



EST. 1917

THE ARCTIC CLUB SEATTLE
A DOUBLETREE BY HILTON™

Plated Dinner

Includes Artisan Bread and Butter, Freshly Brewed Starbucks Coffee and Assorted Tazo Teas

Appetizers

Dranbui Seared Lamb Chop, Balsamic Reduction \$16

Baked Brie, French Pastry, Caramel Sauce, Fresh Fruit \$13

Dungeness Crab Cake, Habanera Mango Salsa, Onion Strings \$17 ✓

Farm to Table Mac-N-Cheese, Brown Butter Crumb Crust \$12

Soups and Salads

(Please Select One)

Arugula, Caramelized Pear, Smoked Gouda, Citrus Vinaigrette \$8 ✓

Organic Mixed Greens, Dates, Pistachios, Olives, Balsamic Vinaigrette \$8

Baby Spinach and Frisee, Strawberries, Grapes, Bleu Cheese, Toasted Almonds, Poppy Seed Vinaigrette \$8

Belgium Endive, Frisee, Candied Walnut, Montrachet, Garlic Herb Oil, Sea Salt \$9

Tomato Basil Soup \$8

Lobster Bisque \$9

Prices do not include applicable state sales tax or service charge of which 75.8% is given to the service staff.
Prices are subject to change without notice.

The Arctic Club Seattle - A Doubletree by Hilton • 700 3rd Ave, Seattle WA • (206) 631-8060



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Main Courses

Up to three entrees may be selected. The highest priced entrée will prevail as the plated dinner price.

New York Strip, Parmesan Potato Gratin, Bleu Cheese Bourbon Reduction \$54 ✓

Drambui Seared Lamb Rack over Saffron Pears \$52

Chicken Dungeness with Roasted Tomato, Risotto, Red Pepper Beurre Blanc \$45

King Salmon over Pea Vines with Apple Cider Veloute, Wild Rice \$52 ✓

Crab Stuffed Roasted Scampi, White Chocolate Jalapeno Gastrique,

Lemon Risotto, Fresh Asparagus \$54

Sweet Pepper Cous Cous with Eggplant, Roasted Vegetables \$41 ✓

Roasted Halibut with Sambuca Citrus Cream, Taiwanese Red Rice \$54

Filet Mignon with Rosemary Squash Hash, Peppernata, Thyme Demi Glace \$56

Duet Plates

Top Sirloin, Red King Crab Legs, Field Pea Risotto, Sweet Chili Butter \$67

Prosciutto Wrapped Scallops, Filet of Halibut, Saffron Apples, Red Pepper Beurre Blanc \$65

Tenderloin and Coriander Prawns, Roasted Fingerling Potatoes, Blueberry Demi Glace \$62

Sweet Spot

Seasonal Crème Brulee \$9

New York Style Cheesecake with Seasonal Fruit \$9 ✓

Classic Italian Tiramisu \$9

White Chocolate Mousse \$9

Trio of Imported and Local Artisan Cheese, Dried Fruit and Nuts \$15

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Event Beverage List

	HOUSE	PREMIUM
Vodka	Finlandia	Stoli
Gin	Burnett's	Bombay Sapphire
Rum	Bacardi Superior	Appleton Estate
Tequila	Lunazul Blanco	Dobel Reposado
Whiskey	Evan Williams	Buffalo Trace
Scotch	Dewar's White Label	Glenfiddich 12 Year

Cocktails

HOUSE	PREMIUM
\$10 each – Hosted	\$12 each – Hosted
\$11 each – Cash	\$13 each – Cash

Martinis

HOUSE	PREMIUM
\$12 each – Hosted	\$15 each – Hosted
\$13 each – Cash	\$16 each – Cash

Beer, Wine, and Non-Alcoholic

	HOSTED	CASH
Domestic Beer	\$7 each	\$8 each
Imported/Microbrews	\$8 each	\$9 each
House Wine	\$34 bottle	\$10 glass
Champagne Punch	\$80 gallon	
Soft Drinks	\$5 each	\$5.50 each
Dry Soda	\$6 each	\$6.50 each
Mineral Water	\$5 each	\$5.50 each
Sparkling Water	\$5 each	\$5.50 each
Assorted Juices	\$5 each	\$5.50 each
Non-Alcoholic Punch	\$40 gallon	
Starbucks Coffee	\$66 gallon	
Assorted Fruit Juices	\$40 gallon	

iced tea ↙

Cash prices include taxes

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