



Brunch

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

BREAKFAST CLASSICS

Alderbrook Yogurt *gf / veg*

House-Made Walnut Granola / Honey-Citrus Greek Yogurt
Fresh Berries **9**

Steel-Cut Oatmeal *gf / veg*

Choice of Seasonal Fruit Compote / Brown Sugar Topping
Maple Crème Fraiche **9**

Hash Wrap

Two Scrambled Eggs / Sausage / Corned Beef / Asiago / Jalapeno
Potatoes / Onion / Sriracha Aioli / Flour Tortilla
Fresh Fruit Side **17**

Vegetarian Eggs Benedict *veg*

House-Made English Muffin / Sliced Tomato / Avocado
Poached Eggs / Hollandaise /
Romano & Garlic Breakfast Potatoes **16**

Eggs Benedict

House-Made Canadian Bacon & English Muffin / Poached Eggs
Hollandaise / Romano & Garlic Breakfast Potatoes **16**

SIDES & ADDITIONS

Sausage or Bacon *gf* **5** / **Toast** *veg* **4**

Romano & Garlic Breakfast Potatoes *gf / veg* **5**

Fresh Fruit *gf / df / vg* **6**

STARTERS & SALADS

Alderbrook Clam Chowder

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

Grand Marnier Prawn *gf / df*

Arugula / Shaved Fennel / Orange Citronette / Lemon Tarragon
Fennel Pollen **16**

Beet Salad *gf*

Kale / Goat Cheese / Spiced Walnuts / Balsamic Pearls
Arbequina Olive Oil / Honey **17**

Caesar Salad

Romaine Lettuce / Parmesan Cheese / White Anchovy
Garlic-Parmesan Croutons
Half **10** Full **13**

Traditional Louie Salad *gf*

Cold Poached Prawns / Dungeness Crab / Hard Boiled Egg
Kalamata Olives / Roasted Tomatoes / Red Onion / Avocado
Cucumber **23**

SALAD ADD ONS

Chicken **6** / Salmon **15** / Prawns **12** / New York Strip **15**

Dietary Concerns:

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.

Bloody Mary

Chili Pepper-Infused Vodka / House-Made Bloody Mary
Mix / Pickled Vegetables / Poached Prawn **14**

Mimosa

Sparkling Wine / Fresh Orange Juice **10**

Breakfast Sandwich

Bacon / Two Fried Eggs / Sourdough Bread / Cheddar Cheese
Romano & Garlic Breakfast Potatoes **15**

French Toast

Caramelized Bananas / Powdered Sugar
Choice of Bacon or Sausage **14**

Olympic Sunrise

Two Eggs Any Style / Romano & Garlic Breakfast Potatoes
Choice of Bacon or Sausage & Toast **15**

Northwest Omelette

Dungeness Crab / Arugula / Brie
Romano & Garlic Breakfast Potatoes / Choice of Toast **24**

Vegetable Scramble *veg*

Two Eggs / Bell Pepper / Mushroom / Fennel / Arugula
Cauliflower / Broccoli / Onion / Avocado
Romano & Garlic Breakfast Potatoes / Choice of Toast **16**

LUNCH FAVORITES

Raikes Beef Co. Burger

Cheddar / Caramelized Onion / Lettuce / Pickles / House Sauce
House Made Brioche / Choice of Fries or Salad **18**
Add Bacon **2** Add Patty **5**
Vegetarian Option Available

Corned Beef Reuben

Sauerkraut / Gruyere / 1000 Island / Rye
Choice of Fries or Salad **15**

Fried Chicken Sandwich

Chicken Breast / Radicchio & Apple Coleslaw / Pickled Red Onion
Lemon Poppy Seed Sauce / Gruyere / House Made Brioche
Choice of Fries or Salad **17**

Alderbrook Fish & Chips

Beer Battered Lingcod / Fennel Dill Tartar Sauce / Radicchio &
Apple Coleslaw / Choice of Fries or Salad **21**

Steak Sandwich

NY Steak / Horse Radish Aioli / Romaine / Tomato / Pickled
Cucumber & Onion / Baguette / Choice of Fries or Salad **18**

Service Charge:

Due to the ongoing challenges posed by Covid-19, a 20% service charge has been applied to your restaurant dining check of which 75% will be paid directly to your server & the remaining 25% will be paid to food & beverage support staff.

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