



## Dinner

Alderbrook Resort & Spa has been a destination for gatherings since 1913. We offer seasonal, Northwest fare through thoughtfully-sourced partners and inspired service.

### STARTERS & SALADS

#### **Alderbrook Clam Chowder**

Cup **8** Bowl **16**

#### **Dungeness Crab Cakes**

Roasted Corn & Poblano Salsa / Crab Emulsion **22**

#### **Pork Belly Tacos**

Kimchi Slaw / Wonton / Cilantro Aioli **16**

#### **Tempura Vegetables** *gf / veg*

White Cheddar Cream / Toasted Almonds

Sweet Thai Chili Sauce **12**

#### **Washington Clams**

Sweet Onions / Kale / Red Pepper Flakes / White Wine Butter Sauce / Lemon / Grilled Baguette **21**

#### **Grand Marnier Prawns** *gf / df*

Arugula / Sesame Seeds / Citrus Vinaigrette **17**

### LOCAL FAVORITES

#### **Raikes Beef Co. Burger**

Cheddar / Pickled Onions / Iceberg / Tomato

House Sauce / Brioche Bun / Choice of Fries or Salad **16**

Add Bacon **2** Lettuce Wrap Available Upon Request

#### **Fish & Chips**

Beer-Battered Pacific Cod / Tartar Sauce / Coleslaw **21**

#### **Campanelle & Cheese** *veg*

Beecher's Cheddar Cream / Toasted Breadcrumbs **18**

#### **10 oz New York Strip and Battered Fries**

Gorgonzola Crust / Red Wine Demi Glacé **32**

#### **Hummus Plate** *veg*

Grilled Pita / Marinated Feta / Mixed Olives / Cured Tomatoes

Pickled Vegetables **14**

#### **Portobello Burger** *veg*

Swiss / Caramelized Onions / Baby Greens / Tomato

House Sauce / Brioche Bun / Choice of Fries or Salad **16**

Lettuce Wrap Available Upon Request

#### **Add To Any Salad or Entree**

Chicken **6** / Salmon **15** / Prawns **12**

Crab **15** / New York Strip **15**

**Substitute a Side: Truffle / Garlic / Sweet Potato Fries / Clam Chowder 3**

#### **Hood Canal Oysters**

Alder-Smoked Maple Mignonette / House Cocktail / Lemon

Each **3** Full Dozen **35**

#### **Caesar Salad**

Gem Lettuce / Baby Kale / Parmesan Cheese / White Anchovy

Garlic-Parmesan Croutons

Half **10** Full **13**

#### **Mixed Baby Greens** *veg*

House-Made Ricotta / Shaved Vegetables / Cracked Pepper

Crostini / Honey Balsamic Dressing **9**

#### **Beet Salad** *gf / veg*

Bleu Cheese / Balsamic Pearls / Black Pepper / Micro Greens

Arbequina Olive Oil **18**

#### **Wedge Salad** *gf*

Iceberg / Grape Tomatoes / Bleu Cheese Crumbles / Candied

Bacon / Bleu Cheese Dressing / Hazelnuts **14**

#### **Traditional Louie Salad** *gf*

Cold Poached Prawns / Dungeness Crab / Hard Boiled Egg

Kalamata Olives / Roasted Tomatoes / Red Onion / Avocado

Cucumber **23**

### ENTREES

#### **16 oz Rib Eye** *gf*

Yukon Gold Mashed Potatoes / Caramelized Onions /

Sour Cream / Scallions / Seasonal Vegetable / Red Wine

Demi Glacé **56**

#### **Alaskan Halibut**

Parmesan Crust / Candied Tomatoes / Fingerling Potatoes

Lacinato Kale / Pesto / Grain Mustard-Caper Beurre Blanc **30**

#### **Salmon Entrée** *gf*

Corn Butter / Fava Beans / Red Pepper Purée / Baby Squash

Kale Chip / Dill Roasted Fingerling Potatoes **28**

#### **Bone in Chicken Breast** *gf*

White Cheddar Polenta / Sesame Roasted Green Beans / Cured

Tomato / Pine Nut / Basil Oil **28**

#### **Crab & Buffalo Milk Ricotta Ravioli**

Stuffed with Broccoli Rabe & Spinach / King Crab / Asiago &

Parmesan Alfredo / Fish Sauce **35**

Please make your server aware of any dietary allergies or restrictions. We are happy to accommodate additional gluten free, vegetarian, vegan and nut free requests.

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

For restaurant dining a 20% service charge has been applied to your check of which 75% will be paid directly to servers, and 25% to support staff.

For take-out and room service orders an 18% service charge has been applied to your check of which 100% will be paid directly to support staff.