

# ALDERBROOK

RESORT & SPA

## Lunch

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

### SALADS & STARTERS

#### Add To Any Salad or Entree

Chicken **6** / Salmon **15** / Prawns **10** / Crab **10**

#### Seasonal Soup

Cup **7** Bowl **10**

#### Alderbrook Clam Chowder

Cup **8** Bowl **12**

#### Roasted Beet Salad

Arugula / Alder-Smoked Bleu Cheese Mousse  
Walnuts / Balsamic Caviar / Pickled Mustard **12**

#### Baby Kale Salad

Roasted Yams / Compressed Pear / Crispy Goat  
Cheese / Candied Lemon Vinaigrette **12**

#### Caesar Salad

Gem Lettuce / Baby Kale / White Anchovy  
Parmesan Garlic Crouton Half **10** Full **13**

#### Washington Clams

Sweet Onions / Kale / White Wine Butter Sauce  
Lemon / Grilled Baguette **18**

#### Grand Marnier Prawns

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

#### Dungeness Crab Cakes

Watercress Salsa Verde / Romesco / Crisp Parsnip **22**

#### Heirloom Carrot Salad

Maldon Sea Salt / Ten Year Balsamic / Arugula / Goat  
Cheese Golden Raisin & Cashew Dressing **14**

#### Chopped Cobb Salad

Bleu Cheese / Roasted Tomatoes / Poached Egg  
Dungeness Crab / Bacon-Wrapped Prawns / Iceberg &  
Romaine Lettuce / Champagne Vinaigrette **18**

#### Stuffed Apple Salad

Bleu Cheese / Balsamic Reduction / Grilled Gem  
Lettuce / Candied Hazelnuts / Maple Bacon  
Honey and Truffle Vinaigrette **15**

#### Grilled Steak Salad

Shaved Fennel / Marinated Mushrooms / Baby Bell  
Pepper / Red Onion / Fontina / Mixed Greens  
Bacon- Black Pepper & Buttermilk Dressing **20**

### SANDWICHES & ENTREES

#### Campanelle & Cheese

Beechers Cheddar Cream / Toasted Bread Crumbs **14**  
Add Crab **10** Add Chicken **6** Add Prawns **10**

#### Grilled Chicken Sandwich

Truffle and Basil Aioli / Brie / Roasted Tomatoes  
Arugula / Brioche Bun Choice of Fries or Salad **15**

#### Corned Beef Reuben

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

#### Crab Melt

Artichoke / Roasted Tomato / Gruyere / Cheddar  
Semolina-Cheese Bread / Choice of Fries or Salad **20**

#### Crispy Halibut Sandwich

Panko-Crusted Pacific Halibut / Cabbage Slaw Tomato  
House-Made Pickles / Brioche Bun  
Serrano-Apricot Jam / Choice of Fries or Salad **23**

#### Alderbrook Club

House-Smoked Turkey Breast / Maple-Bacon  
Mayonnaise / Gem Lettuce / Heirloom Tomato  
Avocado / Daily's Bacon **16**


#### Open Faced Truffle Meatloaf

Pork / Beef / Veal / New Woman Cheese  
Mushrooms & Onions / Demi Glace / Three Cheese  
Semolina Bread / Choice of Fries or Salad **24**

#### Fish & Chips

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

#### 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



Executive Chef Ben Jones  
Sous Chef Jeremy Moulder  
Lunch | 2019

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