



# KALALOCH LODGE

OLYMPIC NATIONAL PARK

## STARTERS

### DUNGENESS CRAB CAKE ..... \$18.95

Two 2oz Cakes, Smoked Jalapeño Aioli // Cal 574

### ARTICHOKE SPINACH DIP ..... \$13.95

Seasoned House Potato Chips // Cal 734

### BEECHER'S POUTINE ..... \$12.95

Beecher's Cheese Curd, Brown Gravy, Seasoned Sidewinder Fries // Cal 950

### WASHINGTON CHEESE PLATE ..... \$15.95

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

### HOUSE SMOKED MAPLE SALMON ..... \$15.95

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

## SOUPS

*Add a Sourdough Bread Bowl - \$3.95*

### CREEKSIDE CLAM CHOWDER

\$7.50 cup / \$8.50 bowl

Applewood Smoked Bacon, Potatoes // Cal 346/462

### VEGAN WASHINGTON LENTIL SOUP

\$6.75 cup / \$7.75 bowl (GF) (DF)

Cal 173/261

## SALADS

*Add Grilled Chicken Breast - \$5.95 / Add Oregon Pink Shrimp - \$6.95 / Add Smoked Salmon - \$7.95*

### RED DOG FARMS ORGANIC MIXED GREENS ..... \$6.95 small / \$11.95 large (GF) (DF)

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

### CAESAR WEDGE ..... \$6.95 small / \$11.95 large

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

### ORGANIC SPINACH & BLACKBERRIES ..... \$7.95 small / \$13.95 large (GF)

Organic Spinach, Pickled Red Onion, Blackberries, Gothberg Farms Feta, White Balsamic Maple Vinaigrette // Cal 212/412

## 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

### RAIN FOREST ALLIANCE CERTIFIED COFFEE ..... \$3.50

Free Refills

### ORGANIC FRENCH PRESS COFFEE

4 Cup Pot \$6.95 // No Refills

8 Cup Pot \$9.95 // No Refills

### HOT OR ICED TEA ... \$2.95 // Free Refills

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

Executive Chef Ashley K. Miller, CEC | Sous Chef Jason Qualls | F & B Manager Matt Miknyoczki

18% Gratuity will be added to parties 6 or more | Split plate fee \$4 includes full starch and vegetables

Organic or Sustainable

Heart Healthy

(GF) Gluten Free

(DF) Dairy Free

## SEA

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

### **HALIBUT** ..... \$35.95 🌱 (GF)

6oz Halibut Filet, Roasted Leek Mashed Potatoes, Saffron Pernod Cream Sauce, Crispy Leeks, Seasoned Vegetables // Cal 836

### **\*CATCH OF THE DAY - MARKET PRICE** 🌱

Ask your server about today's specials.

### **BOUILLABAISSÉ** ..... \$26.95 🌱❤️ (DF)

Manilla Clams, Shrimp, Fish, Yukon Gold Potatoes, Grilled Garlic Bread, Tomato // Cal 786

### **DUNGENESS CRAB MAC & BEECHER'S CHEESE** ..... \$24.95

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

### **FISH AND CHIPS** ..... \$15.95 2 piece / \$19.95 3 piece 🌱 (DF)

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

### **CURRY CLAMS** ..... \$16.95 🌱❤️ (DF)

One lb Manilla Clams, Curry Coconut Broth, Basil, Cilantro, Grilled Garlic Bread // Cal 634

## LAND

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

### **\*PAINTED HILLS NEW YORK STRIP** ..... \$37.95 🌱 (GF)

10oz Grilled NY Strip, Baked Potato, Marrow Butter, Seasonal Vegetables // Cal 861  
Add Dungeness Crab Meat and Hollandaise - \$6.95

### **CHICKEN AND THE EGG** ..... \$27.95 🌱 (GF)

10oz Roasted Breast, Poached Egg, Creamy Mt. Townsend Campfire Cheese Polenta, Pickled Jalapeno Cream Sauce, Seasonal Vegetables // Cal 890

### **VEGAN LASAGNA** ..... \$23.95 🌱❤️ (DF)

Zucchini, Eggplant, Tomato, Mushroom, Tofu, Organic Spinach, Vegan Mozzarella // Cal 487

### **HOUSE BLACK BEAN BURGER** ..... \$12.95 ❤️

6oz Patty, Toasted Brioche Bun, Side of Fries // Cal 569

### **\*PAINTED HILLS BEEF BURGER** ..... \$15.95 🌱 // Cal 786

6oz Patty, Toasted Brioche Bun, Side of Fries

### **\*NICKY FARMS ELK BURGER** ..... \$17.95 🌱 // Cal 753

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

*Add Mushrooms, Hempler's Bacon or Avocado - \$1.95  
Choice of Cheddar, Swiss, Jalapeño Jack*

## 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.