



## 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 **14**

#### Gran Marnier Prawns *gf / df*

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

#### Steamed Clams *gf*

Herb Butter / Cherry Tomato / Kale / Garlic

Onion / Chili flake **19**

### SALADS

#### Green *gf / df / vegan*

Mixed Baby Greens / Cherry Tomato / Watermelon Radish

Baby Bell Pepper / Cucumber **9**

#### 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 **16**

#### Shrimp Louie *gf / df*

Cold Poached Prawns / Hard Boiled Egg / Pickled Asparagus

Roasted Tomato / Red Onion / Avocado / Cucumber **23**

### ADD ONS

Grilled Chicken **8** NY Strip Steak **19** Salmon **15**

Prawns **12** Tofu **6** Truffle Oil **3**

### MAINS

#### Roasted Cauliflower Steak *gf / vegan*

Spiced Carrot Purée / Romesco / Pea Vines

Pickled Greens **22**

#### Pea & Lemon Risotto *gf / veg.*

Blistered Snap Pea / Confit Fennel / White Cheddar / Pea

Vines / Lemon **21**

#### Creative King Salmon

Mushroom Bread Pudding / Gremolata / Granny Smith

Greens / Carpano Antica Vermouth **28**

#### Halibut *gf*

Dandelion Chimichurri / Pork Belly / Mustard Greens

Pickled Pearl Onion **38**

#### Bone-in Chicken Breast

Foraged Mushroom / Carrot Cream / Fennel

Gnocchi **26**

#### 12 oz NY Strip & Frites *gf*

Smoked Bleu Cheese / Fries **38**

#### Raikes Beef Meatball Marinara

American Wagyu Beef / Fresh Spaghetti

Shaved Parmesan **23**

#### 16 oz Ribeye *gf*

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

### SIDES

#### Crispy Brussels Sprouts *gf / veg.*

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

#### Grilled Asparagus *gf / df / vegan*

Lemon / Arbequina Olive Oil **11**

#### Truffled Mac *veg.*

Cup **10**

#### Bacon Fat Fingerlings *gf / df*

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

#### 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.