



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 / Romano & Garlic Breakfast Potatoes
Choice of Bacon or Sausage & Toast **15**
- Vegetarian Eggs Benedict** *veg*
House-Made English Muffin / Sliced Tomato / Avocado
Poached Eggs / Hollandaise
Romano & Garlic Breakfast Potatoes **20**
- Smoked Salmon Eggs Benedict**
House-Smoked Salmon & English Muffin / Poached Eggs
Spinach / Hollandaise / Romano & Garlic Breakfast Potatoes **23**
- Eggs Benedict**
House-Made Canadian Bacon & English Muffin / Poached Eggs
Hollandaise / Romano & Garlic Breakfast Potatoes **20**
- Vegetable Scramble** *veg*
Two Eggs / Bell Pepper / Mushroom / Fennel / Arugula
Cauliflower / Broccoli / Onion / Avocado
Romano & 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**
- Romano & Garlic Breakfast Potatoes** *gf / veg* **7**
- Fresh Fruit** *gf / df / vg* **8**

BEACH GEMS

- Hood Canal Hash**
Crispy Fried Oysters / Bacon / Potatoes / Onions / Bell Peppers
Leeks / Oven Roasted Tomatoes / Two Eggs Any Style **24**
- Oyster Rockefeller Omelette**
Crispy Fried Oysters / Bacon / Spinach / Shallots / Parmesan
Hollandaise / Romano & 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
Half **12** Full **24**
- Shrimp Louie** *gf*
Cold Poached Prawns / Hard Boiled Egg / Pickled Asparagus
Roasted Tomatoes / Red Onion / Avocado / Cucumber **24**

ADD ONS

- Chicken **8** NY Strip Steak **19** Salmon **15**
- Prawns **12** Tofu **6**

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 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.