



Dinner

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.

STARTERS

Alderbrook Clam Chowder

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

Tempura Cauliflower

White Cheddar Mornay / Fig Jam / Toasted Almonds **12**

Grand Marnier Prawns *gf / df*

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

Steamed Clams

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

Whipped Gorgonzola

Oregon Bay Shrimp / Prosciutto / Green Apple / Toasted Pine Nuts / 10 Year Aged Balsamic Vinegar / Focaccia **15**

SALADS

Green

Mixed Baby Greens / Cherry Tomato / Watermelon Radish

Baby Bell Pepper / Focaccia Croutons **7**

Caesar

Romaine Lettuce / Parmesan Cheese / White Anchovy

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

Farm Stand *vegan / gf / df*

Grilled Pea Vines / Asparagus / Peas / Parsley

Fennel / Baby Squash / White Beans / Champagne Vinaigrette **15**

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** Grilled Tofu **5** Halibut **18**

ALDERBROOK FAVORITES

Raikes Beef Co. Burger

American Waygu Beef / Cheddar Cheese / Shredded Lettuce

Roasted Tomato / Pickled Onion / Pickle / House Sauce / Potato

Bun / Choice of Fries or Salad **20**

Alderbrook Fish & Chips

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

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

Substitute Halibut For Ling Cod Additional **10**

SUBSTITUTE A SIDE

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

OYSTER HARVEST

Oyster Rockefeller (3 ea)

Spinach / White Cheddar Mornay / Parmesan / Bread Crumbs **12**

Deviled Oysters (3 ea)

Smoked Paprika / Charred Corn Crema / Fresh Wasabi **12**

Oysters on the Half Shell *gf / df*

Alder-Smoked Maple Mignonette / Lemon

Half-Dozen **25**

MAINS

Paella Primavera *vegan/gf*

Arborio Rice / Baby Squash / Confit Carrot / Edamame

Charred Corn / Oven Roasted Tomato / Saffron Broth

Greek Olive Tapenade / Rosemary **26**

Campanelle & Cheese *veg*

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

Add Truffle **2**

Smoked Salmon Carbonara

Salmon Belly Bacon / Onion / Fresh Spaghetti / Seared King

Salmon / Cured Egg Yolk / Parmesan / Vegetable Ash **30**

Seared Halibut

Potato Croquette / Clam Sauce / Spring Onion / Morel

Nettle Puree **39**

Raikes Beef Meatball Marinara

American Waygu Beef / Fresh Pappardelle Pasta / Shaved

Parmesan / Fresh Basil **21**

Grilled Chicken Breast *gf*

Grilled Asparagus / Nettle Compound Butter / Olive Oil Roasted

Garlic Mashed Potatoes / Charred Lemon **24**

Duck Breast *gf / df*

Charred Pea Vines / Onion Soubise / Carrot Confit / Pancetta

Huckleberry Pan Jus **35**

Tails & Trotters Pork Chop *gf / df*

Braised Purple Cabbage / Spring Onions / Fingerling Potatoes

Apple & Huckleberry Slaw / Maple Demi **42**

12 oz NY Strip *gf / df*

Olive Oil Roasted Garlic Mashed Potatoes

Baby Zucchini / Demi **38**

SIDES

Olive Oil Mashed Potato *gf*

Roasted Garlic / Herb Butter **8**

Confit Carrots *gf*

Toasted Almonds / Tahini Glaze **6**

Tallow Roasted Fingerling Potatoes *gf*

Parmesan / Cured Egg Yolk / Chives **7**

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.