

Brunch

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

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

Smoked Salmon Eggs Benedict

House-Smoked Salmon & English Muffin / Poached Eggs Spinach / Hollandaise / Romano & Garlic Breakfast Potatoes 21

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

Blueberry Waffle

Lemon Cookie Butter / Lemon Curd Glaze

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

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 / Bacon / Roasted Tomato / Arugula / Gouda / Tomato Aioli / Ciabatta 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.