



Dinner Menu

Prelude to Paradise

GRILLED CRAB CAKES

House made fresh crab cakes with a chipotle aioli sauce 11.50

CAPRESE SALAD

Vine ripened tomato and fresh mozzarella cheese drizzled with balsamic vinegar, garnished with fresh basil 8.95

ROASTED GARLIC HUMMUS

Pureed garbanzo beans, roasted garlic and tahini served with pita bread and fresh seasonal vegetables 7.95

CORN AND BLACK BEAN QUESADILLA

Flour tortilla stuffed with black beans, corn and pepper jack cheese with sour cream and salsa on the side 7.95

NORTHWEST CLAM CHOWDER

Cup...5.95 Bowl...7.95

SOUP DU JOUR

Cup...5.25 Bowl...7.25

Mountain Greenery

YAKIMA SPINACH SALAD

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

ALASKAN SMOKED SALMON CAESAR SALAD

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

PARADISE GREENS

Gourmet salad mix, vine ripened tomato, fresh cucumber served with Trailblazer® blackberry vinaigrette 6.50

Entrees

WILD ALASKAN SALMON CAKES

A unique blend of Coho and Chinook salmon fresh from the waters of Alaska, served with lemon-caper sauce 22.75

ROSEMARY ROASTED PRIME RIB

Slow roasted prime rib with Yukon Gold® mashed potatoes and fresh seasonal vegetable
12 oz. Summit Cut...22.95
8 oz. Paradise Cut...19.95

CHICKEN PARMESAN

Fresh natural chicken breast coated with parmesan cheese and Panko® bread crumbs, grilled and served with a traditional red sauce, Yukon Gold® mashed potatoes and fresh seasonal vegetable 18.95

VENISON SHEPARD'S PIE

Braised venison in a savory stew with carrots, celery, peas and onions, topped with Yukon Gold® mashed potatoes 18.95

CRAB MACARONI AND CHEESE

House made specialty with crab and aged Tillamook® white cheddar 16.95

PARADISE PASTA VERDE

Fresh basil, garlic, local spinach and red onion, zucchini, black olives, red peppers and shaved parmesan cheese tossed with linguine 13.75

VEGETABLE NAPOLEON

Grilled portobello mushroom, yellow squash, and eggplant layered with roasted red pepper and mozzarella cheese and drizzled with balsamic vinegar 14.95

BOURBON BUFFALO MEATLOAF

Ground buffalo sirloin, beef, and pork with a Jack Daniel's® sauce and served with Yukon Gold® mashed potatoes and fresh seasonal vegetable 20.25

Beverages

STARBUCK'S® 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

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

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!