



KALALOCH LODGE

OLYMPIC NATIONAL PARK

STARTERS

DUNGENESS CRAB CAKE \$16.95 (DF)

Two 2oz Cakes, Smoked Jalapeño Aioli, Pickled Vegetable Slaw // Cal 574

LEMONGRASS MANILA CLAMS \$15.95 (DF)

One Pound Manila Clams, Lemongrass Coconut Broth, Grilled Bread // Cal 634

WASHINGTON CHEESE PLATE \$14.95

Gothberg Farm's Goat Cheese, Beecher's Handmade Cheese, Mt. Townsend Creamery Lavender Honey, Marionberry Jam, Spiced Hazelnuts, Lapanzanella Crackers // Cal 634

HOUSE SMOKED MAPLE SALMON \$14.95

Lemon Dill Cream Cheese, Capers, Red Onion, Crackers // Cal 700

PULLED PORK TATER TOTS \$12.95

Pulled Pork, BBQ Sauce, Hollandaise, Chives // Cal 855

SOUPS

Add a Sourdough Bread Bowl - \$3.95

CREEK SIDE CLAM CHOWDER \$6.25 cup / 7.25 bowl

Potatoes, Applewood Smoked Bacon // Cal 404/511

VEGAN WINTER SQUASH CURRY \$5.75 cup / 6.75 bowl (GF) (DF)

Organic Winter Squash, Ginger, Yellow Curry, Coconut Milk // Cal 246/300

SALADS

Add Grilled Chicken Breast - \$3.95

Add Oregon Pink Shrimp - \$5.95

Add Smoked Salmon - \$6.95

LOCAL GREENS \$5.95 small /10.95 large (GF) (DF)

Organic Mixed Greens, Cucumber, Washington Apple, Spiced Hazelnuts, Sherry Honey Vinaigrette // Cal 249/374

CAESAR WEDGE \$5.95 small /10.95 large

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

PUMPKIN POWER GREENS \$6.95 small /12.95 large (GF)

Red Dog Farm Organic Winter Greens, Toasted Pepitas, Dried Cranberries, Roasted Winter Squash, Gothberg Farms Feta, Pumpkin Vinaigrette // Cal 410/565

 Organic or Sustainable

 Heart Healthy

(GF) Gluten Free

(DF) Dairy Free

KALALOCH FAVORITES

DUNGENESS CRAB MAC & BEECHER'S CHEESE \$24.95

Dungeness Crab Meat, Beecher's Flagship Cheddar Cheese // Cal 1220

FISH AND CHIPS \$16.95 🌿 (DF)

Three Pieces Ale Battered Pacific Cod, Citrus Tartar Sauce, Coleslaw, French Fries // Cal 1451

COD OR PORK TACOS \$12.95

3 Tacos, Cilantro Slaw, Flour Tortillas, Cumin Lime Crème Sauce // Cal 734-848

BURGERS

*Served with Your Choice of a Side Salad, Cup of Fruit, or French Fries (Specialty Salads add \$1)
Add Mushrooms, Hempler's Bacon or Avocado - \$1.95 each*

*SMOKY ELK BURGER \$15.95 🌿

6oz Ground Nicky Farms Elk with 20% Painted Hills Beef, Smoked Jalapeño Aioli, Pepper Jack Cheese, Red Onion Bacon Jam, Lettuce, Tomato // Cal 753

*KALALOCH SALMON BLT \$14.95 🌿

4oz Salmon Filet, Olive Rosemary Bread, Hempler's Bacon, Lettuce, Tomato, Dill Cream Cheese Spread // Cal 734

*PAINTED HILLS BEEF BURGER \$13.95 🌿

6oz Natural Ground Chuck, Toasted Brioche Bun
Choice of Cheddar, Swiss or Jalapeño Jack // Cal 786

VEGETARIAN BLACK BEAN BURGER \$12.95 ❤️ (DF)

6oz House-Made Patty, Toasted Multi-Grain Ciabatta
Choice of Cheddar, Swiss or Jalapeño Jack // Cal 570

GRILLED CHICKEN SANDWICH \$12.95

4oz Grilled Chicken, Cranberry Walnut Cheese Spread, Tomato, Red Onion, Sliced Washington Apples, Toasted Brioche Bun // Cal 548

DINNER ENTRÉES

Available after 5pm

Served with Chef's Choice of Locally Sourced Vegetables

*SEARED ALASKAN WEATHERVANE SCALLOPS \$33.95 🌿 (GF)

5oz Scallops, Lemon Beurre Blanc, Pesto Organic Rice, Roasted Garlic Bulb // Cal 875

*GRILLED NEW YORK STRIP \$29.95 🌿 (GF)

8oz Painted Hills Steak, Baked Potato, Marrow Butter // Cal 861
Add Dungeness Crab Meat and Hollandaise - \$6.95

ROASTED CHICKEN BREAST \$23.95 🌿 (GF)

8oz Breast, Cannellini Bean Ragout, Pancetta, Organic Winter Greens, Tomatoes, Parsley Walnut Pesto // Cal 802

VEGAN LASAGNA \$19.95 🌿 ❤️ (GF) (DF)

Zucchini, Eggplant, Tomato, Mushroom, Organic Winter Greens, Vegan Mozzarella // Cal 287

*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.

DESSERTS

Add ½ oz. of any after dinner Cordial to your Ice Cream - \$2.50 // Must be 21 or over

MAPLE POT DE CRÈME \$8.95 (GF)

Pure Maple Syrup, Jacobsen Sea Salt

NEW YORK STYLE CHEESECAKE \$8.95

Chocolate or Fruit Sauce

ORGANIC WINTER SQUASH BREAD PUDDING \$8.95

Rosemary Crème Anglaise

WARM VEGAN CHOCOLATE BROWNIE \$7.95

Chocolate Sauce, Fresh Blackberries

SNOQUALMIE ROOT BEER FLOAT \$5.95 (GF)

Snoqualmie Root Beer on tap, Snoqualmie Danish, Vanilla Ice Cream

SNOQUALMIE ICE CREAM \$3.75 single scoop / \$6.75 double scoop 🌿 (GF)

Ask about our Flavors

BEVERAGES

JUICE \$3.50 // No Refills

Orange, Apple, Cranberry, Tomato

MILK \$2.95 // No Refills

Whole, Low-Fat or Nonfat

ITALIAN SODA \$2.95 // No Refills

HOT COCOA \$2.95 // No Refills

FOUNTAIN DRINKS \$2.95 // Free Refills

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

ORGANIC FRENCH PRESS COFFEE 🌿

4 Cup Pot \$6.95 // No Refills

8 Cup Pot \$9.95 // No Refills

RAIN FOREST ALLIANCE CERTIFIED COFFEE \$3.95 // Free Refills 🌿

HOT OR ICED TEA \$2.95 // Free Refills

SNOQUALMIE ROOT BEER ON TAP \$2.95 // No Refills

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.



FEATURED BUSINESSES

Red Dog Farm is settled in the fertile Center Valley of Chimacum, WA and boasts gorgeous views, salmon-bearing creek frontage, and prime growing conditions. They are certified organic and grow over 150 different varieties of vegetables, berries, cut flowers and plant starts on 23 acres.

“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 our local communities for over 10 years now. Seeing the beautifully delicious creations Chef Ashley 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

Executive Chef Ashley K. Miller, CCC

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