



ROOM SERVICE DINNER MENU

Call 360.297.6127

SUNDAY - THURSDAY: 4:00PM- 8:30PM
 FRIDAY and SATURDAY: 4:00PM-9:30PM

■ Beverages



Beverages

Coca Cola, Diet Coke, Barq's Root Beer, Sprite, Hot Coffee and Gold Peak Tea Apple Juice, Cranberry Juice, Orange Juice, Milk and Chocolate Milk.

4

■ Appetizers



Glazed Wings

Eight Fried Wings tossed in your choice of Signature Blackberry Bourbon BBQ, Buffalo, Garlic Parmesan Sauce or Tropical Flame Dry Rub served with Celery, Carrots and Creamy Ranch.

20

Crab Cakes

Four Crab Cakes served with Chipotle Remoulade.

26

Pork Pot Stickers

Eight Fried Pork Pot Stickers served with Sweet Chili Sauce and Spicy Peanut Sauce.

20

■ Burgers and Sandwiches



B3 Chicken Burger

Crispy Fried Chicken Breast tossed in Signature Blackberry Bourbon BBQ Sauce topped with Lettuce, Tomato, Onion and Brown Sugar Bourbon Bacon on House Garlic Brioche Bun served with Waffle Fries.

21

Top Bun Burger

Half Pound Wagyu/Angus Blend Burger* topped with Smoked Gouda/Havarti Cheese Sauce, Crispy Onions, Fried Pickles, Peppered Bacon and Garlic Cheese Curds on Toasted Pretzel Bun served with Waffle Fries.

23

Build Your Own Burger

Start with a Half Pound Wagyu/Angus Blend Burger* with L.T.O.P. on House Garlic Brioche Bun served with Waffle Fries.

20

Add: Bacon, Mushroom, Cheese, Avocado, Fresh Jalapeño, Brown Sugar Bourbon Bacon, Signature Blackberry Bourbon BBQ Sauce +2 each

Prime Dip

Slow Roasted Prime Rib topped with Swiss Cheese and Crispy Onions on Toasted Sourdough Bread served with Au Jus and Waffle Fries.

20

■ *Build Your Own Pasta* 20



Choose Your Pasta: Cavatappi, Linguine, Three Cheese Tortellini, or Gluten Free Rotini.

Choose Your Sauce: Roasted Garlic Alfredo or Fresh Herb Marinara.

Choose Your Four Vegetables: Artichoke Hearts, Steamed Broccoli, Sautéed Peppers, Mushrooms or Squash Medley.

Add a Meat Selection (additional 5): Italian Meatballs, Grilled Salmon, Smoked Salmon, Grilled Shrimp, Grilled Chicken or Brown Sugar Bourbon Bacon.

Add Bread Sticks or Garlic Toast Points +4

■ *Comfort Cuisine*



Chicken Fried Steak 29
Crispy 11oz. Chicken Fried Steak served with Broccoli and Aged White Cheddar Mashed Potatoes topped with Sausage Gravy.

On Point Mac and Cheese 28
Cavatappi Noodles in House Smoked Gouda/Havarti Cheese Sauce topped with Breaded Cheese Curds and Smoked Bacon served with Garlic Toast Points.
Add: Chicken +5, Steak +6, Smoked Salmon +6 or Grilled Salmon +8*

House Meatloaf 29
House Made Meatloaf served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Signature Yankee Pot Roast 32
Tender Braised Yankee Pot Roast served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with House Gravy.

Pork and Yams 28
Two Grilled Pork Chops served with Steamed Broccoli, Brown Sugar Yams and Fall Chutney.

■ *Seafood*



Smoked Salmon Dinner 29
Smoked 6oz. Sockeye Salmon served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Fish and Chips 28
Two Tempura/Beer Battered Line-Caught True Cod served with Waffle Fries, House Slaw, Roasted Onion Tartar Sauce and Fresh Lemon.

Halibut and Chips 31
Two Tempura/Beer Battered Halibut served with Waffle Fries, House Slaw, Roasted Onion Tartar Sauce and Fresh Lemon.

Seafood Stir Fry 28
Fresh Rice Noodles tossed in House Pad Thai Sauce with Sautéed Bean Sprouts, Scallions, Crusted Peanuts and Shrimp

■ *Dinner Entrees*



Kloom Surf and Turf 42

Grilled 8oz. Flat Iron Steak*, and Aromatic Lemon Shrimp Scampi served with Steamed Broccoli and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Add: Dungeness Crab Cluster +15

Flat Iron Steak 34

Grilled 8oz. Flat Iron Steak* served with Sautéed Seasonal Vegetables and Aged White Cheddar Mashed Potatoes topped with Brown Gravy.

Signature Slow Roasted Prime Rib Dinner 36

Slow Roasted 10oz. Prime Rib* served with Sautéed Seasonal Vegetables and Baked Potato.

Loaded Baked Potato +3

Chicken and Chips 20

Three Golden Chicken Fritters served with Waffle Fries, House Slaw and Creamy Ranch or Honey Mustard.

■ *Salads and Soups*



Kloomachin Seasonal Salad 23

Mixed Greens topped with Mandarin Oranges, Hard Boiled Eggs chopped Onion, Cherry Tomatoes, Cucumbers, and Crispy Chow Mein Noodles served with Thai Peanut Sauce.

Casino Steak Cobb Salad 26

Chopped Romaine topped with Grilled Steak*, Hard Boiled Eggs, Avocado, Cherry Tomatoes, White Cheddar, Scallions and Smoked Bacon served with Bleu Cheese Dressing.

Caesar Salad 16

Chopped Romaine topped with Shaved Parmesan, Cracked Black Pepper Caesar Dressing and Herb Croutons.

Add: Chicken +5, Steak +6, Shrimp +6 or Grilled Salmon +8*

■ *Sweet Tooth*



Turtle Cheesecake 13

New York Style Cheesecake atop a layer of Fudge finished with Caramel and Pecans all in a Graham Cracker Crust.

Seasonal Cheesecake 13

Creamy Traditional Cheesecake garnished with an assortment of Fresh Seasonal Berries and Berry Sauce.

Chef's Weekly Dessert

Ask your server about this weeks delectable dessert.

**No cash payments accepted. Automatic 20% gratuity applied to all orders.*

**Alcohol beverages cannot be ordered through Room Service. Max one bottled beverage allowed per entree.*

**Burgers and Steaks are cooked to order. Consuming undercooked meats and eggs may increase your risk of food borne illness.*