

*The history of Lake Quinault Lodge dates to the 1890's. The original "Log Hotel" built for many a rain-sodden traveler was destroyed by fire in 1921. The only remnants of the lodge were a piano, safe and the fireplace. Rumor would have it that, one person died in the fire, who is now known today as the ghost of "Beverly".*

*The building on the east lawn, now referred to as The Annex was built two years later. In 1925 a permit was acquired to build and operate a full service lodge from the US Forest Service. The Lodge that stands today was built in 10 weeks at a cost of only \$90,000. One of our most famous guests was that of President Franklin Delano Roosevelt on October 1, 1937. The President came to the Peninsula to see for himself if a National Park should be established. It was with great honor and pride that the restaurant "The Roosevelt Room" was named after this great American Leader*

## **Appetizers**

### **Dungeness Crab Dip, Toasted Ciabatta**

Dungeness crab meat, Tarragon, Shallots, Garlic, Parmesan and Cream Cheese

**\$14.00**

### **Olympia Grown Wild Mushroom Ragout**

Select Wild Mushrooms Sautéed with Shallots, Garlic, with Worcestershire Cream Sauce

**\$11.00**

### **Pacific Northwest Crab Cakes**

Dungeness crab Meat, a Mixture of Peppers, Sweet Red Onion and Olympia Mushrooms, Sweet Potato Chips, Pineapple Relish and a Roasted Jalapeño Aioli

**\$12.00**

### **Chili Glazed Scallops**

Pan Seared Scallops, Sweet Soy Chili Glaze, a Petite Green Salad with Sesame and Rice Wine Vinaigrette

**\$11.00**

## **Soup**

### **Soup Du Jour**

Made Daily! Ask your Server about today's special

**Cup - \$4.00 Bowl - \$5.50**

### **Quinault Clam Chowder**

A Western Washington favorite, made with Fresh Clam Meat, Apple Smoked Bacon, and finished with Heavy Cream.

**Cup \$5.50 Bowl \$6.50**

## **Salads**

### **Lodge Salad**

Organic Mixed Greens, Dried Cranberries, Vine Ripened Cherry Tomatoes, Cucumbers and Carrots with your choice of House Made Raspberry Walnut Vinaigrette or Gorgonzola Ranch Dressing

**\$6.00**

### **Classic Caesar Salad**

A Parmesan Tuille with Romaine Lettuce, Our House Caesar Dressing, Herbed Croutons, Parmesan Cheese

**\$9.00**

### **Add any of the following for \$5.00**

Grilled Chicken, Smoked salmon, Tiger shrimp, Fried Hood Canal Oysters

## **Specialty Salads**

### **Belgian Endive, D' Anjou pear Salad....Lg-\$11.00....Sm-\$8.00**

Belgian Endive, Romaine, D' Anjou pears, Strawberries, Candied Walnuts and Gorgonzola, Citrus Tarragon

Vinaigrette, drizzled with Honey

### **Quinault Cobb Salad....Lg-\$15.00....Sm-\$9.00**

**(Choice of Smoked Salmon or Chicken Breast)**

Hearts of Romaine, Smoked Bacon, Corn, Avocado, Tomatoes, Blue Cheese, Hard Boiled Eggs, Creamy Blue Cheese Dressing

## Entrées

### **Pan Seared Scallops with Acorn Squash**

Pan Seared Scallops, Honey Roasted Acorn Squash with  
Olympia Mushrooms, Asparagus, Red Peppers, Shallots, Garlic, and Lemon Beurre  
Blanc

**\$27.00**

**As a Vegetarian Dish**

**\$20.00**

### **Northwest Pasta Primavera**

Olympia Mushrooms, Red Onions, Asparagus, Red Peppers, Basil, Shallots and garlic in  
your choice of a Alfredo or Marinara Sauce

**\$18.00**

### **Northwest Frogmore Stew**

Halibut, Shrimp, and Andouille Sausage, Sweet Corn and Roasted Fingerling Potatoes,  
Leek and Tomato Broth

**\$27.00**

### **Lake Quinault Cedar Planked Salmon**

A Lake Quinault tradition, House Seasoned Slow Roasted Northwest Pacific Salmon,  
Lemon and Caper compound Butter served with Herb Roasted Red Potatoes and  
Seasonal Vegetables

**For One \$26.00 for Two \$45.00**

### **Alaskan Halibut**

Alaskan Halibut Filet Pan Seared, Parmesan Risotto Cake, Julienne Vegetables,  
Blueberry Beurre Blanc

**\$30.00**

### **Cornish Game Hen**

Half a Cornish Game Hen Brined with Sweet Honey and Apple Cider, Whipped  
Potatoes, Seasonal Vegetables, and Cider Pan Jus

**\$23.00**

### **Hoisin and Soy Kurobuta Pork Rib Chop**

Grilled, Marinated Kurobuta Pork Rib Chop, Braised Bok Choy,  
Whipped Potatoes

**\$28.00**

### **Choice Cut Rib Eye Steak**

Choice Hand cut 10oz Rib Eye Steak Grilled to order, Herb Roasted Red Potatoes, and  
Seasonal Vegetables

**\$27.00**

### **Filet Oscar**

Choice Hand Cut 6oz Filet of Beef Tenderloin, Asparagus, Whipped Potatoes,  
Dungeness crab, Sauce Béarnaise

**\$38.00**

**Warning:** Ordering or consuming meat, poultry, or seafood undercooked may increase your  
risk of food borne illness, especially if you have certain medical conditions

**Please note:** A voluntary 19% gratuity may be added to parties of six or more.  
There will be a \$5.00 charge for all split plates