



KALALOCH LODGE
OLYMPIC NATIONAL PARK

LUNCH

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/Cheese maker

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 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 Variety 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, Celery Sticks

Cal 734

SOUPS

CREEKSIDE CLAM CHOWDER

Yukon Potatoes, Applewood Smoked Bacon

Cup Cal 404

\$7.25

Bowl Cal 515

\$9

Add a Sourdough Bread Bowl

\$4

HEARTY VEGAN TOMATO SOUP

   

Cup Cal 146

\$7.25

Bowl Cal 300

\$9

Add a Sourdough Bread Bowl

\$4

SALADS

Add Grilled Chicken Breast

\$5

Add Oregon Pink Shrimp

\$6

Add House-Smoked Salmon

\$7

ORGANIC FIELD GREENS

   

Organic Lettuce, English Cucumber, Roasted Squash, Toasted Hazelnuts, Sherry-Honey Vinaigrette

Small Cal 249

\$8

Large Cal 374

\$12

CLASSIC CAESAR

Romaine, Sourdough Croutons, Parmesan, Classic Dressing

Small Cal 408

\$8

Large Cal 686

\$12

ARUGULA & PICKLED SHALLOT SALAD

 

Blistered Gothberg Farms Chevre, Blackberries, Champagne Vinaigrette

Small Cal 410

\$7

Large Cal 565

\$13

KALALOCH FAVORITES

FISH & CHIPS

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

Three Piece Cal 1451

Two Piece Cal 1158

\$22

\$17

CLAMS WITH CHORIZO & CHICKPEAS *

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

Cal 849

\$19

DUNGENESS CRAB MAC & BEECHER'S CHEESE

\$23

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

Cal 1180

BURGERS AND SANDWICHES

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

CAJUN SPICED ELK BURGER *

\$19

8 oz. Nicky Farms Patty, Lettuce, Tomato, Onion-Beer Jam, Toasted Brioche Bun

Cal 753

Add Mushrooms, Hempler's Bacon, or Avocado

Each \$2

DUNGENESS CRAB GRILLED CHEESE

\$21

Pubmento Cheese Spread, Brioche Bread

Cal 734

PAINTED HILLS BEEF PUB BURGER *

\$18

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

Each \$2

NASHVILLE "HOT" CHICKEN SANDWICH

\$17

Buttermilk-Marinated Chicken Breast, Nashville "Hot" Sauce, Lettuce, Tomato, Onion, Pickle Chips, Toasted Brioche Bun

Cal 548

THE BEYOND™ BURGER VEGAN

\$17

6oz Patty, Onion-Beer Jam, Lettuce, Tomato, Red Onion, Toasted Brioche Bun

Cal 325

Add Mushrooms, Hempler's Bacon, or Avocado

Each \$2

ASK YOUR SERVER ABOUT OUR WEEKLY BURGER SPECIAL

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 \$4

ON TAP (NO REFILLS)

FOUNTAIN SODA (FREE REFILLS) \$3

Pepsi, Diet Pepsi, Sierra Mist,

Mug Root Beer, Dr. Pepper,

Lemonade

RAIN FOREST ALLIANCE  \$3

CERTIFIED COFFEE

(FREE REFILLS)



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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 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

Sous Chef

John Adams, P.C.II

Adam Worl, C.S.C