



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
- 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

- 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 18
- Caesar
Romaine Lettuce / Parmesan Cheese / White Anchovy
Focaccia Breadcrumbs
Half 10 Full 13
- Shrimp Louie *gf*
Cold Poached Prawns / Hard Boiled Egg / Pickled Asparagus
Roasted Tomatoes / Red Onion / Avocado / Cucumber 23

ADD ONS

- Chicken 8 NY Strip Steak 19 Salmon 15
- Prawns 12 Tofu 6

LUNCH FAVORITES

- Alderbrook Fish & Chips
Beer Battered Rockfish / 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.