



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	Bacon / Leek / Cream <i>gf</i>	12 / 20
Grand Marnier Prawns	Arugula / Citrus / Sesame <i>gfp / df</i>	18
Salish Sea Clams	Chorizo / Kale / Onion / Garlic / White Wine / Butter <i>gf</i>	28
Shrimp & Grits	Prawns / Grits / Rosemary / Roasted Garlic and Tomato <i>gf</i>	24
Roasted Mushroom	Smoked Blue Cheese / Fennel / Arugula / Cider <i>gf / veg</i>	22
Bangers & Mash	Kale / Mash / Brown Gravy <i>gf</i>	24
Meat & Cheese Board	Artisinal Meats & Cheeses / Seasonal Garnishes / Baguette	32

OYSTER BARGE

Local Oysters on the Half Shell	Lemon / Cocktail / Mignonette <i>gf / df</i>	30 / 60
Baked Oysters Alderfeller	Spinach / Pernod / Parmesan / Breadcrumb	30 / 60
Oyster Shooters	Cocktail / Lemon <i>gf / df</i>	25 / 50
Fried Oysters	Cornmeal / Sriracha / Greens / Lemon <i>gfp / df</i>	25 / 50

SALADS

Green	Petite Lettuces / Tomato / Radish / Bell Pepper / Cucumber <i>gf / vegan</i>	9
Caesar	Romaine / Parmesan / White Anchovy / Breadcrumb	15
Farm Stand	Radicchio / Spinach / Cranberry / Sweet Potato / Red Onion / Hazelnut / Maple Vin. <i>gf / vegan</i>	17
Louie	Prawns / Boiled Egg / Tomato / Onion / Avocado / Asparagus / Cucumber / Thousand Island <i>gf / df</i>	24
Roasted Beet	Burrata / Pistachio Crumb / Balsamic / Citrus <i>gf / veg</i>	23

MAINS

Roasted Delicata Squash	Quince-Maple / Black Rice / Pearl Onion / Cashew / Kale / Parsley <i>gf / vegan</i>	26
Forager’s Pasta	Truffle / Peninsula Mushroom / Fennel / Mornay / Spinach / Campanelle / Asiago <i>veg</i>	26
Crab Bianca	Lemon-Cream / WA Dungeness / Tagliatelle / Chive / Parmesan	37
Dungeness Crab Cakes	Peppadew Aioli / Burnt Citrus / Shallot / Arugula	47
King Salmon	Winter Mushroom / Confit Carrot / Saffron Aioli / Walnut Gremolata <i>gf</i>	33
Sturgeon	Piquillo Rouille / Sweet Potato / Lentil / Radicchio & Shallot Salad / Brandy <i>gf</i>	42
Roast Chicken	Fingerlings / Grain Mustard Aioli / Petite Greens / Parmesan <i>gf</i>	26
Duck Breast	Haricot Vert / Carrot / Turkish Apricot / Red Wine <i>gf</i>	39
Duroc Pork Chop	Cheddar Grits / Bacon / Greens / House Applesauce <i>gf</i>	58
8 oz Filet Mignon	Crème Fraîche Mashed Potato / Grilled Broccolini / Pan Sauce <i>gf</i>	54
16 oz Ribeye	Fingerlings / Garlic Aioli / Arugula / Horseradish Vinaigrette / Demi <i>gf</i>	65

SIDES

Crispy Brussels Sprouts	Romano / Balsamic <i>gfp / veg</i>	9	Truffle Mac	Breadcrumb / Mornay <i>veg</i>	12
Grits	Peppadew / Rouille / Chive <i>gf / veg</i>	14	Fingerlings	Mustard Aioli / Parmeson <i>gf / veg</i>	14
Grilled Broccolini	Balsamic / Arbequina Olive Oil <i>gf / veg</i>	14	Mashed Potato	Butter / Demi <i>gf</i>	12

ADD ONS

Herb-Marinated Grilled Chicken <i>gf / df</i>	10	Petite Filet <i>gf / df</i>	23	Petite King Salmon <i>gf</i>	20
Chef’s Mushroom Medley <i>gf</i>	10	Tail-on Prawns <i>gf</i>	14	Dungeness Crab <i>gf</i>	24
Truffle Oil <i>gf / df</i>	3	Grilled Tofu <i>gf / vegan</i>	8	Veal Demi <i>gf</i>	10

Dietary Concerns:

Please make your server aware of any dietary allergies or restrictions.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

veg-vegetarian

vegan-animal product free ingredients

df-dairy free ingredients

gf – gluten free ingredients + gluten free preparation

gfp- gluten free possible on request

Service Charge:

A 20% service charge has been added to your check, of which 14% goes to service staff. The remaining 6% is retained by Alderbrook Resort & Spa and fully distributed to food and beverage staff to include bartenders, culinary and other support staff.

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.