

Breakfast Menu

Entrees

CAMP MUIR FRENCH TOAST

Three thick slices topped with Oregon hazelnuts served with Trailblazer® blackberry syrup and your choice of applewood smoked bacon, sausage or ham 11.00

OATMEAL PANCAKES TOPPED WITH SEASONAL BERRIES

Full Stack (Three)...8.75 Short Stack (Two)...7.50

Add our house made Northwest blackberry compote 2.50 

CHILLED SWISS OATMEAL

Whole grain cereals with nuts, dried fruits, dried cranberries and fresh Granny Smith apples, prepared the night before in the traditional Swiss manner with yogurt 8.95

CLASSIC MOUNTAINEER*

Two farm fresh eggs, any style and hash brown potatoes 8.50

With your choice of applewood smoked bacon, sausage or ham 10.50

OMELET WITH FRESH FRUIT COMPOTE

Traditional smoked ham and Tillamook® cheese omelet 12.95


Seasonal fresh vegetable omelet with havarti cheese 11.95

Wild Alaskan smoked salmon omelet with cream cheese and capers 14.95

PRIME RIB HASH

Our Chef's house made hash with prime rib, onions and green peppers with two eggs any style, served with fresh fruit compote 13.95

PARADISE BUFFET

Freshly baked breakfast pastry, seasonal fresh fruits, cold cereals, daily hot breakfast entrées, breakfast meats, hash brown potatoes, assorted juices and Starbucks® 100% organic coffee 


Adults...13.95 Children (10 and under)...9.95

A La Carte


Cold cereals with milk and fresh sliced banana 4.95

House baked muffin, toast, or English muffin 2.35

Bagel with cream cheese 3.25

Applewood smoked bacon, sausage or ham 4.75 

Hash brown potatoes 3.25

One Egg (any style)* 2.30 

Beverages

STARBUCKS® CERTIFIED ORGANIC COFFEE

A certified organic blend of Latin America and East Africa coffees offers a citrus flavor, floral aroma and a rich taste 2.75

MILK, HOT CHOCOLATE 2.75


CHILLED JUICES: orange, apple, cranberry, V-8 3.50

HOT ASSORTED TEAS 2.55

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. In order to conserve resources, water is served on request.

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

Enjoy your visit to Mt Rainier National Park!



Lunch Menu

Tahoma Selections

ALASKAN HALIBUT FISH AND CHIPS

Red Hook® battered Pacific halibut, deep fried and served with Colossal Crisp® French fries 13.95

PRIME RIB SANDWICH

Thinly sliced, pan seared prime rib topped with grilled onions and served with Colossal Crisp® French fries 12.95

MACARONI AND CHEESE

Our chef's specialty, made with aged Tillamook® white cheddar 9.95

WILD JOE

Our version of the "Joe" made with venison and served with Colossal Crisp® French fries 14.95

NORTHWEST CLAM CHOWDER

Cup...5.95 Bowl...7.95

SOUP DU JOUR

Cup...5.25 Bowl...7.25

Burgers

All burgers are served with lettuce, sliced tomato, sliced onion and artisan pickles on a sesame seed bun with Colossal Crisp® French fries

TATOOSH BURGER*

A 1/3 pound charbroiled natural beef patty 10.75

SUMMIT BURGER*

A 100% ground bison burger, naturally lean and charbroiled to perfection 10.75

TAHOMA BURGER*

Grilled all natural chicken breast 10.00

MAZAMA BURGER

Seasoned and grilled black bean patty 10.25

NISQUALLY BURGER*

Wild Alaskan seared salmon cake with a fresh dill aioli 11.75

Mountain Greenery

ALASKAN SMOKED SALMON CAESAR

Crisp romaine, hardwood smoked Alaskan salmon, shaved parmesan tossed with creamy Caesar dressing 12.95

YAKIMA SPINACH SALAD

Spinach leaves, Washington Granny Smith apples, candied walnuts, blue cheese crumbles with our Northwest pear vinaigrette 10.50

PARADISE GREENS

Gourmet salad mix, vine ripened tomato and cucumber with our house made Trailblazer® blackberry vinaigrette 6.50

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PEPSI® ASSORTED SODAS, LEMONADE 2.95

HOT CHOCOLATE, MILK 2.75

STASH® HERBAL TEAS, PARADISE ICE TEA 2.55

DRAFT BEER (Tacoma's Harmon Seasonal Brew) 6.00

DOMESTIC BEER 5.00

NORTHWEST MICRO BREWS (Red Hook®, Alaskan Amber®, Moose Drool®) 6.50

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