

Lake Quinault Lodge

The Rest Comes Easy.

Appetizers

Mushroom Artichoke Flatbread Cal. 540

Roasted Mushroom, Artichoke Hearts, Mt. Townsend
Fromage Blanc, Grana Padano, Arugula, Truffle
Vinaigrette, Brunois Red Pepper ~ **\$14**

Dungeness Crab Cakes Cal. 380

Meyer Lemon Aioli, Red Pepper Relish ~ **\$24**

Seastack Brie en Croute Cal. 910

Washington Apple Compote, Spiced Pecans, Cider
Reduction, Crostinis ~ **\$28**

Draper Valley Chicken Lollipops Cal. 922

6 Drumettes: Each Pair Tossed in one of 3 House-made
Sauces: Buffalo, Chipotle Lime BBO, and an Orange Soy
Glaze ~ **\$16**

Soups & Salads

Quinault Clam Chowder Cal. 370/550

Cup ~ \$8 Bowl ~ \$9

Bacon, Fresh Thyme, Red Potatoes, White Wine

Daily Soup Offering: inquire with your Server

House Quinault Salad Cal. 240

Baby Greens, Chef's Choice Local Vegetables, Lemon
Lavender Vinaigrette ~ **\$8**

Caesar Salad Cal. 590

Romaine, Shaved Parmesan, Brown Butter Croutons ~ **\$10**

Grilled Draper Valley Chicken Caesar Cal. 830 ~ **\$16**

Locally Smoked Salmon Caesar Cal. 710 ~ **\$19**

Dungeness Crab Caesar Cal. 683 ~ **\$22**

Entrees

***12 oz. St. Helens Angus Ribeye** Cal. 1270

Roasted Garlic Mash, Washington Mushroom Demi-Glace, Chef's Choice Vegetables,
Roasted Shallot Compound Butter ~ **\$46**

***7 oz. Seared Local Wild Salmon** Cal. 690

Fingerling Potatoes, Artichoke Ragout, Chef's Choice Vegetables, Preserved Meyer Lemon Compound Butter ~ **\$36**

Quinault Shepherd's Pie Cal. 850

Locally Sourced Elk, Seasonal Vegetables, Roasted Garlic Mash, Demi-Glace, Grana Padano, Asiago ~ **\$27**

Stuffed Draper Valley Chicken Airline Breast Cal. 740

Washington Mushrooms, Mt. Townsend Fromage Blanc, Roasted Garlic Mash, Chef's Choice Vegetables,
Roasted Chicken Jus ~ **\$30**

3 Piece Northwest Fish & Chips Cal. 1910

Tacoma Narrows Lager Battered Pacific Cod, Tartar Sauce, Coleslaw ~ **\$22**

Pumpkin Ravioli Cal. 700

Brown Butter Sage Béchamel, Asiago, Grana Padano, Fried Sage ~ **\$25**

***Wagyu Half Pound Burger** Cal. 1270

Roasted Garlic Aioli, Brioche Bun, Lettuce, Tomato, Onion, Seasoned Fries ~ **\$19**

Add Campfire Jack Cheese, Bacon, or *Egg Cal. 260 ~ **\$2**

Parties of six or more must be on one check and a 20% gratuity may be charged.

We proudly source and support local, sustainable and organic products when available. Ask your server for details. We are proud to serve only seafood that has been caught or farmed using environmentally friendly practices based on Monterey Bay Aquarium Seafood Watch guidelines.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if you are allergic to dairy products, nuts, or other common ingredients. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request