

— Dinner —

Served from 5:00pm – 9:00pm

APPETIZERS

Lodge Charcuterie and Cheese (Cal. 950)

A Variety of Locally Cured Meats, Artisan Cheeses, House Pickles, Accoutrement, Crisps
\$37

*Northwest Bounty Platter (Cal. 430)

Grilled Wild Caught Salmon Belly Skewers, Assorted Locally Grown Raw Vegetables,
Spring Onion Marmalade, Herb Ranch
\$23

Draper Valley Jumbo Chicken Wings (12) (Cal. 1250)

Carrots and Celery, Herb Ranch, Choice of Honey Garlic, Medium Buffalo, or Salt and Pepper
\$16

Wild Mushroom Quinoa 'Arancini' (Cal. 570)

Mushroom Duxelle, Smoked Gouda, Romesco, Basil, Black Garlic Aioli, Parmigiana Reggiano
\$15

SOUPS AND SALADS

Northwest Seafood Chowder (Cal. 200/280)

Cup \$7 • Bowl \$9

Vegetarian Soup of the Day (Cal. 150/350)

Cup \$7 • Bowl \$9

Dungeness Crab Cobb (Cal. 1130)

Butter Lettuce, Local Applewood Smoked Bacon, Boiled Egg, Heirloom Tomatoes,
Smoked Gorgonzola, Avocado, Red Onion, Goddess Dressing, Watermelon Radish
\$23

House Crescent Salad (Cal. 240)

Arcadian Greens, Heirloom Tomato, Cucumber, Carrot, Red Onion, Watermelon Radish,
and Lemon-Lavender Vinaigrette
\$9

Caesar Salad (Cal. 590)

Romaine, Shaved Parmesan, Brown Butter Croutons
\$9

Grilled Draper Valley Chicken Caesar (Cal. 730)

\$15

Locally Smoked Salmon Caesar (Cal. 710)

\$19

Dungeness Crab Caesar (Cal. 700)

\$22

18% gratuity may be charged for parties of six or more.

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 the 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.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

— Lodge History —

In 1915, Avery and Julia Singer built a small hotel at Barnes Point on the shore of Lake Crescent, opening Singer's Tavern, which consisted of eight Lodge rooms, which are still in use today, and a series of cottages. The Singers sold the property in 1927 to the Seattle Trust Company and from there is passed to Walter and Bessie Bovee. In 1937, the Lodge received its most notable guest, Franklin D. Roosevelt, who visited the peninsula in the fall. Following his tour of the Peninsula, the President signed authorization for the creation of Olympic National Park in 1938. In 1951 the National Park Service bought the lodge and its property for \$95,000. The Main Lodge, Roosevelt Cabins and the main grounds are on the National Register of Historic Places. The lodge serves Park travelers seasonally from May – January 1st.

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ENTREES

***7 oz. Brown Butter Basted Halibut (Cal. 700)**

Aromatic Parsley Quinoa, Petite Summer Squash, Baby Arugula, Red Bell Pepper Coulis
\$49

***14 oz. Angus Ribeye (Cal. 1470)**

Artisan Cheese Potatoes, Marionberry Bacon Jam, Heirloom Tomato and Green Bean Sauté,
Rogue Creamery Blue Cheese
\$46

Dungeness Crab Spaghetti Aglio e Olio (Cal. 620)

Parmigiana Reggiano, Taggiasca Olive Oil, Garlic, Lemon Zest, Crushed Red Pepper
\$43

***7 oz. Seared Local Wild Salmon (Cal. 540)**

Local Wild Mushrooms, Chimacum Valley Vegetables, Tomato Coriander Broth
\$37

***12 oz Locally Raised Grilled Pork Chop (Cal. 1960)**

Aromatic Parsley Quinoa, Market Vegetable, Washington Apricot Chutney
\$34

Draper Valley Pan Roasted Chicken Roulade (Cal. 840)

Wild Grain Melange, Prosciutto di Parma, Roasted Chicken Jus, Marionberries, New Moon Cheese,
Baby Spinach, Chimacum Valley Vegetables
\$29

Northwest Fish and Chips (Cal. 1640/1910)

Amber Ale Battered Pacific Cod, Tartar Sauce, Poppy Seed Slaw
Two Piece \$17 • Three Piece \$21

Washington Farmer's Basket Griddled Provolone Bowl (Cal. 550)

Petite Vegetables, Avocado, Ancient Grains, Baby Arugula, Lemon Tahini Vinaigrette
\$23

***Washington Angus Half Pound Burger (Cal. 1270)**

Tillamook Smoked Cheddar, LC Boom Boom Sauce, Lettuce, Tomato, Onion, Seasoned Fries
\$17

- add Additional 8 oz. Patty (Cal. 670) \$5

- add Bacon to Any Sandwich (Cal. 260) \$3

Vegan 'Beyond' Burger (Cal 700)

Lettuce, Tomato, Onion, Spring Onion Marmalade, Potato Bun, Seasoned Fries
\$15

- substitute Seasoned Fries with Salad (Cal. 240) or Fruit (Cal. 80) \$1

BARISTA DRINKS

Caffe Appassionato Signature Coffee (Cal. 10)

\$3

Hot Chocolate (Cal. 400)

\$3

Latte (Cal. 190), Mocha (Cal. 290), Cappuccino (Cal. 120), Americano (Cal. 10)

\$4

Espresso (Cal. 0)

\$2

Extra Shot \$1 Each Flavor \$0.50

BEVERAGES

Bedford's Sodas, a local favorite:

**Ginger Ale (Cal. 160), Ginger Beer (Cal. 160),
Orange Crème (Cal. 170), Crème Soda (Cal. 170),
or Root Beer (Cal. 180)**

\$3.5

House Made Lavender Lemonade (Cal. 180)

\$4

Pepsi Products Fountain Soda 16 oz (Cal. 0-290)

\$3 (free refills)

Selection of Herbal and Green Tea (Cal. 0)

\$3

**Juices: Orange (Cal. 110), Apple (Cal. 120),
Cranberry (Cal. 120), Grapefruit (Cal. 100)**

\$3