

Lake Quinault Lodge Dinner Menu

Salads

Lodge Salad \$6

Organic greens, dried cranberries, vine ripe grape tomato, cucumbers, carrots, raspberry walnut vinaigrette

Classic Caesar Salad \$9

Romaine, Caesar dressing, croutons, parmesan cheese

Add any of the following for \$5.00

grilled chicken, smoked salmon or
fried Hood Canal oysters

Belgian Endive, D' Anjou pear Salad \$11

Belgian endive, romaine, D'Anjou Pears, strawberries,
candied walnuts and gorgonzola,
citrus tarragon vinaigrette, drizzled with honey

Soup Du Jour Cup - \$4.50 Bowl - \$5.50

Made Daily! Ask Your Server about Today's Special

Sharing Plates

Charcuterie Tray \$17

Soppresata, prosciutto, marinated olives, gherkins,
cambozola, candied pecans, Cedar Brook Lavender
Honey

Shrimp and House Made Ricotta Pot Stickers \$11

Carrot, scallion, sweet garlic, and cabbage slaw,
ponzu sauce

Olympia Grown Wild Mushroom Ragout \$11

Select wild mushroom, shallot, garlic cream sauce

Pacific Northwest Crab Cakes \$12

Sweet potato chips, pineapple salsa, roasted
jalapeño aioli

Calamari Blues \$12

Blue corn dusted Northwest calamari, lemon and
Mt. Townsend Trailhead Parmesan aioli

Quinault Clam Chowder Cup - \$5.50 Bowl - \$6.50

A Western Washington favorite, local clams, apple smoked bacon

Entrée's

Pan Seared Scallops \$27 as a Vegetarian Dish \$20.00

Honey roasted acorn squash, Olympia mushrooms, asparagus, lemon beurre blanc

Northwest Pasta Primavera \$18

Olympia mushrooms, red onions, asparagus, red peppers, basil, shallots roasted garlic, choice of
Alfredo or marinara sauce

Northwest Cioppino \$27

Halibut, Penn Cove mussels, shrimp, and Andouille sausage, tomato broth

Lake Quinault Cedar Planked Salmon For One \$27.00 For Two \$49.00

A Lake Quinault tradition, slow roasted northwest pacific salmon,
lemon and caper compound butter, herb roasted red potatoes, seasonal vegetables

Alaskan Halibut \$30

Pan seared, parmesan risotto cake, seasonal vegetables, blueberry beurre blanc

Sesame Crusted Ahi Tuna & Oysters \$28

Seared rare Ahi tuna, fried Hood Canal oysters, bok choy,
shitake mushrooms, carrots, scallion, wasabi honey glaze

Cornish Game Hen \$23

Roasted half game hen brined with sweet honey and apple cider,
roasted garlic Yukon gold mashed potatoes, seasonal vegetables, and cider pan jus

Hoisin and Soy Kurobuta Pork Rib Chop \$28

Braised red cabbage, Washington apples, roasted garlic Yukon gold mashed potatoes

Rib Eye Steak \$27

10oz rib eye steak grilled to order, herb roasted potatoes, grilled asparagus

Surf & Turf \$29

6oz flat iron steak, wild hopper shrimp, roasted garlic Yukon gold mashed potatoes,
grilled asparagus, sauce Robert, lemon beurre blanc

Warning: 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 20% gratuity will be added to parties of six or more.
There will be a \$5.00 charge for all split plates

Executive Chef Patrick Norris

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