

The Palm Court

Monday - Friday
6:30 am - 11:00 am
Saturday - Sunday
7:00 am - 11:00 am

BREAKFAST

STARTERS

FRESH PASTRY BASKET (V)	12
griddled banana bread, the pastry of the day, whipped butter, Portland honey, orange marmalade	
BOB'S RED MILL OAT GRANOLA (V, GF)	11
berries, bruleed banana, whole milk (substitute soy milk, almond milk or Ellenos yogurt \$2)	
BUILD YOUR OWN BAGEL (V)	11
toasted Marsee's Everything bagel. Your choice of butter & jam, whipped cream cheese, or house made hummus (add salmon lox \$6)	

EGG CREATIONS

2 FARM EGGS * (GF)	15
any style, your choice of meat	
Served with potato galette (V, GF)	
Add your choice of toast: sourdough (V), wheat (V) or rye (V)	2
Warm Croissant	3
Substitute seasonal fruit for potato (V)	3
Substitute egg whites *	2

MORE BREAKFAST THINGS

THE OREGON OMELETTE (GF)	16
Kurobuta ham, Tillamook cheddar, foraged mushrooms, caramelized onion. Served with potato galette	
THE BENSON BENEDICT *	17
toasted croissant, Kurobuta ham, poached eggs, hollandaise. Served with potato galette	
BELGIAN WAFFLE (V)	11
whipped cream and berries	
BISCUITS AND GRAVY *	16
house made biscuits, sausage gravy, two eggs any style	
BRIOCHE FRENCH TOAST (V)	15
cinnamon, vanilla, 100% maple syrup, blueberry compote	
AVOCADO TOAST AND HUMMUS (VG)	14
sourdough bread, house pickles, marinated apples	

BEVERAGES

Coffee, Tea	5
Espresso, Cappuccino, Latte, Hot Chocolate	6
Fresh Orange or Grapefruit Juice	6

SIDES

Fruit cup (VG) or Caramelized Ruby Red Grapefruit (VG)	4
Side of toast (V)	3
Daily Pastry	4
2 Eggs* (GF)	6
Biscuits & Gravy	10
Sausage, Kurobuta Ham (GF), or Bacon (GF)	5



(GF) GLUTEN FREE (V) VEGETARIAN (VG) VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

The Palm Court

Sunday - Thursday
11:00am - 10:00 pm
Friday & Saturday
11:00am - 11:00pm

ALL DAY DINING

STARTERS & SIDES

POMMES FRITES (V) garlic aioli, ketchup	9
CHILLED PRAWN COCKTAIL (GF) classic sauce, lemon	16
CHEESE & CHARCUTERIE BOARD artisan cheeses & dry cured meats, classic accompaniments	17
CLAM CHOWDER chive oil	12

SALADS

MESCLUN SALAD (GF) seasonal veggies and fruit, green goddess	8
CHEF'S CAESAR SALAD (V) romaine hearts, Parmesan, garlic croutons	13
Add to your salad:	
Chilled prawns (GF)	12
Chicken (GF)	8
Farm Raised Salmon * (GF)	10

ALL DAY ENTREES

Sandwiches served with your choice of pommes frites or side salad	
AVOCADO GRILLED CHEESE (V) sourdough, gruyere	12
Add bacon	3

SPICY CHICKEN cornflake crusted, brioche bun, lettuce, tomato, Sriracha aioli	15
ROYAL REUBEN toasted rye bread, sauerkraut, corned beef, gruyere, Russian dressing	17
PALM COURT WAGYU CHEESEBURGER * 1/2 pound, Tillamook cheddar, brioche bun, lettuce, tomato, onion, 1000 Island dressing	20

SERVED AFTER 5PM

FILET MIGNON * (GF) custom aged, Certified Angus Beef, mushroom demi	45
GRILLED PACIFIC SALMON * (GF) farm raised salmon, lemon butter, hazelnut gremolata	34
FETTUCCHINE ALFREDO (V) garlic & parmesan cream sauce, seasonal vegetables	20
Add prawns	12
Add chicken breast	8
Add farm raised salmon *	10

MORE SIDES

Mixed seasonal vegetables (V)	6
Cole slaw (V)	5
Side seasonal fruit (VG)	5

DESSERT

Oregon Marionberry Cheesecake	12
Ice cream	6
Double Chocolate Cake	12



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