeses.

*Pacific Garden Omelet

Fresh Spinach, Sliced Mushrooms, Avocado, Bell Peppers and Onions with Cheddar and Jack Cheeses.

*Country Omelet

Sausage, Bacon, Mushrooms, Peppers, and Red Onions with Cheddar and Jack Cheeses.

*Baja Frittata

Spanish Style Chorizo Sausage with Bell Peppers, Onions, Cheddar and Jack Cheeses, Sliced Tomato with Guacamole, Sour Cream and Salsa.

*Seafood Frittata

With Dungeness Crab, Bay Shrimp, Bell Pepper and Jack Cheese.

SIDES

Ham Steak

Bacon Strips (4)

Sausage Links (2)

Hash browns

Toast or English Muffin

Bagel & Cream Cheese

Assorted Cold Cereals

Cup of Fruit

BEVERAGES

Chilled Juices

(Apple, Tomato, Cranberry; *Bottomless glass*)

Fresh-ground Coffee

(*Bottomless glass*)

Hot Chocolate

Fresh-squeezed Orange juice

or Grapefruit juice (*Bottomless glass*)

Hot Tea

Milk (Skim or Low-fat)

FROM THE BARISTA

Steaming hot specialty beverages!

	Tall (12oz.)	Grande (16oz)
Americano	\$3.00	\$3.25
Cappuccino	\$3.00	\$3.50
Latte	\$3.00	\$3.50
Mocha	\$3.25	\$3.75
Vanilla Latte	\$3.25	\$3.75
Espresso	\$1.75 single	\$2.25 double
Add a flavor...	\$.25	Add a shot... \$.50

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APPETIZERS

Bucket O' Clams

One Full Pound of Fresh Manila Clams, Sautéed in White Wine, Garlic, Onion, Carrot, Celery, and Finished with Lemon and Whole Butter.

Wings Combo

Your Choice of Hot or Mild Wings, Served with Bleu Cheese or Ranch Dip, Accompanied by Celery and Carrot Sticks.

Chicken Quesadilla

Our South of the Border Specialty Made with Cheddar & hot Pepperjack Cheese, Tomato, Cilantro, Green Peppers, Onions and Grilled Chicken Breast. Served with Sour Cream, Salsa & Guacamole on the Side.

Crab & Brie Dip

Dungeness Crab, Cream Cheese and Herbs are Added to Melted Brie and Served with Crisp Garlic Focaccia Bread.

Calamari Inferno

Puget Sound Calamari Dusted with Parmesan Cheese and a Hint of Spicy Seasoning, Then Flash-Fried to Perfection.

Southwest Nachos

Tortilla Chips Piled High, Layered with Pepper Jack and Cheddar Cheese, Tomatoes, Green Onions, Black Olives, Guacamole, Sour Cream, Salsa, and Your Choice of Chicken or Seasoned Beef.

Shrimp Cocktail

Six Large Shrimp Served with Lemon and Cocktail Sauce.

Coconut Prawns

Jumbo Prawns Breaded with Shaved Coconut, then Deep-Fried and Served with Oriental Sweet Chili Sauce.

SOUPS

French Onion Soup Au Gratin

Chef's Own, Topped with a Crouton and Three Cheese Blend.

Soup of the Day Made Fresh Daily.

SALADS

All salads served with fresh baked wheat rolls.

*Rancher's Salad

New York Steak, Grilled and Served on a Bed of Mixed Greens, with Tomato, Red Onion, Cilantro and Lively Lime Vinaigrette.

Seafood Salad

Garden Greens Topped with Dungeness Crab, Bay Shrimp, Smoked Salmon, Avocado, Tomato, and Your Choice of Dressing.

Caesar Salad

Traditional Caesar with Garlic Croutons and Parmesan Cheese.

*Add Shrimp, Grilled Chicken or Blackened Chicken
With Blackened Salmon*

Chef Salad

Tossed Greens Topped with Turkey, Ham, Swiss and Cheddar Cheeses, Hard Boiled Egg, Olives, Tomato, Cucumbers and a Bell Pepper Ring.
Your Choice of Dressing.

Cobb Salad

Spring Greens Tossed in our Blue Cheese Dressing, with Bacon Bits, Tomato, Diced Cucumber, Kalamata Olives, Cooked Chicken Breast, Eggs and Bleu Cheese crumbles.

Our Signature "Love on a Plate" Baby Back Ribs

A full rack of two-day marinated, oven roasted, grilled to perfection with our sassy house BBQ sauce, fall off the bone, Baby Back Pork ribs. Add our can't-be-beat battered waffle fries and Seattle's best coleslaw, and you'll see why Love can hurt so good!

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SANDWICHES

All Sandwiches served with coleslaw and battered waffle fries.

Philly Cheese Steak Sandwich

Barbeque Glazed and Thinly Sliced New York Steak on a Grilled Hoagie Roll With Crisp Fried Onion Strings.

Dungeness Crab Cake Sandwich

Garlic and Lemon Infused Dungeness Crab Cake on Grilled Focaccia Bread With a Roasted Red Pepper Aioli.

BLT Bacon, Lettuce and Tomato Served on Toasted Wheat Bread.

Deli Sandwich

Choose a Meat – Turkey, Ham, Tuna Salad, Corned Beef or Roast Beef – and a Cheese – Swiss or Cheddar – and We Add on Lettuce, Tomato, and Mayo.

Cup and a half – Half Your Favorite Deli Sandwich and a Cup of our Soup of the Day.

French Dip Sandwich

Thinly Sliced Roast Beef with Rosemary Au Jus and Horseradish Cream

Classic Cheeseburger with Swiss or Cheddar Cheese.

Grilled Teriyaki Chicken Sandwich

Grilled Seasoned Chicken Breast, Topped with Grilled Pineapple and Teriyaki Glaze. Served on an Onion Kaiser Roll.

Doubletree Club Delicious Turkey, Ham, Bacon, Avocado, Tomato, Lettuce, and Swiss Cheese on Toasted Sourdough Bread.

Reuben Thin-Sliced Corned Beef with Thousand Island Dressing, Sauerkraut, and Swiss Cheese on Grilled Rye Bread.

Tuna Melt Grilled on Sourdough with Cheddar Cheese.

Veggie Croissant Club

With Cucumber, Tomato, Avocado, Alfalfa Sprouts, and Swiss or Cheddar Cheese.

Italian Panini Sandwich

Salami, Pepperoni, Smoked Ham, Tomato, Provolone Cheese, and Roasted Red Peppers on Grilled Focaccia Bread

ENTREES

Grilled Breast of Chicken

With Wild Rice Pilaf and Strawberry-Balsamic Vinegar Reduction.

Char-Grilled Pacific Salmon Filet

With Wild Rice Pilaf, Fresh Seasonal Vegetables and Buttery Hollandaise Sauce.

Fish and Chips

Crisp Fried Cod Filets, Served with Battered Waffle Fries, Coleslaw and Tartar Sauce.

Spaghetti with Bolognese

Our Version of the Classic, Traditional Meat Sauce Tossed with Tender Spaghetti Pasta.

Pacific Seafood Penne

Fresh Manila Clams, Jumbo Gulf Prawns, Pacific Salmon, Local Dungeness Crab, And Tender Penne Pasta Tossed in a Garlic Cream Sauce.

Chicken Fettuccini Alfredo

Zucchini, Button Mushrooms and Tender Fettuccini Pasta Tossed in a Classic Garlic-Parmesan Cheese Cream Sauce and Topped with a Thinly Sliced Grilled Chicken Breast.

Smoked Salmon Cappelini

Hickory Smoked Salmon Tossed in a Garlic-Basil Pesto Cream Sauce.

BEVERAGES

Coke, Diet Coke, Sprite,

Hot chocolate

Root Beer (*bottomless glass*)

Fresh-ground Coffee or Hot Tea

Lemonade or Iced Tea

COOKIE CORNER

Doubletree Chocolate Chip Cookies (Mail Order Delivery Call 1-800-916-0097)

A decorative tin of six \$8.95 A bag of two \$2.00

A single cookie \$1.00 Cookies (2) and milk \$3.75

Our Famous Chocolate Chip Cookies are now available for delivery. Now you can enjoy

Doubletree's Chocolate Chip Cookies wherever you are!

A decorative tin of six cookies \$8.95 + \$4.00 Freight.

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Crab & Brie Dip

Dungeness Crab, Cream Cheese and Herbs are Added to Melted Brie and Served with Crisp Garlic Focaccia Bread.

Calamari Inferno

Puget Sound Calamari Dusted with Parmesan Cheese and a Hint of Spicy Seasoning, Then Flash-Fried to Perfection.

Shrimp Cocktail

Six Large Shrimp Served with Lemon and Cocktail Sauce.

Coconut Prawns

Jumbo Prawns Breaded with Shaved Coconut, Then Deep-Fried and Served with Oriental Sweet Chili Sauce.

Barbeque Beef Brochettes

With Crisp Roasted Red Pepper Polenta Fries.

Dungeness Crab Cake

With Griddle Fried Polenta Cake and Garlic Chive Aioli.

SOUPS

French Onion Soup Au Gratin

Chef's Own, Topped with a Crouton and Three Cheese Blend.

Soup of the Day *Made Fresh Daily.*

SALADS

All salads served with our fresh baked focaccia bread

***Rancher's Salad**

New York Steak, Grilled and Served on a Bed of Mixed Greens, with Tomato, Red Onion, Cilantro and Lively Lime Vinaigrette.

Seafood Salad

Garden Greens Topped with Dungeness Crab, Bay Shrimp, Smoked Salmon, Avocado, Tomato, and Your Choice of Dressing.

Caesar Salad

Traditional Caesar With Garlic Croutons and Parmesan Cheese.

***Add Shrimp, Grilled Chicken or Blackened Chicken
With Blackened Salmon***

Chef Salad

Tossed Greens Topped With Turkey, Ham, Swiss and Cheddar Cheeses, Hard Boiled Egg, Olives, Tomato, Cucumbers and a Bell Pepper Ring.
Your Choice of Dressing.

Cobb Salad

Spring Greens Tossed In Our Blue Cheese Dressing, Served With Bacon Bits, Tomato, Diced Cucumber, Kalamata Olives, Cooked Chicken Breast, Eggs and Bleu Cheese Crumbles.

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ENTREES

Our Signature “Love on a Plate” Baby Back Ribs.

A full rack of two-day marinated, oven roasted, grilled to perfection with our sassy house BBQ sauce, fall off the bone, Baby Back Pork ribs. Add our can't-be-beat battered waffle fries and Seattle's best coleslaw, and you'll see why Love can hurt so good!

The following entrees are served with your choice of: cup of soup or Northwest salad & fresh baked foccacia bread.. Upgrade to French Onion Soup or a Caesar Salad

All of our steaks are USDA choice meats and are served with garlic mashed potatoes.

***New York Steak**

Tender Grilled 10oz New York Steak with Caramelized Onion Demi-Glace.

***Top Sirloin Steak**

Grilled 8oz Sirloin Steak with Button Mushroom Marsala Sauce.

***Grilled Rib Eye Steak**

10oz Grilled Rib Eye Steak With Spiced Green Peppercorn Demi-Glace.

***Grilled Breast of Chicken**

With Wild Rice Pilaf and Strawberry-Balsamic Vinegar Reduction.

Cedar Plank Roasted Pacific Salmon

Oven Roasted on a Cedar Plank and Served with Mushroom Risotto and a Buttery Béarnaise Sauce. **Add Dungeness Crab \$2.95**

Dungeness Crab Cake

With Roasted Red Pepper Polenta and Garlic Chive Aioli.

PASTAS

*The following entrees are served with your choice of a cup of soup or Northwest salad.
Upgrade to French Onion Soup or a Caesar Salad*

Spaghetti Bolognese

Our Version of the Classic, Traditional Meat Sauce with Tender Spaghetti Pasta and Crisp Garlic Bread.

Pacific Seafood Penne

Fresh Manila Clams, Jumbo Gulf Prawns, Pacific Salmon, Local Dungeness Crab, and Tender Penne Pasta Tossed in a Garlic Cream Sauce.

Chicken Fettuccini Alfredo

Zucchini, Button Mushrooms and Tender Fettuccini Pasta Tossed in a Classic Garlic-Parmesan Cheese Cream Sauce and Topped with a Thinly Sliced Grilled Chicken Breast.

Smoked Salmon Cappelini

Hickory Smoked Salmon Tossed in a Garlic-Basil Pesto Cream Sauce

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