



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 *gf / veg*

House-Made Walnut Granola / Honey-Citrus Greek Yogurt
Fresh Berries **9**

Steel-Cut Oatmeal *gf / veg*

Choice of Seasonal Fruit Compote / Brown Sugar Topping
Maple Crème Fraiche **9**

Olympic Sunrise

Two Eggs Any Style / Parmigiano & Garlic Breakfast Potatoes
Choice of Bacon or Sausage & Toast **15**

Vegetarian Eggs Benedict *veg*

House-Made English Muffin / Sliced Tomato / Avocado
Poached Eggs / Hollandaise
Parmigiano & Garlic Breakfast Potatoes **20**

Smoked Salmon Eggs Benedict

House-Smoked Salmon & English Muffin / Poached Eggs
Spinach / Hollandaise
Parmigiano & Garlic Breakfast Potatoes **23**

Eggs Benedict

House-Made Canadian Bacon & English Muffin / Poached Eggs
Hollandaise / Parmigiano & Garlic Breakfast Potatoes **20**

Vegetable Scramble *veg*

Two Eggs / Bell Pepper / Mushroom / Fennel / Arugula
Cauliflower / Broccoli / Onion / Avocado
Parmigiano & Garlic Breakfast Potatoes / Choice of Toast **16**

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 **20**

Mascarpone Stuffed French Toast

Seasonal Fruit / Powdered Sugar
Choice of Bacon or Sausage **24**

Seasonal Waffle

Choice of Bacon or Sausage **20**

SIDES & ADDITIONS

Sausage or Bacon *gf* **7** / **Toast** *veg* **5**

Parmigiano & Garlic Breakfast Potatoes *gf / veg* **7**

Fresh Fruit *gf / df / vg* **8**

BEACH GEMS

Hood Canal Hash

Crispy Fried Oysters / Bacon / Parmigiano & Garlic Potatoes /
Onions / Bell Peppers / Leeks / Oven Roasted Tomatoes
Two Eggs Any Style **24**

Oyster Rockefeller Omelette

Crispy Fried Oysters / Bacon / Spinach / Shallots / Parmesan
Hollandaise / Parmigiano & Garlic Breakfast Potatoes
Choice of Toast **24**

STARTERS & SALADS

Alderbrook Clam Chowder

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

Grand Marnier Prawns *gf / df*

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

Caesar

Romaine Lettuce / Parmesan Cheese / White Anchovy
Focaccia Breadcrumbs **15**

Louie *gf*

Cold Poached Prawns / Hard Boiled Egg / Pickled Asparagus
Roasted Tomatoes / Red Onion / Avocado / Cucumber **24**

ADD ONS

Herb Marinated Chicken **10** Petite NY Strip Steak **23**

Petite King Salmon **15** Prawns **12** Mushrooms **10** Tofu **8**

LUNCH FAVORITES

Alderbrook Fish & Chips

Beer Battered Cod / Fennel Dill Tartar Sauce
Radicchio & Apple Coleslaw / Choice of Fries or Salad **27**

Raikes Beef Co. Burger

American Wagyu Beef / Cheddar Cheese / Shredded Lettuce
Pickle / House Sauce / Potato Bun
Choice of Fries or Salad **21** 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**

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 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.