



Dinner

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

STARTERS

Alderbrook Razor Clam Chowder

Cup 12 Bowl 20

Grand Marnier Prawns *gf/df*

Arugula / Citrus Vinaigrette / Mandarin Orange 18

Salish Sea Clams

Tomato / Kale / Sweet Onion / Garlic / Butter / Wine 19

OYSTER BARGE

Local Oysters on the Half Shell *df/gf*

Lemon / House Cocktail / Seasonal Mignonette

Half Dozen 25 Full Dozen 50

Baked Oysters Alderfeller

Spinach / Pernod / Parmesan / Breadcrumb

Half Dozen 25 Full Dozen 50

Fried Oysters *df*

Cornmeal Dredge / Sriracha Aioli / Greens / Lemon

Half Dozen 25 Full Dozen 50

SALADS

Green *gf/vegan*

Mixed Baby Greens / Cherry Tomato / Watermelon Radish

Baby Bell Pepper / Cucumber 9

Caesar

Romaine / Parmesan Cheese / White Anchovy

Focaccia Breadcrumb Half 12 Full 24

Farm Stand *gf/vegan*

Arugula / Spinach / Cranberry / Red Onion

Toasted Almond / Maple Vinaigrette 16

Roasted Beet *gf*

Salt-Roasted Beets / Bleu Cheese / Hazelnut

Balsamic / Citrus 23

ADD ONS

Herb Marinated & Grilled Chicken 8 *gf/df*

Petite New York Strip Steak 19 *gf/df*

Petite King Salmon 15 *gf*

Tail-on Prawns 12 *gf*

Grilled Tofu 6 *gf/df*

Mushrooms 5 *gf*

White Truffle Oil 3 *gf/vegan*

MAINS

Roasted Winter Squash *gf/vegan*

Quince Glaze / Lentil Pilaf / Spinach / Romesco

Tokyo Turnip 22

Foragers' Risotto *gf/veg*

Truffle / Mushroom / Kale / Fennel / Parmesan 26

King Salmon *gf*

Clams / Squash / Stewed Tomato / Pernod 30

PNW Albacore Tuna *gf/df*

Delicata Squash / Kale / Sweet Onion Brodo / Mushroom

Furikake 32

Sturgeon *gf*

Charleston Sweet Potato / Carrot / Brown Butter Sabayon

Toasted Pecan / Cippolini Onion 32

Bone-in Chicken Breast

Mushroom / Confit Carrot / Fennel / Gnocchi

Mustard / Cream 26

Duck Breast *gf*

White Bean Ragout / Citrus & Fig Relish / Frisee 36

Raikes Beef Bolognese

American Wagyu Beef / Pork / Cream / Fresh Pasta / Herbs

House Ricotta 25

16 oz Ribeye *gf*

Bacon-Fat Fingerlings / Horseradish & Arugula Salad

Red Wine Pan Sauce 54

SIDES

Crispy Brussels Sprouts *gf/veg*

Romano Cheese / Balsamic 9

Grilled Asparagus *gf/vegan*

Romesco / Lemon 11

Bacon Fat Fingerlings *gf*

Chives / Aioli / Flake Salt 8

Cast Iron Mac & Cheese 10 *veg*

Lentil Pilaf *gf/vegan*

Cippolini Onion / Spinach / Romesco 9

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 added to your check of which 100% will be distributed to employees. Of that 20%, your server will receive 14% with the remaining 6% being distributed to culinary and other food service support employees. For Take-Out & Room Service a 20% service charge has been added to your check. 100% of the service charge is paid directly to non-management service, culinary and other food service support employees