



# Dinner Menu

## Trail Head Starters

### GRILLED NORTHWEST SHRIMP CAKES

Fresh Oregon bay shrimp cakes served with lemon-dill crème fraiche 10.75

### BUFFALO QUESADILLA

Grilled flour tortilla filled with seasoned buffalo, melted cheese and green onions, served with sour cream and salsa 9.75

### CAPRESE BRUSCHETTA

Ripened tomato, fresh mozzarella, basil, garlic, red onion, olive oil, and balsamic vinegar served on crostini 8.75

### SOUP DU JOUR

House made fresh daily  
Cup 4.50 Bowl 5.75

## Mountain Greenery

### CAESAR SALAD

Crisp romaine tossed with Caesar dressing, garlic croutons, and parmesan cheese 9.25

With grilled chicken 3.75 or wild Alaskan seared salmon 5.95

### FARMERS MARKET SALAD

Refreshing mix of green beans, tomatoes, kalamata olives, Yukon Gold® potato, and Tillamook® white cheddar tossed with greens and house made vinaigrette 11.75

### HOUSE GARDEN SALAD

With your choice of dressing 5.75

## Pasta

*Choice of soup or salad, roll and butter*

### PINNACLE PEAK PASTA

Red peppers, broccoli, garlic, onion and Olympia button mushrooms tossed in a creamy blue cheese sauce and served over penne pasta 17.25

### SEAFOOD LINGUINE

Bay shrimp and scallops sautéed in olive oil and white wine with pancetta, garlic and fresh seasonal herbs served over linguine 19.50

### CHEF'S PESTO PENNE PASTA

Chef's fresh pesto creation for the day with penne pasta 16.25

## Entrees

*Served with choice of soup or salad, fresh vegetable, potato or rice*

### IDAHO RAINBOW TROUT

Sautéed farm raised rainbow trout topped with a honey and brown butter sauce 19.50

### MAPLE HAZELNUT CHICKEN

Oregon hazelnut crusted chicken breast with a maple dijon glaze 21.25

### POT ROAST

Slow roasted and served with Yukon Gold® mashed potatoes and house made gravy 20.50

### BUFFALO STEW

Our chef's own recipe with chunks of buffalo in a hearty stew with locally grown potatoes, onions and carrots 19.50

### NEW YORK STEAK\*

8 oz charbroiled Black Angus New York steak topped with a caramelized onion compound butter, blue cheese crumbles and sautéed Olympia button mushrooms 23.75

## Mountain Sweets

### CHEF'S BLACKBERRY COBBLER A LA MODE 6.75

TRIPLE CHOCOLATE CHEESECAKE 7.95

MOLTEN LAVA CAKE 7.95

LAHAR SUNDAE 5.75

Vanilla ice cream with hot fudge and whipped cream

VANILLA ICE CREAM WITH CHOCOLATE OR STRAWBERRY 5.25

## Beverages

 STARBUCKS® ORGANIC COFFEE 2.75

SOFT DRINKS, LEMONADE 2.95

HOT CHOCOLATE, MILK  2.75

LATTE OR CAPPUCINO 3.50

HOT TEA, HERBAL TEA, ICED TEA 2.55

WINE – BEER – COCKTAILS AVAILABLE

PLEASE NOTIFY MANAGEMENT IF YOU HAVE ANY FOOD ALLERGIES

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Washington State sales tax will be added.*

 *Look for our logo that identifies local, organic or sustainable ingredients.*

Enjoy your visit to Mt Rainier National Park!