



## Brunch

Alderbrook Resort & Spa has been a destination for gatherings since 1913. We offer seasonal, Northwest fare through thoughtfully-sourced partners and inspired service.

### **Alderbrook Yogurt** *gf / veg*

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

### **Cured Salmon Bagel**

Pastrami Style House-Cured Salmon / Capers / Pickled Onions  
Cucumbers / Fromage Blanc **16**

### **Steel-Cut Oatmeal** *gf / veg*

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

### **Cinnamon Baked Apple Waffle**

Bourbon Caramel / Candied Walnuts  
Choice of Bacon or Sausage **14**

### **French Toast**

Caramelized Bananas / Powdered Sugar  
Choice of Bacon or Sausage **14**

### **Two Blueberry Granola Pancakes**

Buttermilk Pancakes / House-Made Walnut Granola  
Choice of Bacon or Sausage **18**

### **Olympic Sunrise**

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

### **Smoked Salmon Scramble**

Mascarpone / Chives / Choice of Toast / Breakfast Potatoes **18**

### **Northwest Omelette**

Dungeness Crab / Arugula / Brie  
Breakfast Potatoes / Choice of Toast **24**

### **Northwest Hash**

Pancetta / Corned Beef / Yukons / Onion / Chiles / Romano  
Cheese / Roasted Garlic / Foraged Mushrooms / Two Eggs Any  
Style **18**

### **Eggs Benedict**

House-Made Canadian Bacon & English Muffin / Poached Eggs  
Hollandaise / Breakfast Potatoes **16**

### **Dungeness Crab Benedict**

3 ounces Dungeness Crab / Hollandaise / Poached Eggs  
House-Made English Muffin / Breakfast Potatoes **24**

### **Vegetarian Eggs Benedict** *veg*

House-Made English Muffin / Sliced Tomato / Avocado  
Poached Eggs / Hollandaise / Breakfast Potatoes **16**

## SIDES & ADDITIONS

**Sausage or Bacon** *gf* **5** **Toast** *veg* **4**

**Breakfast Potatoes** *gf / veg* **5** **Fresh Fruit** *gf / df / vg* **6**

**Add To Any Salad or Entree** Chicken **6** / Salmon **15** / Prawns **12**

Crab **15** / New York Strip **15**

### **Seasonal Soup**

Cup **7** Bowl **14**

### **Alderbrook Clam Chowder**

Cup **8** Bowl **16**

### **Grand Marnier Prawns** *gf / df*

Arugula / Sesame Seeds / Citrus Vinaigrette **17**

### **Caesar Salad**

Gem Lettuce / Baby Kale / Parmesan Cheese / White Anchovy  
Garlic-Parmesan Croutons  
Half **10** Full **13**

### **Beet Salad** *gf / veg*

Bleu Cheese / Balsamic Pearls / Black Pepper / Micro Greens  
Arbequina Olive Oil **18**

### **Traditional Louie Salad** *gf*

Cold Poached Prawns / Dungeness Crab / Hard Boiled Egg  
Kalamata Olives / Roasted Tomatoes / Red Onion / Avocado  
Cucumber **23**

### **Grilled Chicken Sandwich**

Truffle and Basil Aioli / Brie / Roasted Tomatoes / Arugula Brioche  
Bun / Choice of Fries or Salad **16**

### **Corned Beef Reuben**

Sauerkraut / Swiss / 1000 Island / Rye  
Choice of Fries or Salad **15**

### **Crab Melt**

Artichoke Hearts / Roasted Tomato / Gruyere / Cheddar  
Semolina-Cheese Bread / Choice of Fries or Salad **24**

### **Alderbrook Club**

House-Smoked Turkey Breast / Maple-Bacon Mayonnaise  
Gem Lettuce / Heirloom Tomato / Avocado / Daily's Bacon  
Choice of Fries or Salad **16**

### **Raikes Beef Co. Burger**

Cheddar / Pickled Onions / Iceberg / Tomato  
House Sauce / Brioche Bun / Choice of Fries or Salad **16**  
Add Bacon **2** Lettuce Wrap Available Upon Request

### **Washington Clams**

Sweet Onions / Kale / White Wine Butter Sauce / Lemon  
Grilled Baguette **21**

### **Fish & Chips**

Beer-Battered Pacific Cod / Tartar Sauce / Coleslaw **21**

To better serve you, 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.

Sous Chef Jeramy Moulder

Executive Chef Ben Jones

Brunch | 2020

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.