

*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**

### **Pacific King Salmon Lox**

Vodka and Mint Cured King Salmon, Gremolata Cream Cheese with Crostini's  
**\$11.00**

### **Olympia grown Wild Mushroom Ragout**

Select Wild Mushrooms Sautéed with Shallots, Garlic, with Worcestershire Cream Sauce  
**\$11.00**

### **Penn Cove Mussels**

Penn Cove Mussels, Saffron Tomato Fumet, Shallots, Garlic and Basil with Vine Ripened Cherry Tomatoes  
**\$10.00**

### **Pacific Northwest Crab Cakes**

Dungeness Crab Meat, a Mixture of Peppers, Sweet Red Onion and Olympia Mushrooms Fried, served with Chipotle Remoulade  
**\$12.00**

### **Chili Glazed Scallops**

Pan Seared Scallops, Sweet Soy Chili Glaze, a Petite Green Salad with Sesame and Rice Wine Vinaigrette  
**\$13.00**

## **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 \$4.50    Bowl \$6.50**

## **Salads**

### **Lodge Salad**

Organic Mixed Greens, Dried Cranberries, Vine Ripened Cherry Tomatoes, Cucumbers and Carrot's with your choice of House Made Raspberry Walnut Vinaigrette or Gorgonzola Ranch Dressing.  
**\$5.00**

### **Classic Caesar Salad**

Tossed with our Traditional Caesar Dressing, Garlic Croutons, and Anchovy Fillets.  
**\$9.00**  
With Oregon Bay Shrimp, Alder Smoked Salmon, or Grilled Chicken Breast  
**\$12.00**  
With Fried Hood Canal Oysters  
**\$14.00**

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

## Entrées

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

Pan Seared Scallops are accompanied in a Honey Roasted Acorn Squash with Olympia Mushrooms, Grilled Asparagus, and Sun Dried Tomatoes, Lemon Beurre Blanc

**\$25.00**

**As a Vegetarian Dish**

**\$17.00**

### **Shrimp and Scallop Carbonara**

A duo of Bay Shrimp and Scallops Sautéed with Apple Smoked Bacon, Leeks and Garlic, with Cappelini and finished with Cream, Parmesan and Egg

**\$22.00**

### **Ale Batter Fried Alaskan Cod Fillets**

Microbrew Ale Battered and Fried, served with Sweet Potato Fries, Seasonal Vegetables and Tartar Sauce

**\$18.00**

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

A Lake Quinault tradition. House Seasoned Slow Roasted Northwest Pacific Salmon served with Herb Roasted Red Potatoes and Seasonal Vegetables

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

### **Alaskan Halibut**

Alaskan Halibut Filet Pan Seared, Melted Leeks and Carrots, with Thyme Roasted Fingerling Potatoes, Finished with Beurre Rouge

**\$28.00**

### **Cornish Game Hen**

Half a Cornish Game Hen Brined with Sweet Honey and Apple Cider, with Oven Roasted Root Vegetables, Whipped Red Potatoes and Cider Pan Jus

**\$21.00**

### **Grilled Pork Loin**

Medallions of Pork Loin Grilled Medium, Sweet Potato Gratin, Seasonal Vegetables, and Walla Walla Onion Marmalade

**\$ 23.00**

### **Choice Cut Ribeye Steak**

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

**\$24.00**

### **Beef Tenderloin**

8oz Filet of Beef Tenderloin, Olympic Mushroom Ragout, Whipped Red Potatoes, Port Demi Glace and Gorgonzola Cream Sauce

**\$29.00**

**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

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