



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 *gf*

Cup **12** Bowl **20**

Grand Marnier Prawns *gf* / df*

Arugula / Citrus / Sesame **18**

Salish Sea Clams *gf*

House Chorizo / Kale / Onion / Garlic / Butter / Wine **25**

Dungeness Crab Cakes

Pickled Shallot / Burnt Lemon / Peppadew Aioli **47**

Oyster Shooters *gf / df*

X-Small Oysters / House Cocktail / Lemon

Half Dozen **25** Full Dozen **50**

Fried Oysters *gf* / df*

Cornmeal Dredge / Sriracha Aioli / Greens / Lemon

Half Dozen **25** Full Dozen **50**

Roasted Mushroom *gf / veg*

Maitake / Brie / Fennel / Cider Reduction **22**

Meat & Cheese Board

Rotating Selection of Artisanal Meats & Cheeses

Seasonal Garnishes / Baguette **30**

SALADS

Green *gf / vegan*

Petite Lettuces / Tomato / Radish / Bell Pepper

Cucumber **9**

Caesar

Romaine / Parmesan Cheese / White Anchovy

Breadcrumb **15**

Farm Stand *gf / vegan*

Arugula / Spinach / Pickled Blueberry / Shaved Fennel

Toasted Almond / Maple-Dijon Vinaigrette **16**

Louie *gf / df*

Cold Poached Prawns / Hard Boiled Egg / Roasted Tomato

Red Onion / Avocado / Cucumber / Thousand Island **24**

Pear Caprese *gf*

Grilled & Fresh Pear / Cranberry / Basil / Balsamic

Mozzarella / Flake Salt **23**

ADD ONS

Herb Marinated Grilled Chicken **10** *gf / df*

Petite NY Strip Steak **23** *gf / df* **Petite King Salmon** **15** *gf*

Tail-on Prawns **12** *gf* **Grilled Tofu** **8** *gf / df*

Mushrooms **10** *gf* **White Truffle Oil** **3** *gf / vegan*

MAINS

Roasted Squash *gf / vegan*

Quince Glaze / Lentil Pilaf / Spinach / Romesco

Tokyo Turnip **24**

Foragers' Risotto *gf / veg*

Truffle / Mushroom / Kale / Fennel / Parmesan **28**

King Salmon *gf*

Clams / Squash / Stewed Tomato / Pernod **32**

PNW Albacore Tuna *gf*

Delicata Squash / Kale / Sweet Onion Brodo / Mushroom

Furikake **33**

Halibut *gf*

Charleston Sweet Potato / Carrot / Brown Butter Sabayon

Toasted Pecan / Cippolini Onion **37**

Bone-in Chicken Breast

Mushroom / Confit Carrot / Fennel / Gnocchi

Mustard / Cream **31**

Duck Breast *gf*

White Bean Ragout / Citrus & Fig Relish / Frisée **36**

Raikes Beef Bolognese

American Wagyu Beef / Pork / Cream / Fresh Pasta / Herbs

House Ricotta **25**

16 oz Ribeye *gf*

Bacon-Fat Fingerlings / Horseradish & Arugula Salad

Red Wine Pan Sauce **57**

SIDES

Crispy Brussels Sprouts Romano / Balsamic **9** *gf / veg*

Grilled Asparagus Romesco / Lemon **11** *gf / vegan*

Bacon Fat Fingerlings Chives / Aioli / Flake Salt **8** *gf*

Cast Iron Mac & Cheese **10** *veg*

Lentil Pilaf Cippolini / Spinach / Romesco **9** *gf / vegan*

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.

GF - gluten free ingredients + gluten free preparation

GF - gluten free ingredients + shared preparation space*

Service Charge:

A 20% service charge has been added to your check of which 100% will be distributed to employees. Of that 20%, your server will receive 14% with the remaining 6% being distributed to culinary and other food service support employees. 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.