

RESTAURANT AT ALDERBROOK

STARTERS

BAKED BRIE

assorted fruit, brandied apricot, red wine figs 14

DUNGENESS CRAB CAKES

red jalapeno sabayon 19

STUFFED PEPPADEW

boarsin cheese, bacon, chives 13

BLACKENED SCALLOPS

roasted corn, pancetta, spinach,
cherry tomato relish 18

GRAND MARNIER PRAWNS

house specialty 15

TENDERLOIN GRATIN

morel mushroom, sweet onions, garlic cream sauce,
asiago cheese 15

TUNA TARTARE

yellow pepper, tomato, avocado, onion,
pine nuts, citrus dressing 15

SMOKED SALMON & LOX

chived cream cheese, cipollini onion relish 15

STEAMED MUSSLES & CLAMS

white wine butter sauce 14

FRESH NORTHWEST OYSTERS

half dozen 12 dozen 24

GRILLED OYSTERS

jumbo pacific oysters, saffron BBQ sauce 15

SOUP & SALAD

CAESAR SALAD

full 12 half 7

add blackened salmon 15

add grilled prawns 12

add grilled chicken breast 8

ALDERBROOK CLAM CHOWDER

bowl 10 cup 7

SOUP DU JOUR

bowl 8 cup 6

ARUGULA WINTER SALAD

frisee, endive, cucumber, lemon,
truffle oil, parmesan 10

CHAMPAGNE PEAR SALAD

candied pecans, goat cheese, seasonal berry 10

BLUE CHEESE & SHRIMP SALAD

butter lettuce, bay shrimp, eggs, tomato 13

ENTREES

SAUTE

JIDORI CHICKEN SALTIMBOCCA

prosciutto, fresh sage, white wine pan sauce, fontina
& rosemary bread pudding, sautéed spinach 32

DUCK CARBONARA

pancetta, sweet onions, parmesan, truffle shavings,
fettuccini pasta 35

DUNGENESS CRAB CAKES

red jalapeno sabayon, roasted corn, sherry quinoa 39

PAN FRIED JUMBO OYSTERS

parmesan fingerling potatoes, bacon haricot vert,
meyer lemon crème fraiche 29

ROASTED BEET COUSCOUS

golden beet, baby red beet, lemon kale, aged
balsamic, mascarpone cheese 24

PAN SEARED SEA SCALLOPS

ginger brown butter, heirloom carrot risotto,
lemon escarole 39

STUFFED DELICATA SQUASH

seasonal foraged mushrooms, quinoa, sweet onions,
basil, pine nuts, escarole, lemon vinaigrette 24

STEAKS & CHOPS

FILET MIGNON

apple sherry demi, blue cheese polenta, haricot vert
8oz 46

FRENCHED RIB STEAK

fontina & rosemary bread pudding, seasonal
brandied mushrooms
16oz 49

NEW YORK STEAK

blue cheese polenta, bacon braised brussel sprouts
12oz 44

DOUBLE CUT PORK CHOP

red wine pomegranate glaze, butternut squash hash,
garlic kale 36

MEDITERRANEAN LAMB T-BONES

mint charmaoula sauce, roasted garlic & olive oil
mashed potatoes, bacon braised brussel sprouts 41

ADD ON'S

grilled prawns 12

seared scallops 16

peppercorn & roquefort 7

sautéed brandy mushrooms 7

FRESH SEAFOOD

16OZ MAINE LOBSTER TAIL

red jalapeno sabayon, roasted garlic & oil mashed
potatoes, haricot vert 91

WILD KING SALMON

roasted corn salsa, pancetta & gruyere
risotto, spinach 39

PAN SEARED RUBY RED TROUT

lemon almond brown butter, rock salt roasted yukon
gold potatoes, haricot vert 34

PEPPER SEARED AHI TUNA

cucumber yogurt coulis, balsamic quinoa,
roasted baby beets 39

KING CRAB LEGS

truffle pan fried fingerling potatoes, roasted
delicata squash, drawn butter 62

SHAREABLE SIDES

PANCETTA & GRUYERE RISOTTO

11

DELICATA SQUASH

9

CREAMY SPINACH

9

ROASTED BEET COUSCOUS

12

FONTINA & ROSEMARY BREAD PUDDING

9

ROASTED GARLIC & OLIVE OIL

MASHED POTATO

9

CRAB MAC & CHEESE

19

BALSAMIC BRUSSEL SPROUTS

9

PORTOBELLO MUSHROOM

8

HARICOT VERT

9

ROASTED CORN

8

TRUFFLE PAN FRIED

FINGERLING POTATO

9

Washington state law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness

PARTIES OF 6 OR MORE, ONE CHECK & AUTOMATIC 20% GRATUITY

Executive Chef- Lucas Sautter

Sous Chefs- Justyn Chartier & Adam Laur