



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 indoors whenever not seated, and whenever not eating or drinking 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*

Spinach / Fennel / Radicchio / Apple / Toasted Hazelnut

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

ALDERBROOK FAVORITES

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

Alderbrook Fish & Chips

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

Apple Coleslaw / Choice of Fries or Salad 21

SUBSTITUTE A SIDE

Truffle / Garlic Fries / or Sweet Potato Fries / Clam Chowder 3

OYSTER HARVEST

Local Raw Oysters on the Half Shell (1/2 dozen) 25

Oyster Rockefeller (3 ea)

Spinach / White Cheddar Mornay / Parmesan / Bread Crumbs 12

MAINS

Harissa Roasted Cauliflower Steak *vegan / gf*

Grain Pilaf / Piquillo Pesto / Pepita Gremolata 26

Campanelle & Cheese *veg*

White Cheddar Sauce / Asiago / Focaccia Bread Crumbs 16

Add Truffle 2

Seared Creative King Salmon

Celery Root Purée / Confit Fennel / Mandarin Orange / Granny

Smith Apple / Greens / Carpano Antica Vermouth 28

Seared Black Cod

Buttered Mushrooms / Winter Squash / Farro / Pork Belly 35

Raikes Beef Meatball Marinara

American Wagyu Beef / Fresh Spaghetti / Shaved Parmesan

Fresh Basil 21

Bone-in Chicken Breast

Foraged Mushrooms / Carrots / Greek Olives / Red Wine

Pomodoro Sauce / Gnocchi 25

Duck Breast *gf / df*

Roasted Sweet Potato / Braised Greens / Smoked Pork Belly

Toast Hazelnuts / Huckleberry Demi 37

12 oz NY Strip *gf*

Grits / Rosemary / Piquillo Peppers / Smoked Bleu Cheese

Asparagus / Aged Balsamic / Rye Whiskey Demi 45

SIDES

Crispy Brussels Sprouts *gf / veg*

Romano Cheese / 10 Year Aged Balsamic Vinegar 7

Grain Pilaf *gf / vegan*

Pepita Pesto 7

Grilled Asparagus *gf*

Lemon / Arbequina Olive Oil 9

Creamy Grits *gf*

Smoked Bleu Cheese / Rosemary / Piquillo Peppers 8

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.