

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 qf / veq House-Made Walnut Granola / Honey-Citrus Greek Yogurt Fresh Berries 10 Steel-Cut Oatmeal gf / veg Choice of Seasonal Fruit Compote / Brown Sugar Topping Maple Crème Fraîche 10 **Olympic Sunrise** Two Eggs Any Style / Parmigiano & Garlic Breakfast Potatoes Choice of Bacon or Sausage & Toast 19 Vegetarian Eggs Benedict veg House-Made English Muffin / Sliced Tomato / Avocado Poached Eggs / Hollandaise Parmigiano & Garlic Breakfast Potatoes 23 Smoked Salmon Eggs Benedict House-Smoked Salmon & English Muffin / Poached Eggs Spinach / Hollandaise Parmigiano & Garlic Breakfast Potatoes 25 **Eggs Benedict** House-Made Canadian Bacon & English Muffin / Poached Eggs Hollandaise / Parmigiano & Garlic Breakfast Potatoes 20 Vegetable Scramble veq Two Eggs / Bell Pepper / Mushroom / Fennel / Arugula Cauliflower / Broccoli / Onion / Avocado Parmigiano & Garlic Breakfast Potatoes / Choice of Toast 23 **Smoked Salmon Platter** Toasted Everything Bagel / Cream Cheese / Capers / Pickled Onion / Cucumber 23

MORNING PÂTISSERIE

S'Mores Pancakes Milk Chocolate / Graham Cracker Crumble Brûlée Marshmallow / Choice of Bacon or Sausage 26 Mascarpone Stuffed French Toast Seasonal Fruit Compote Choice of Bacon or Sausage 26 Seasonal Waffle Choice of Bacon or Sausage 26

SIDES & ADDITIONS

Sausage or Bacon gf / df 7 / Toast veg 5 Parmigiano & Garlic Breakfast Potatoes gf / veg 7 Fresh Fruit gf / vegan 8

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

BEACH GEMS

Hood Canal Hash

Crispy Fried Oysters / Bacon / Parmigiano & Garlic Potatoes Onions / Bell Pepper / Leek / Oven Roasted Tomato Two Eggs Any Style **24**

Oyster Rockefeller Omelette

Crispy Fried Oysters / Bacon / Spinach / Shallots / Parmesan Hollandaise / Parmigiano & Garlic Breakfast Potatoes Choice of Toast **26**

STARTERS & SALADS

Alderbrook Razor Clam Chowder gf Cup 12 Bowl 20 Grand Marnier Prawns gfp / df Arugula / Citrus / Sesame 18 Caesar Romaine / Parmesan Cheese / White Anchovy / Breadcrumbs 15 Louie gf Cold Poached Prawns / Hard Boiled Egg / Pickled Asparagus Roasted Tomato / Red Onion / Avocado / Cucumber Thousand Island 24

ADD ONS

Herb-Marinated Grilled Chicken 10 gf / df Petite Filet 23 gf / df Petite King Salmon 20 gf Tail-on Prawns 14 gf Grilled Tofu 8 gf / df Mushrooms 10 gf Dungeness Crab 24 gf / df

LUNCH FAVORITES

Alderbrook Fish & Chips Beer Battered Cod / Fennel Dill Tartar Sauce Radicchio & Apple Coleslaw / Choice of Fries or Salad 23 Raikes Beef Co. Burger American Wagyu Beef / Cheddar Cheese / Shredded Lettuce Pickle / House Sauce / Potato Bun Choice of Fries or Salad 22 Add Bacon 2 Corned Beef Reuben Sauerkraut / Swiss / 1000 Island / Rye Choice of Fries or Salad 23 Grilled Chicken Sandwich Herb-Marinated Chicken Breast / Bacon / Roasted Tomato Arugula / Gouda / Tomato Aioli / Ciabatta Bun Choice of Fries or Salad 21

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.