



KALALOCH LODGE

OLYMPIC NATIONAL PARK

STARTERS

DEVILED DUNGENESS CRAB \$19 🌿 (DF)

Water Crackers // Cal 574

WASHINGTON CHEESE PLATE \$16

Gothberg Farm's Goat Cheese, Beecher's Handmade Cheese, Mt. Townsend Creamery, Lavender Honey, Spiced Hazelnuts, Marionberry Mostarda, La Panzanella Crackers // Cal 538

HOUSE SMOKED MAPLE SALMON RILLETTE \$15 🌿

Lemon Dill Cream Cheese, Capers, Red Onion, Crackers // Cal 304

VEGAN ARTICHOKE SPINACH DIP..... \$14

Seasoned House Potato Chips // Cal 734

CURRY & CHIPS \$12

Beecher's Cheese Curd, Curry Gravy, Fries // Cal 950

SOUPS

Add a Sourdough Bread Bowl - \$4

CREEK SIDE CLAM CHOWDER

\$7 cup / 9 bowl

Yukon Potatoes, Applewood Smoked Bacon // Cal 404/515

VEGAN WINTER SQUASH POSOLE

\$5 cup / 7 bowl 🌿 ❤️ (GF) (DF)

Organic Winter Squash, Hominy, Toasted Pepitas, Cilantro Chili Broth // Cal 246/300

SALADS

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

RED DOG FARMS ORGANIC MIXED GREENS \$7 small /12 large 🌿 ❤️ (GF) (DF)

Red Dog Farm Organic Lettuce, English Cucumber, Washington Apple, Spiced Hazelnuts, Sherry Honey Vinaigrette // Cal 249/374

CLASSIC CAESAR \$6 small /12 large

Romaine, Sourdough Croutons, Parmesan, Classic Dressing // Cal 408/686

ROASTED WINTER SQUASH SALAD \$7 small /13 large 🌿 ❤️ (GF)

Red Dog Farm Organic Winter Greens, Toasted Hazelnuts, Roasted Winter Squash, Gothberg Farms Feta, Apple Cider-Cinnamon Vinaigrette // Cal 410/565

BEVERAGES

Water available upon request.

JUICE \$3 // No Refills

Orange, Apple, Cranberry, Tomato

MILK \$3 // No Refills

Whole, Low-Fat or Nonfat

ITALIAN SODA \$3 // No Refills

HOT COCOA \$3 // No Refills

FOUNTAIN DRINKS \$3 // Free Refills

RAIN FOREST ALLIANCE CERTIFIED COFFEE \$3 🌿

// Free Refills

ORGANIC FRENCH PRESS COFFEE 🌿

4 Cup Pot \$7 // No Refills

8 Cup Pot \$9 // No Refills

HOT OR ICED TEA \$3 // Free Refills

SNOQUALMIE ROOT BEER ON TAP \$3 // No Refills

Executive Chef John Adams - Sous Chef Jason Qualls

18% Gratuity will be added to parties 6 or more | Split Plate Fee \$4 includes full Starch and Veg

Organic or Sustainable

Heart Healthy

(GF) Gluten Free

(DF) Dairy Free

SEA

*Substitute Side Salad or Cup of Fruit for any Starch or Vegetable - add \$1
Upgrade your Fries to Seasoned Sidewinder Fries or Tater Tots - add \$2*

BACON CRUSTED SALMON \$35 🌿 (GF)

6oz Salmon Filet, Hempler's Bacon Crust, Red Flannel Hash, Maple Pickled Onions,
Wilted Red Dog Farms Spinach // Cal 836

KOREAN BBQ SHRIMP AND RICE GRITS \$23 ❤️ (DF)

Midrori Farms Kimchi, Pork Belly, Grilled Scallion and Toasted Sesame Seeds // Cal 881

DUNGENESS CRAB MAC & BEECHER'S CHEESE \$23

Dungeness Crab Meat, Beecher's Flagship Cheddar Sauce, Side Vegetables // Cal 1180

FISH AND CHIPS \$20 (3 piece) /\$16 (2 piece) 🌿 (DF)

Bar Hop Ale Battered Pacific Cod, Citrus Tartar Sauce, Coleslaw, French Fries // Cal 1158/1451

BEER BRAISED CLAMS \$19 🌿 ❤️

One Pound Manilla Clams, Local Beer, Roasted Garlic, Fresh Herbs and Smoked Butter,
Grilled Garlic Bread // Cal 849
Add Fries - \$3

LAND

*Substitute Side Salad or Cup of Fruit for any Starch or Vegetable - Special Salads - add \$1
Upgrade your Fries to Seasoned Sidewinder Fries or Tater Tots - add \$2*

ST. HELENS BEEF RIB-EYE STEAK \$38 🌿

12oz Grilled Rib-eye, Buttery Garlic Mashed Potatoes, Cajun Debris Sauce, Seasonal Vegetables // Cal 1109
Sub Dungeness Crab Meat and Hollandaise - \$7

CHICKEN AND DUMPLINGS \$28 🌿 (GF)

10oz Roasted Breast, Gnocchi, Blistered Brussels Sprouts, Herbed Gravy // Cal 890

VEGAN TIKKA MASALA \$23 🌿 ❤️ (GF)

Winter Squash, Potatoes, Mushroom, Tofu, Organic Spinach, Basmati Rice and Lentils // Cal 487

HOUSE RED BEAN AND RICE BURGER \$13 ❤️

6oz Patty, Toasted Brioche Bun, Cajun Remoulade, Fries // Cal 569

PAINTED HILLS BEEF BURGER \$16 🌿

6oz Patty, Toasted Brioche Bun, Fries // Cal 786

NICKY FARMS ELK BURGER \$18 🌿

6oz Patty, Toasted Brioche Bun, Smoked Jalapeno-Bacon Aioli, Marionberry Mostarda, Fries // Cal 753

*Add Mushrooms, Hempler's Bacon or Avocado - \$2 each
Choice of Cheddar, Swiss, Jalapeno Jack or American - All Burgers come with Lettuce, Tomato, Onion & Pickle Spear*

FEATURED BUSINESSES

Red Dog Farm - Chimacum, WA

Featuring over 150 certified organic varieties of vegetables, berries, cut flowers and plant starts.

Gothberg Farms - Skagit County, WA

A very small family goat dairy farm that has been proudly producing cheeses for over 10 years.



Kalaloch Lodge 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.

*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.