





Please no pipes, cigars or covert
campfires ignited on the premises.

This establishment not responsible for
articles lost, swapped or spirited away
nor for deals struck or bets made
around these parts.

SOUP AND SALADS

Turner Fisheries Clam Chowder . . . Cup 2.50 Bowl 3.50
Made from scratch daily using fresh clams.

Spinach Salad 7.95
Served with freshly roasted turkey breast.

Chicken, Tuna or Shrimp Salad 7.75
Served with butter lettuce and fresh fruit.

Caesar Salad 4.50

Caesar Salad with Bay Shrimp 7.95

Fresh Fruit Salad 7.50
The freshest available market fruit, cottage cheese,
yogurt or sherbet.

Warm Alaskan Scallop Salad 7.95
Served with sesame vinaigrette.

BURGERS

6.75

Half a pound of lean beef, ground fresh daily in our butcher shop.
Served with iceberg lettuce, beefsteak tomato, Bermuda onions,
Cheddar cheese, a kosher dill and curly fries.

SANDWICHES

Our sandwiches are made to order in our deli. Meats are cut paper-thin,
and piled high on a crusty French roll or honey-wheat bread.

Meats

Pastrami, Corned Beef, Freshly Roasted Turkey Breast, Black Forest
Smoked Ham, Roast Beef, Smoked Beef Salami

Cheeses

Swiss, Cheddar or Provolone

One Meat Sandwich
5.75

Any Combination Deli
6.50

SIDE ORDERS

Cole Slaw Tortellini Salad Curly Fries
Red Skin Potato Salad
1.25



Today

Monday, February 27, 1989

Cream of Onion Soup	Cup \$1.75	Bowl	\$2.25
Soup and One Half Sandwich			\$5.50
With Clam Chowder			\$6.00
Mixed Green Salad with Choice of Dressing			\$2.25
Warm Broiled Chicken Breast, Bed of Bibb Lettuce, Cucumber Apple Compote, Red Cabbage, Carrot and Asparagus Salad, Honey Ginger Vinaigrette			\$5.50
Stir Fry - Sea Scallops, Oriental Style Vegetables Smoked Chili Peppers and Sweet and Sour Sauce			\$6.25
Fettucine, Chicken Tenders, Black Olives, Tomato Sauce and Parmesan Cheese			\$6.75
Prawns Stuffed with Crab and Wrapped in Bacon Served with Side of Tortellini Alfredo			\$8.75
Hot Beef Teriyaki Sandwich, Bean Sprouts, Green Onions and Curly Fries			\$5.75
Salmon and Smoked Bacon Strada with a Cup of Soup or Side Salad			\$4.95
Prime Rib, Baked Potato, Fresh Vegetables and Tossed Green Salad. Served after 5:00pm.			\$12.95

Fresh Fish

Fish may be prepared Baked, Blackened, Broiled or Grilled
with your choice of Lemon Butter or Special Sauce of the
Day.

John Dory	\$7.95
Red King Salmon	\$8.95
Red Snapper	\$7.50

Desserts

Mocha Mud Pie	\$2.25
---------------	--------

Pacific Northwest Micro-Brews

\$3.00

Grant's Scottish Ale, Yakima
Redhook Ale, Ballard
Pacific Crest Ale, Kalama
Pyramid Pale Ale, Kalama
Grant's Celtic Ale, Yakima
Sierra Nevada Pale Ale, Chico



MARKET SPECIALTIES

Steamed Manila Clams 6.95
Served with basil butter and pine nuts.

Sautéed Shrimp 9.75
Served with pea pods, diced tomatoes, olive oil
and garlic.

Penn Cove Mussels 9.75
Chardonnay broth, butter, shallots and fresh herbs.

Dungeness Crab Cakes 9.95
Pan-fried in citrus butter.

Fettuccine Alfredo 8.95
Served with smoked salmon and oregano.

Brochette of Beef Tenderloin 7.95
Sautéed Oriental mushrooms, chives and
stir-fried vegetables.

Breast of Chicken Teriyaki 7.25
Served with pineapple and fried rice.

New York Steak 8.95
Broiled and brushed with herb butter.

Pork Scaloppine with Fettuccine Alfredo 6.95

DESSERTS

Made fresh daily in our own pastry shop by Chef Heinz Zasche,
especially for the Market Cafe.

Crème Caramel	2.50
Chocolate Odyssey Cake	2.50
Fresh Berry Cheese Cake	2.95
Individual Washington Apple Tart	2.25
Served with vanilla sauce.	
Ice Creams	2.25
Choice of French vanilla, chocolate hazelnut or white pistachio.	
Sherbet	2.25
Choice of lemon or raspberry.	

FRESHLY GROUND COFFEES

Each day we serve a different freshly ground coffee.
These coffees are available for sale either ground or whole bean.

MONDAY	Vienna Blend European roast with a rich and slightly sweet flavor.
TUESDAY	Red Wagon Smooth and slightly sweet with a medium body.
WEDNESDAY	Antigua Guatemalan Full bodied and very distinctive.
THURSDAY	Costa Rican Tarrazu Light and smooth, yet sharp in flavor.
FRIDAY	Panama Altura Smooth and aromatic with a medium body.
SATURDAY	Gourmet House Blend A unique flavor from a blend of dark and light beans.
SUNDAY	Colombian A rich flavor from a fully roasted bean. 1.25

TEA SELECTION



Hot or Spiced

Orange Spice, Lemon Spice, Ruby Mist,
Earl Grey, Licorice Spice, Chamomile,
Peppermint, Jasmine

..... 1.25

The specialty coffees we serve are available for
purchase either freshly ground or whole bean.

We reserve the right to refuse service at our
own whim, discretion or arbitrary attitude.

N.A. - A.C.
Cafe's - Coffee shops Menus

BEVERAGES

WINES

By the Bottle or Glass

	Glass	Bottle
Columbia Crest Chardonnay	4.00	16.00
Ste. Michelle Chardonnay	4.50	18.00
Burgess Chardonnay	5.00	20.00
Covey Run Chardonnay	4.00	16.00
Staton Hills Johannisberg Riesling	3.00	12.00
Arbor Crest Sauvignon Blanc	3.75	15.00
Ste. Michelle Cabernet Blanc	3.00	12.00
Guenoc Cabernet Sauvignon	4.00	16.00
Domaine Chandon Champagne	5.75	23.00
Moët et Chandon Champagne	9.50	38.00

BEER SELECTION

Domestic 2.50	Imported 3.00
Budweiser, Missouri	Löwenbrau, Wisconsin
Michelob, Missouri	Moretti, Italy
Rainier, Washington	Watney's, England
Coors, Colorado	San Miguel, Philippines
Henry Weinhard, Oregon	Kirin, Japan
Anchor Steam, California	Foster's, Australia
Olympia, Washington	Dos Equis, Mexico
Pilsner Urquell, Czechoslovakia	Corona, Mexico
Beck's and Beck's Dark, Germany	Guinness, Ireland
Grolsch, Holland	Samuel Smith's Pale Ale, England
Heineken, Holland	Labatt's, Canada

LIGHT BEERS

Amstel, Holland
Budweiser, Missouri
Coors, Colorado
Michelob, Missouri
Rainier, Washington
Miller, Wisconsin

NON-ALCOHOLIC AND LOW-ALCOHOL BEERS

Kaliber, Ireland
Moussy, Switzerland
Clausthaler, Germany

SOHO SODAS

1.50
Root Beer
Orange
Black Cherry
Cream Soda
Ginseng Ginger

KOALA SODAS

1.50
Natural Lemonade
Apple and Blackcurrant
Orange and Mango
Orange and Passion Fruit

WINE COOLERS

2.50
Bartles and Jaymes
Sun Country Classic
California Cooler
Seagram's

FRESH JUICES

2.50
Orange
Apple
Grapefruit
Pineapple



THE WESTIN HOTEL
Seattle