

Lake Quinault Lodge Lunch Menu

Sharing Plates

Truffled Gremolata Fries.... \$7.00
Mt. Townsend trailhead parmesan, truffle oil

Pan Seared Scallops.... \$11.00
bronzed sea scallops, petite mixed greens,
ponzu sauce

Calamari Blues....\$12.00
northwest calamari dusted with blue cornmeal,
roasted garlic & lemon
Mt. Townsend trailhead parmesan aioli

**Chili-Garlic Shrimp & Andouille
Quesadilla....\$12.00**
chili-garlic shrimp, andouille sausage, sour
cream, vine ripened tomatoes, cilantro,
roasted corn & black bean salsa

Soups and Salads

Soup du Jour.... Cup \$4.50 Bowl \$5.50
Northwest Clam Chowder....Cup \$5.50 Bowl \$6.50

Lodge Salad.... \$6.00
mixed greens and romaine with vine ripened grape tomatoes, carrots,
cucumbers, choice of raspberry-walnut vinaigrette, gorgonzola ranch,
thousand island, or honey mustard

Classic Caesar Salad.... \$9.00
romaine lettuce, Caesar dressing, house made croutons, parmesan
cheese

Add any of the Following for \$5.00
grilled chicken, smoked salmon, or fried oysters

Belgian Endive, D' Anjou pear Salad....Lg-\$11.00....Sm-\$8.00
Belgian endive, romaine, D 'Anjou pears, strawberries, candied walnuts,
gorgonzola, citrus tarragon vinaigrette, orange blossom honey

Sandwiches

Choice of Seasoned Fries, Sweet Potato Fries, or Seasonal Fruit
(Add \$3.00 for fruit)

Monte Cristo.... \$12.00
Roasted Turkey, Black Forrest Ham, with Swiss & Cheddar cheese, Marion Berry jam, sour cream

Cashew Chicken Salad Croissant.... \$9.50
Chicken Breast, green and red onions, carrots, celery, sesame seeds, cashews, Sweet Soy Dressing

The Lakeside Reuben \$11.00
Grilled House Cured Beef Brisket, Marbled Rye, sauerkraut,
Swiss cheese, Thousand Island Dressing

Northwest Po' Boy.... \$12.00
Hood Canal Oysters lightly dusted with seasoned flour and fried to a golden brown, Cabbage Slaw,
Sweet Cider Vinaigrette and Spicy Roasted Red Pepper Tartar Sauce

Chipotle Fried Chicken.... \$12.00
Butter Milk Marinated Chicken Breast, Bacon, Smoked Mozzarella, Chipotle Ranch,
corn dusted Kaiser Roll, onions, leaf lettuce and vine ripened tomatoes.

The Olympic Peninsula Lodge Burger.... \$13.00
6oz All-natural Angus Beef Patty on a corn dusted Kaiser Roll, onions, leaf lettuce and vine ripened tomatoes,
choice of Cheddar, Pepper Jack or Swiss cheese

Boca Burger.... \$11.00
Vegetable Boca Burger with Grilled Sweet Onion and Olympia grown Mushrooms, Cheddar Cheese,
Leaf Lettuce, vine ripened tomatoes on a corn dusted Kaiser Roll

Rainforest Fish and Chips.... \$14.00
Alaskan Cod Fillet in a Micro Brew Batter, choice of Sweet Potato Fries or Seasoned Fries

Sesame Seared Ahi Tuna Sandwich..... \$15.00
Ahi Tuna steak seared rare, organic spring mix, red onion, pickled ginger,
Wasabi-honey aioli, whole wheat Ciabatta, edamame with shoyou sauce,
Hawaiian pink sea salt

Regular or Decaf Drip Coffee \$3.00

Soft Drinks \$3.00

Mountain Dew, Sierra Mist, Pepsi, Diet Pepsi,
Dr Pepper, Diet Dr. Pepper, Sunkist Orange and Root Beer

Tazo Teas Refresh, Awake, Zen, Earl Grey or Calm \$2.00

Fresh Brewed Tazo Iced Tea \$3.00

Hot chocolate \$2.00

Juice Apple, Grapefruit, Tomato, Orange, Cranberry, and Grape \$3.00

***Warning** Ordering meats or eggs uncooked may increase your risk of food borne illness,
Especially if you have certain medical conditions
Please note: 20% gratuity will be added to parties of 6 or more.
There will be a \$3.00 charge for all split plates

Executive Chef Patrick Norris
For Reservations Call 360-288-2900 345 S. Shore Road, Quinault, WA 98575