Emerald Suite

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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 sherried 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

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.

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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 sauteed in olive oil and finished with a sauce of quartered mushrooms, garlic, tomato concasse 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

Proscuitto Stuffed Lamb Loin with Wild Mushroom Sauce
Breaded Ellensburg lamb stuffed with Prosciutto, Assiago 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.
$35.95

♥ 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.

National Restaurant
Association
Menu Collection