



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 Clam Chowder

Cup **8** Bowl **16**

Tempura Seasonal Vegetables *gf / veg.*

Cheese Sauce / Garlic-Apricot Conserva / Chili Crunch **12**

Gran Marnier Prawns *gf / df*

Arugula / Citrus Vinaigrette / Mandarin Orange **18**

Steamed Clams *gf*

Herb Butter / Cherry Tomato / Kale / Garlic / Onion **19**

OYSTER HARVEST

Local Raw Oysters on the Half Shell (1/2 dozen) *gf / df*

Mignonette / Lemon / Cocktail **25**

Oysters Alderfeller (3 ea)

Spinach / White Cheddar / Roasted Garlic / Crumb **15**

ALDERBROOK FAVORITES

Raikes Beef Co. Burger

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

Alderbrook Fish & Chips

Beer-Battered Rockfish / Fennel-Dill Tartar Sauce
Radicchio & Apple Coleslaw / Choice of Fries or Salad **21**

SUBSTITUTE A SIDE

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

SIDES

Crispy Brussels Sprouts *gf / veg.*

Romano Cheese / 10 Year Aged Balsamic Vinegar **9**

Grilled Asparagus *gf / df / vegan*

Lemon / Arbequina Olive Oil **9**

Truffled Mac *veg.*

Cup **8**

Bacon Fat Fingerlings *gf / df*

Chives / Roasted Garlic Aioli / Flake Salt **8**

SALADS

Green *gf / df / vegan*

Mixed Baby Greens / Cherry Tomato / Watermelon Radish
Baby Bell Pepper / Cucumber **7**

Caesar

Romaine / Parmesan Cheese / White Anchovy
Focaccia Breadcrumb Half **10** Full **13**

Farm Stand *gf / df / vegan*

Arugula / Pea Vine / Fennel / Snap Pea / Apple
Pistachio / Champagne Vinaigrette **15**

Shrimp Louie *gf / df*

Cold Poached Prawns / Hard Boiled Egg / Pickled Asparagus
Roasted Tomato / Red Onion / Avocado / Cucumber **23**

ADD ONS

Grilled Chicken **6** NY Strip Steak **19** Salmon **15**
Prawns **12** Tofu **5** Crab **24** Truffle Oil **2**

MAINS

Roasted Cauliflower Steak *gf / vegan*

Carrot Purée / Romesco / Pea Vines / Pickled Greens **22**
Pea & Lemon Risotto *gf / veg.*

Blistered Snap Pea / Confit Fennel / Lemon **21**

Campanelle & Cheese *veg.*

Mornay / Asiago / Focaccia Breadcrumb **21**

Creative King Salmon

Mushroom Bread Pudding / Dill Gremolata / Granny Smith
Greens / Carpano Antica Vermouth **28**

Halibut *gf*

Dandelion Chimichurri / Pork Belly / Mustard Greens
Pickled Pearl Onion / Charred Lemon **38**

Bone-in Chicken Breast

Foraged Mushroom / Nettle Cream / Fennel
Carrot / Gnocchi **26**

12 oz NY Strip & Frites *gf*

Smoked Bleu Cheese / Whiskey Demi / Fries **38**

Raikes Beef Meatball Marinara

American Wagyu Beef / Fresh Spaghetti / Shaved Parmesan
Fresh Basil **23**

16 oz Ribeye *gf*

Romanesco / Pea Vines / Romesco Sauce / Demi **54**

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.