



CHRISTMAS EVE DINNER

Served 3pm to 8pm

Course One

CUP OF CREEKSIDE CLAM CHOWDER

- or -

WINTER CAESAR SALAD

Shaved Brussels Sprouts and Kale, Parmesan Crouton, Blistered Egg-Garlic Dressing

Course Two

HERB ROASTED PRIME RIB OF ST. HELEN'S BEEF

12 oz. Slow Roasted Prime Rib of Beef, Loaded Stuffed Potato Skins,
Fried Brussels Sprouts with Bacon Vinaigrette, Au Jus

\$49

- or -

FILET OF SALMON PITHIVIER

Asparagus, Sauce Bearnaise, Confit of Cherry Tomatoes

\$38

Course Three

MERINGUE NEST OF PEPPERMINT STICK ICE CREAM

Hot Chocolate Sauce



KALALOCH LODGE

OLYMPIC NATIONAL PARK

*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.