



Dinner

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

Masks required when interacting with our team and whenever less than 6 feet away from other guests.

Fully vaccinated guests may forego the mask with proof of vaccination.

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

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 *veg/gf/df*

Grilled Pea Vines / Asparagus / Peas / Parsley

Fennel / Baby Squash / White Beans / Champagne Vinaigrette 15

Shrimp Louie *gf*

Cold Poached Prawns / Hard Boiled Egg / Kalamata Olives

Roasted Tomatoes / Red Onion / Avocado / Cucumber 23

ADD ONS

Chicken 6 NY Strip Steak 19 Salmon 15

Prawns 12 Grilled Tofu 5 Halibut 20

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 21 Add Bacon 2

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 12

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

Seared Creative King Salmon

Black Lentils / Artichoke Hearts / Charred Corn / Piquillo Pepper

Brown Butter & Carrot Purée 30

Seared Halibut *gf*

Fingerling Potatoes / Asparagus / Leeks / Peas

Buerre Blanc 45

Raikes Beef Meatball Marinara

American Waygu Beef / Fresh Spaghetti / Shaved Parmesan

Fresh Basil 21

Grilled Chicken Breast *gf*

Grilled Asparagus / Nettle Compound Butter / Curried Arborio

Rice / Charred Lemon 24

Duck Breast *gf/df*

Charred Pea Vines / Parsnip Soubise / Carrot Confit / Pancetta

Huckleberry Pan Jus 35

8 oz Pork Tenderloin

Tails & Trotters Pork Loin / Smoked Cheddar Polenta / Cippolini

Onions / Sautéed Summer Greens / Apple & Huckleberry Slaw

Maple Demi 42

12 oz NY Strip *gf/df*

Tallow Roasted Garlic Fingerling Potatoes / Asparagus

Chimichurri / Demi 44

SIDES

Confit Carrots *gf*

Toasted Almonds / Tahini Glaze 6

Tallow Roasted Garlic Fingerling Potatoes *gf*

Parmesan / 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:

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.