

RESTAURANT AT ALDERBROOK

STARTERS

HAND CRAFTED ARTISAN CHEESES
red wine fig, salted almonds 12

BAKED BRIE
assorted fruit, crostini 12

DUNGENESS CRAB CAKES
scallion yogurt 16

DUNGENESS CRAB COCKTAIL
remoulade 15

GRAND MARNIER PRAWNS
house specialty 13

CAJUN TENDERLOIN TIPS
spicy cream sauce 15

ALASKAN SEA SCALLOPS
citrus beurre blanc 10

TUNA TARTARE*
15

BAY SHRIMP BRUSCHETTA
10

STEAMED MANILA CLAMS
white wine butter sauce 12

FRESH NORTHWEST OYSTERS*
half dozen 12 dozen 24

OYSTERS ROCKEFELLER
bernaise 14

SOUP AND SALAD

CAESAR SALAD
full 12 half 7

ADD BLACKENED SALMON 12

CAPRESE SALAD
fresh basil, balsamic reduction,
olive oil 12

ALDERBROOK CLAM CHOWDER
bowl 8 cup 6

LOBSTER BISQUE
bowl 10 cup 8

SOUP DU JOUR
bowl 7 cup 5

CITRUS FENNEL SALAD
citrus vinaigrette, grapefruit 12

MIXED GREENS
roasted shallot vinaigrette, apples,
candied walnuts, blue cheese crumbles 12

ENTRÉES

WE PROUDLY SERVE USDA PRIME
NEBRASKA CORN FED BEEF

FRESH FISH & LOBSTER

AUSTRALIAN LOBSTER TAIL
asparagus, Coastal cheddar mashed
potatoes 12oz 55

KING CRAB LEGS
roasted corn, fingerling
potatoes 24oz 54

WILD KING SALMON
Boomtown buerre rouge, asparagus,
wild mushroom risotto 28

HALIBUT OSCAR
bernaise, asparagus, wild rice 38

BLACKENED AHI TUNA
wasabi creme fraiche, sauteed
spinach, wild rice 30

CHILEAN SEABASS
red pepper pesto, roasted corn,
fingerling potatoes 27

STEAKS & CHOPS

NEW YORK STEAK
crimini mushroom, asparagus,
potato cake 14oz 44

FILET MIGNON
crimini mushroom, asparagus, Coastal cheddar
mashed potatoes 10oz 42

FRENCHED RIB STEAK
crimini mushroom, green beans, Gorgonzola
bread pudding 16oz 38

RACK OF LAMB
hazelnut crust, Boomtown merlot demi glace,
roasted tomato, polenta cake 35

SAUTÉ

JIDORI CHICKEN FETTUCCINI
artichoke hearts, mushroom, fresh thyme,
sherry cream sauce 24

WILD MUSHROOM RISOTTO
shitake, crimini, portobello 18

DUNGENESS CRAB CAKES
scallion yogurt, roasted corn,
fingerling potatoes 28

PAN SEARED OYSTERS
green beans, polenta cake 18

JUMBO PRAWN ANGEL HAIR PASTA
red onions, yellow and red peppers,
roasted garlic butter sauce 19

ADD ON'S

12oz AUSTRALIAN LOBSTER TAIL 45
12oz KING CRAB LEG 20
THREE ALASKAN SEA SCALLOPS 15
THREE JUMBO PRAWNS 10
LOBSTER MEDALLIONS & BERNAISE 16
PEPPERCORN SAUCE & MELTED ROQUEFORT 5

SHAREABLE SIDES

POLENTA CAKE
8

CREAMY SPINACH
8

SAUTEED SPINACH
6

WILD MUSHROOM RISOTTO
7

POTATO CAKE
9

LOBSTER MASHED POTATOES
Maine lobster 18

COASTAL CHEDDAR MASHED
POTATOES
8

CRAB MAC & CHEESE
15

EXECUTIVE CHEF TRISTAN HOLST
SOUS CHEF LUCAS SAUTTER
SOUS CHEF GLENN DELA CRUZ
PASTRY CHEF SUZANNE DERVAES

PORTOBELLO MUSHROOM
8

ASPARAGUS
8

ROASTED CORN
7

WILD RICE
6

FINGERLING POTATOES
7

*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 borne illness.

10 East Alderbrook Drive Union, Washington 98592 RESTAURANT: 360.898.5500 HOTEL: 360.898.2200

ALDERBROOKRESORT.COM