



# DINNER

## 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

**COLD CORN & CRAB BISQUE**  **\$19**  
*Chili Oil, Cilantro*  
Cal 539

**WASHINGTON CHEESE PLATE** **\$20**  
*A rotating assortment of Washington Cheeses, Smoked Honey, Toasted Hazelnuts, Roasted Apple Mostarda, Crackers*  
Cal 763

**HOUSE-SMOKED SALMON PLATE**  **\$18**  
*Herbed Cream Cheese, Preserved Lemon Jam, Potato Chips*  
Cal 304

**KALALOCH PUBMENTO CHEESE**  **\$15**  
*La Panzanella Crackers and Celery Sticks*  
Cal 734

### SOUPS

**CREEKSIDE CLAM CHOWDER**  
*Yukon Potatoes, Applewood Smoked Bacon*

Cup	Cal 404	<b>\$7.25</b>
Bowl	Cal 515	<b>\$9</b>
Add a Sourdough Bread Bowl		<b>\$4</b>

**HEARTY VEGAN TOMATO SOUP**     **\$7.25**

Cup	Cal 146	<b>\$7.25</b>
Bowl	Cal 300	<b>\$9</b>
Add a Sourdough Bread Bowl		<b>\$4</b>

### SALADS

Add Grilled Chicken Breast	<b>\$5</b>
Add Oregon Pink Shrimp	<b>\$6</b>
Add House-Smoked Salmon	<b>\$7</b>

**ORGANIC MIXED GREENS**    **\$8**



*Organic Lettuce, English Cucumber, Fresh Berries, Toasted Hazelnuts, Sherry-Honey Vinaigrette*

Small	Cal 249	<b>\$8</b>
Large	Cal 374	<b>\$12</b>

**CLASSIC CAESAR**

*Romaine, Sourdough Croutons, Parmesan, Classic Dressing*

Small	Cal 408	<b>\$8</b>
Large	Cal 686	<b>\$12</b>

**ARUGULA, BURRATA & PICKLED BERRY SALAD**   **\$9**

*Burrata Cheese, House-Pickled Berries, Shaved Shallots, Champagne Vinaigrette*

Small	Cal 410	<b>\$9</b>
Large	Cal 565	<b>\$14</b>

## SEA

Upgrade your Fries to Curly Fries

\$2

### SALMON PICCATA \*

6 oz. Salmon Filet, Roasted Garlic Mashed Potatoes, Caper-White Wine Sauce, Seasonal Vegetables

Cal 836

\$37

### CLAMS WITH CHORIZO & CHICKPEAS \*

1 lb. Manilla Clams, White Wine, Garlic, Blistered-Cherry Tomatoes, Shaved Fennel, Cream, Grilled Bread

Cal 891

\$19

### DUNGENESS CRAB MAC & BEECHER'S CHEESE

Dungeness Crab Meat, Beecher's Flagship Cheddar Sauce, Side of Seasonal Vegetables

Cal 1180

\$23

### FISH & CHIPS

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

Three Piece Cal 1451

Two Piece Cal 1158

\$22

\$17

## LAND

Burgers served with your choice of a Side Salad, Cup of Fruit, or French Fries  
Choice of Cheddar, Swiss, Jalapeño Jack, or American

Upgrade to Seasoned Curly Fries

\$2

### 8OZ GRILLED 72 HOUR SHORT RIB \*

Roasted Garlic Mashed Potatoes, Spicy Red Chimichurri, Seasonal Vegetables

Add Dungeness Crab Meat and Hollandaise

Cal 889

\$40

\$7

### SUMMER CHICKEN BREAST BOWL

Soycutash, Cauliflower "Couscous", Kalaloch Gold Sauce, Cilantro

Cal 890

\$30

### VEGAN STUFFED EGGPLANT Vegan

Lentil-Walnut Pilaf, Spicy Red Chimichurri, Cauliflower "Couscous"

Cal 488

\$25

### CAJUN SPICED ELK BURGER

8 oz. Cajun Seasoned Patty, Onion-Beer Jam, Toasted Brioche Bun

Cal 720

Add Mushrooms, Hempler's Bacon, or Avocado

\$20

Each \$2

### THE BEYOND™ BURGER Vegan

6 oz. Patty, Onion-Beer Jam, Brioche Bun

Cal 325

Add Mushrooms, Hempler's Bacon, or Avocado

\$17

Each \$2

### PAINTED HILLS BEEF PUB BURGER \*

6 oz. Natural Ground Chuck Patty, Awesome Sauce, Choice of Cheese, Lettuce, Tomato, Red Onion, Toasted Brioche Bun

Cal 786

Add Mushrooms, Hempler's Bacon, or Avocado

\$18

Each \$2

Ask your server about today's specials

## BEVERAGES

The Last Straw Initiative: Water and Straws Available By Request

JUICE (NO REFILLS) \$3

Orange, Apple, Cranberry, Tomato

HOT OR ICED TEA (FREE REFILLS) \$3

MILK (NO REFILLS) \$3

HOT COCOA (NO REFILLS) \$3

SNOQUALMIE ROOT BEER ON TAP (NO REFILLS) \$4

FOUNTAIN SODA (FREE REFILLS) \$3

Pepsi, Diet Pepsi, Sierra Mist, Mug Root

Beer, Dr. Pepper, Lemonade

RAIN FOREST ALLIANCE  CERTIFIED COFFEE (FREE REFILLS) \$3



KALALOCH LODGE  
OLYMPIC NATIONAL PARK

# DINNER

## CREEKSIDE RESTAURANT

### 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

 Dairy Free

 Organic or Sustainable

 Gluten Free

 Heart Healthy

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

Executive Chef

John Adams, P.C.II

Sous Chef

Adam Worl, C.S.C.