Time is the essence of good food preparation. $10 minimum food purchase per person.

**APPETIZERS**

- **Chicken Satay with Chinese Noodles and Peanut Sauce**
  Tender chicken strips sauteed in spicy Thai seasoning, placed on a nest of noodles and served with peanut sauce. $6.95

- **Poached Prawns**
  Six jumbo prawns poached with pickling spice and Red Hook Ale. $8.50

- **Crab Stuffed Mushrooms Emanthaler**
  Dungeness crab blended with Emanthaler cheese and fresh herbs, stuffed into large mushroom caps and baked to a golden brown. $6.25

- **Northwest Sampler**
  A fresh selection of the Chef’s favorites including prawns, smoked salmon and smoked chicken. $9.25

- **Marinated Orange Beef Skewers**
  Beef tenderloin marinated in a spicy orange marinade, served on a bed of Chinese noodles and seasoned with peanut sauce. $7.95

- **Calamari**
  Tender squid rings lightly floured and fried, topped with Parmesan cheese and served with a basil mayonnaise. $6.25

- **Steamed Northwest Clams**
  A full pound of delicate clams simmered in clam juice and Chardonnay with fresh herbs and garlic toast. $9.50
  **Half Order** $4.75

**SOUPS**

- **Northwest Seafood Chowder**
  Fresh salmon, halibut and clams simmered in seasoned cream. $3.95 cup \$4.50 bowl

- **Soup du Jour**
  You will enjoy our homemade soups made with only the finest ingredients available in the great Northwest. $3.75 cup \$4.25 bowl

- **Five Onion Soup au Gratin**
  Leeks, scallions, Bermuda reds, jumbo white and sweet yellow onions served piping hot in a sherry beef broth with croutons and melted Gruyere cheese. $6.50

**SIDE SALADS**

- **Five Greens**
  Assorted seasoned greens and flowers topped with Champagne raspberry vinaigrette. $5.25

- **Caesar**
  Chilled Romaine lettuce tossed with seasoned croutons, Parmesan cheese and creamy Caesar dressing. $6.50

- **Oriental Noodle with Smoked Chicken**
  Chinese smoked chicken, thin egg noodles, Napa cabbage, celery and almonds mixed together in a light rice vinegar sweet and sour dressing. $6.95

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*For the comfort of our non-smoking guests, we thank you for not smoking.*

*We will make every attempt to accommodate any special dietary requirements you may have. Please let us know.*

*For parties of 8 or more, we suggest one check with 15% gratuity included.*
ENTREES

**Sake Salmon**
Fillet of local salmon lightly braised in Sake.
Served atop a bed of Oriental vegetables.
$22.50

**Veal Medallions "Hunter Style"**
Tender veal cutlets lightly sautéed in olive oil and finished
with a sauce of quartered mushrooms, garlic, tomato
concassee and Madeira wine.
$27.50

**Filet Mignon**
The most tender of all steaks seasoned with broiler salt and served
with our own Cabernet Sauvignon compound butter and fresh
vegetable du jour.
$24.95

**Cascade Yearling Coho**
Boneless yearling coho salmon stuffed with a rich duxelle of field
mushrooms and spinach and lightly baked. Served with a
light sorrel cream sauce.
$22.75

**Peppered-Ginger Ahi Tuna with Scallion Confit**
Fresh Hawaiian Ahi Tuna pressed with black peppercorns and finely
diced ginger, then pan fried and served over Oriental
vegetables and a sauce of braised scallions.
$21.95

**Roulade of Chicken and Lobster**
Fresh Washington chicken breast stuffed with lobster, peppers and
fresh basil. Baked to a golden brown and fanned over a
creamy pesto sauce.
$25.95

**Prime Rib**
Prime rib of beef, slow-roasted in Kosher salt and herbs to ensure
maximum flavor. Served with fresh horseradish, au jus and
an Idaho baked potato.
$23.75

**Prosciutto Stuffed Lamb Loin with Wild Mushroom Sauce**
Breaded Ellensburg lamb stuffed with Prosciutto, Asiago cheese and
fresh herbs. Served over a Marsala mushroom sauce.
$24.50

**Steak and Lobster**
Beef tenderloin broiled to order and served with lobster
Pacific Northwest style.
$33.95

*Our chef has created new dishes with reduced levels of saturated fats, total fats and cholesterol for the health-minded guest.*

*The Space Needle has beautiful, private facilities available for weddings, banquets, receptions, meetings, etc., for groups of 25-350. Ask your server for more information.*