


# SKYCITY RESTAURANT

## DINNER MENU

[MAKE RESERVATIONS \(../reservations\)](#)

Need to reserve a table for 5 or more?

Call us at (206) 905-2100 

### starters

‡ penn cove mussels 16

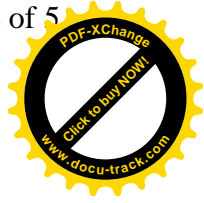
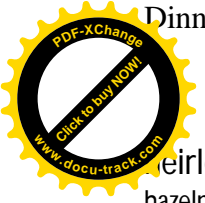
kaffir lime leaf scented curry, coconut milk

\* dungeness crab cakes 18

avocado cream, mango relish

seasonal flat bread 15

smoked king salmon, asparagus, spring onion, rosecrest swiss, caper vinaigrette

**heirloom tomatoes and curds 15**

hazelnuts, arugula pesto, aged balsamic vinegar

**\*hearts of romaine 11**

roasted garlic vinaigrette, grana padano cheese, olive croutons, spanish white anchovies

freshley prepared seasonal soup

**butter lettuce and strawberries 11**

goat cheese fritter, barbee almonds, roasted strawberry vinaigrette

**berkshire pork spare ribs 16**

cherry wood smoked, pickled cherries, bourbon-ginger lacquer

**ahi tuna crudo 17**

rose petal limeade, easter egg radish, compressed melon

**stonefruit gazpacho 16**

spot prawns, jalapeno honey

**razor clam and corn chowder 9**

peppered bacon, potato gaufrette

**main course****\*meyer ranch prime tenderloin 64**

wild mushroom-bacon fondue, asparagus, savory bread pudding

**\*seafood bouillabaisse 43**

shellfish, finfish, bamboo rice, shiitake-lemongrass broth

**\*anderson ranch lamb 59**

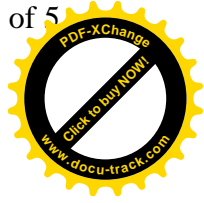
blackberry-balsamic glaze, quinoa tabbouleh

**\*ahi tuna 52**

bamboo rice, coconut, yuzu emulsion, oregon wasabi

**\*alaskan halibut 51**

savoy kimchi, shrimp potsticker, citrus herb butter



## Dinner - Space Needle



### roasting sea king crab 89

roasted sweet corn, new potatoes, basil butter

### \*wild king salmon 49

english pea flan, morel mushroom cream, wilted pea vines

### mary's ranch half chicken 42

semi-boneless, garlic potatoes, pan sauce, asparagus

### foraged mushroom risotto 39

lacinato kale, grana padano cheese, toasted hazelnuts, black truffle crème fraîche

### \*meyer ranch prime new york strip 66

duck fat frites, brandy peppercorn reduction, asparagus

## Enhancements

Peppercorn Crusted 2

wild mushrooms 11

rogue creamery blue cheese 4

gulf prawns 14

cedar wrapped king crab legs MP

seasonal vegetables 8

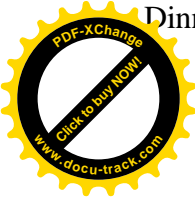
duck fat frites 7

We proudly serve Starbucks coffee. Minimum food & beverage charge \$35 per guest.  
Some items may be prepared gluten free.

## Hours & Information

Monday - Sunday

5:00pm – 9:45pm



SKYCITY FACEBOOK PAGE (<https://www.facebook.com/SkyCityattheNeedle>)



(../wp-content/uploads/2013/08/jeff-

maxfield.jpg)

Chef Jeff Maxfield creates exclusive and signature dishes that bring his passion to your table.

Tax and gratuity not included. For parties of six or more we suggest a 20% gratuity.

To support an eco-friendly environment we are now proudly serving complimentary still-filtered and carbonated filtered water. Seattle city water is some of the best in the world. Through our custom designed filtration system, the water we are serving could not get any purer. Enjoy!

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

All menu items and prices subject to change.

## Jobs & Press

About Us (<http://www.spaceneedle.com/dinner/>)