



Brunch

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 indoors whenever not seated, and whenever not eating or drinking regardless of vaccination status.

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**

Olympic Sunrise

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

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**

Vegetable Scramble *veg*

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

Smoked Salmon Belly Bacon Platter

Toasted Everything Bagel / Cream Cheese / Capers / Pickled
Onion / Cucumber **15**

MORNING PÂTISSERIE

Cast Iron Nutella Cinnamon Rolls

Cream Cheese Frosting / Tart Cherry Glaze **13**

S'Mores Pancakes

Milk Chocolate / Graham Cracker Crumble
Brûlée Marshmallow / Choice of Bacon or Sausage **15**

Mascarpone Stuffed French Toast

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

Pumpkin Waffle

Gingerbread Cookie Butter / Cocoa Nib Brittle / Pumpkin
Chantilly Cream / 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**

BEACH GEMS

Hood Canal Hash

Crispy Fried Oysters / Bacon / Potatoes / Onions / Bell Peppers
Leeks / Oven Roasted Tomatoes / Two Eggs Any Style **18**

Oyster Rockefeller Omelette

Crispy Fried Oysters / Bacon / Spinach / Shallots / Parmesan
Hollandaise / Romano & Garlic Breakfast Potatoes
Choice of Toast **17**

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**

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** Tofu **5**

LUNCH FAVORITES

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**

Raikes Beef Co. Burger

American Wagyu Beef / Cheddar Cheese / Shredded Lettuce /
Roasted Tomato / Pickled Onion / Pickle / House Sauce / Potato
Bun / Choice of Fries or Salad **21** Add Bacon **2**

Corned Beef Reuben

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

Grilled Chicken Sandwich

Herb Marinated Chicken Breast / Radicchio & Apple Coleslaw
Pickled Red Onion Lemon Poppy Seed Sauce / Swiss / Brioche
Bun / Choice of Fries or Salad **17**

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.