



Dinner

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

Per Washington State Mandate, masks are required when interacting with our team and whenever less than 6 feet away from other guests regardless of vaccination status.

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*

Seasonal Greens / 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**

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**

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.