



KALALOCH LODGE
OLYMPIC NATIONAL PARK

Dinner Menu

CREEKSIDE RESTAURANT

At Gothberg Farms, our cheeses, our goats, our land, & our people are our passion. We are a very small family goat dairy located in Skagit County, WA and have been proudly sharing our cheeses with local communities for over 10 years now. Seeing the beautifully delicious creations the Chef prepares with our cheeses are an amazing part of what we do. We hope you enjoy eating them as much as we enjoy creating them for you.

Rhonda Gothberg
Owner/Herdswoman/Cheesemaker



The Green Restaurant Association is a national non-profit that provides the only official Certified Green Restaurant® mark in the country. The GRA has been a pioneer in the Green Restaurant® movement and a leading voice within the industry encouraging restaurants to listen to consumer demand and green their operations using transparent, science based certification standards. In 2014, Creekside Restaurant was certified as a 3 Star Green Restaurant®.



The Last Straw

To reduce plastic waste, straws are available upon request. Plastic straws are one of many items that contribute to the 8 million metric tons of plastic waste impacting our oceans each year.

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.(FDA Consumer Advisories 3603.11)
Nutritional information available upon request.

APPETIZERS

DUNGENESS CRAB SALAD

Avocado, Grilled Corn, Cucumber, Chili-Lime Aioli, Chili Oil & Cilantro

Cal 539 **GF DF**

\$21

WASHINGTON CHEESE PLATE

Gothberg Farm's Goat Cheese, Beecher's Handmade Cheese, Mt. Townsend Creamery, Smoked Honey, Toasted Hazelnuts, House Pickled Berries, Crackers

Cal 538 **GF**

\$16

HOUSE SMOKED SALMON

Lemon Dill Cream Cheese, Capers, Red Onions, Everything Crackers

Cal 304

\$16

HOUSE MADE HUMMUS

Grilled Pita and Vegetable Sticks

Cal 734

\$13

BAKED SEA STACK CHEESE

Maple Caramelized Onion-Bacon Jam and Crostini

Cal 519

\$19

SOUPS

In a Sourdough Bread Bowl

\$4

CREEKSIDE CLAM CHOWDER

Yukon Potatoes, Applewood Smoked Bacon

Cup Cal 404

Bowl Cal 515

\$7

\$9

VEGAN MINISTRONE

GF DF

Organic Potatoes, Kidney Beans, Squash, Kale, Tomato Broth, Vegan Parmesan

Cup Cal 146

Bowl Cal 300

\$6

\$8

SALADS

Add Grilled Chicken Breast

\$5

Add Oregon Pink Shrimp

\$6

Add House Smoked Salmon

\$7

RED DOG FARMS ORGANIC MIXED GREENS

GF DF

Red Dog Farm Organic Lettuce, English Cucumber, Washington Apple, Toasted Hazelnuts, Sherry Honey Vinaigrette

Small Cal 249

Large Cal 374

\$7

\$12

CLASSIC CAESAR

Romaine, Sourdough Croutons, Parmesan, Classic Dressing

Small Cal 408

Large Cal 686

\$6

\$12

PICKLED BERRY SALAD

GF

Red Dog Farm Organic Lettuce, Marinated Gothberg Farms Chevre, House Pickled Berries, Champagne Vinaigrette

Small Cal 410

Large Cal 565

\$7

\$13

SEA

Substitute Side Salad or Cup of Fruit for any Starch or Vegetable
Upgrade your Fries to Sweet Potato Fries or Tater Tots

\$1
\$2

BBQ SALMON DF 🌿 GF

6oz Salmon Filet, Roasted Garlic Mashed Potatoes, Smoked Apple-Marionberry BBQ Sauce, Seasonal Vegetables
Cal 836

\$35

NEW ORLEANS BBQ SHRIMP & GRITS

Jumbo Prawns, Tasso Ham and Trinity in a Beer and Butter Sauce, Side of Seasonal Vegetables
Cal 881

\$23

DUNGENESS CRAB MAC & BEECHER'S CHEESE

Cavatappi Pasta, Dungeness Crab Meat, Beecher's Flagship Cheddar Sauce, Side of Seasonal Vegetables
Cal 1180

\$23

FISH & CHIPS DF 🌿

Local Ale Battered Pacific Cod, Citrus Tartar Sauce, Coleslaw, Fries

Three Piece Cal 1451

Two Piece Cal 1158

\$20
\$16

THAI HERB STEAMED CLAMS GF DF 🌿

One Pound Manilla Clams, White Wine, Garlic, Lemongrass, Ginger, Jalapeno, Bell Pepper, Thai Basil, Cilantro and Rice Noodles
Cal 849

\$19

LAND

Substitute Side Salad or Cup of Fruit for any Starch or Vegetable
Upgrade your Fries to Sweet Potato Fries or Tater Tots
Burgers: Add Mushrooms, Hempler's Bacon or Avocado

Each
\$1
\$2
\$2

ST. HELENS BEEF RIB-EYE STEAK GF 🌿

12oz Grilled Rib-eye, Baked Russet Potato, House Steak Sauce, Fried Onions, Seasonal Vegetables
Sub Dungeness Crab Meat and Hollandaise
Cal 1109

\$39

\$7

CHICKEN PAPPARDELLE PASTA

Roasted Draper Valley Breast, Smoked Thigh "Bacon", Mushrooms, Peas, Cherry Tomatoes, Fresh Herbs, Parmesan, Sherry Cream Sauce
Cal 890

\$28

VEGAN MEDITERRANEAN WHITE BEAN BURGER DF ❤️

6 oz House-Made Patty, Roasted Garlic Baba Ganoush, Lettuce, Tomato, Red Onion, Toasted Brioche Bun
Cal 325

\$13

SUMMER VEGETABLE CASSOULET GF ❤️ 🌿

Summer Squash, White Beans, Mushroom, Tempeh, Organic Spinach, Smoked Tomato Broth, Herbed GF Bread Crumbs
Cal 487

\$23

PAINTED HILLS BEEF SMASH BURGER* 🌿

2 - 4 oz Natural Ground Chuck Patties, Awesome Sauce, Choice of Cheese, Lettuce, Tomato and Onion on a Toasted Brioche Bun
Cal 786

\$16

NICKY FARMS ELK BURGER* 🌿

6 oz Patty, Toasted Brioche Bun, Smoked Apple-Marionberry BBQ Sauce, Fried Onions
Cal 753

\$18

BEVERAGES

Water and Straws Available By Request

JUICE (NO REFILLS)

Orange, Apple, Cranberry, Tomato

HOT OR ICED TEA (FREE REFILLS)

MILK (NO REFILLS)

HOT COCOA (NO REFILLS)

SNOQUALMIE ROOT BEER

ON TAP (NO REFILLS)

\$3

\$3

\$3

\$3

\$3

FOUNTAIN SODA (FREE REFILLS)

Pepsi, Diet Pepsi, Sierra Mist, Mug Root Beer, Dr. Pepper, Lemonade

RAIN FOREST ALLIANCE CERTIFIED COFFEE (FREE REFILLS)

ORGANIC FRENCH PRESS COFFEE (NO REFILLS)

8 Cup Pot

\$3

\$3

\$9



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Red Dog Farm

Settled in the fertile Center Valley of Chimacum, WA, Red Dog Farms boasts gorgeous views, salmon-bearing creek frontage, and prime growing conditions. We are certified organic and grow over 150 different varieties of vegetables, berries, cut flowers and plant starts on 23 acres. Our produce is sold locally at Port Townsend and Chimacum farmers markets, our 8-month long CSA program, our fabulous self-serve Red Dog Farm Stand and through various retailers and restaurants.



The Kalaloch Lodge Dining Room strives to ensure that our guests are served produce and meats from local and sustainable sources. Our efforts include referencing the Seafood Watch program, purchasing only the fish that appear on the "good" list, and utilizing local "green" products in support of Slow Food.

MENU KEY

DF Dairy Free 🌿 Organic or Sustainable
GF Gluten Free ❤️ Heart Healthy

18% Gratuity will be added to parties of 6 or more

Executive Chef: John Adams, C.C.C. F&B Manager: Matt Miknyoczki