



Brunch To-Go Menu

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

Thank you for understanding and helping keep us safe. Face coverings are required while being seated, anytime staff is at your table, whenever you get up from the table, while departing, and anytime you do not have food or beverage.

BREAKFAST CLASSICS

Steel-Cut Oatmeal *gf / veg*

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

Olympic Sunrise

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

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**

Vegetable Scramble *veg*

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

MORNING PÂTISSERIE

S'Mores Pancakes

Milk Chocolate / Graham Cracker Crumble
Brûlée Marshmallow / Choice of Bacon or Sausage **13**

Mascarpone Stuffed French Toast

Seasonal Fruit / Powdered Sugar
Choice of Bacon or Sausage **15**

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 Prawns *gf / df*

Arugula / Citrus Vinaigrette / Mandarin Orange **17**

Caesar

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

Traditional Louie *gf*

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

ADD ONS

Chicken **6** NY Strip Steak **16** Salmon **15**
Prawns **12** Tofu **5**

LUNCH FAVORITES

Alderbrook Fish & Chips

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

Raikes Beef Co. Burger

Cheddar Cheese / Shredded Lettuce / Roasted Tomato
Pickled Onion / Pickle / House Sauce / Potato Bun
Choice of Fries or Salad **20** Add Bacon **2**

Corned Beef Reuben

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

SUBSTITUTE A SIDE

Truffle or Garlic Fries / Clam Chowder **3**

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.

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.



Dinner To-Go

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STARTERS

Alderbrook Clam Chowder

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

Grand Marnier Prawns *gf / df*

Arugula / Citrus Vinaigrette / Mandarin Orange **17**

Steamed Clams

White Wine / Herb Butter / Thyme / Chilli Flake / Onion **19**

ALDERBROOK FAVORITES

Raikes Beef Co. Burger

Cheddar Cheese / Shredded Lettuce / Roasted Tomato

Pickled Onion / Pickle / House Sauce / Potato Bun

Choice of Fries or Salad **20** Add Bacon **2**

Alderbrook Fish & Chips

Beer Battered Ling Cod / Fennel Dill Tartar Sauce / Radicchio &

Apple Coleslaw / Choice of Fries or Salad **21**

SUBSTITUTE A SIDE

Truffle or Garlic Fries / Clam Chowder **3**

SIDES

Olive Oil Mashed Potato *gf*

Roasted Garlic / Herb Butter **8**

Side Confit Carrots *gf*

Toasted Almonds / Tahini Glaze **6**

SALADS

Green

Mixed Baby Greens / Cherry Tomato / Watermelon Radish

Baby Bell Pepper / Focaccia Croutons **7**

Caesar Salad

Romaine Lettuce / Parmesan Cheese / White Anchovy

Focaccia Croutons Half **10** Full **13**

Traditional Louie

Cold Poached Prawns / Dungeness Crab / Hard Boiled Egg

Kalamata Olives / Roasted Tomatoes / Red Onion

Avocado / Cucumber **23**

ADD ONS

Chicken **6** NY Strip Steak **16** Salmon **15**

Prawns **12** Grilled Tofu **5**

MAINS

Raikes Beef Meatball Marinara

Fresh Pappardelle Pasta / Shaved Parmesan / Fresh Basil **21**

Campanelle & Cheese

White Cheddar Sauce / Asiago / Focaccia Bread Crumbs **16**

Add Truffle **2**

12 oz NY Strip *gf*

Olive Oil Roasted Garlic Mashed Potatoes

Baby Zucchini / Demi **38**

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