

Dinner

Starting at 5:00 pm

Wines by the glass

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|---|----|
| Chardonnay / Sageland / Washington | 8 |
| Riesling / Chateau Ste. Michelle / Washington | 9 |
| Port / Whidbey's / Washington | 12 |
| Cabernet Sauvignon / Sageland / Washington | 8 |
| Merlot / Sageland / Washington | 8 |

Beer

Micro

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|------------------------------|------|
| Alaskan Amber | 7.75 |
| Rogue Honey Kolsch | 7.75 |
| Wonderland Trail IPA | 7.75 |
| Moose Drool Brown Ale | 7.75 |
| Deschutes Black Butte Porter | 7.75 |
| Not Your Father's Root Beer | 7.75 |

Domestic

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|-------------|------|
| Coors Light | 5.75 |
| Rainier | 5.75 |

Alcohol Free

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|---------|------|
| Kaliber | 5.75 |
|---------|------|

Campfire Cups

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|--|---|
| Glacier coffee / coffee liquor, brandy, coffee, whipped cream | 9 |
| Summit Kiss / orange liquor, brandy, amaretto, hot chocolate, whipped cream | 9 |
| Nisqually Nudge / coffee liquor, crème de cocoa, brandy, coffee, whipped cream | 9 |
| Kautz Mudflow / almond liquor, irish cream, amaretto coffee, whipped cream | 9 |
| Camp Muir / peppermint schnapps, crème de menthe, hot chocolate, whipped cream | 9 |

*Cocktails available, please ask your server.

Appetizers

Artichoke and Goat Cheese Flatbread

Naan bread, artichoke, spinach, goat cheese, mozzarella and grilled caramelized onions ~

12.50

Crab Crostini

Crab, red bell pepper, chives, parmesan cheese, in a mayonnaise and Dijon mustard sauce

served on crostini ~ 15.50

Chicken Street Taco

Roasted red pepper hummus, baby carrots, tomato, cucumber, celery, sliced red and green peppers, pita bread ~ 13.50

Baked Brie and Jam

Served warm with local apricot jam and crostini ~ 13.50

House Made Soup of the day

Cup ~ 5.25

Bowl ~ 7.25

Mount Rainier believes in sustainability.

To secure a healthy landscape for generations to come, we offer a "farm to fork" philosophy that promotes fresh, high quality foods from local farms. We buy local foods as the season permits, to bring you the freshest menu selections. All of our seafood comes from responsibly managed, local, sustainable sources.

Fresh Made Salads

Nisqually Greens

Spring mix, carrot, heirloom grape tomato, cucumber, blackberry vinaigrette ~ 6.50

Classic Caesar

Crisp romaine, shaved parmesan, garlic croutons, creamy Caesar dressing ~ 10.50

Spinach Salad

Fresh avocado, feta cheese and pistachios served with a roasted shallot champagne vinaigrette ~ 12.25

Add to any salad:

grilled chicken ~ 6.25

smoked salmon ~ 8.25

tofu ~ 8.25

Dinner Entrees

All dinners served with choice of the soup du jour or Nisqually greens

10 oz. Ribeye Steak

Roasted potatoes, grilled mushrooms, seasonal vegetables, house made gravy ~ 42.00

Wagon Master Burger*

Half pound Wagyu beef patty, sautéed mushrooms, lettuce, tomato, red onion, steak fries, served on a brioche bun ~ 23.00

Lamb Chops

Garlic rosemary seasoned lamb chops served with roasted potatoes, seasonal vegetables, ~ 28.00

Pork Medallions

Garlic herb pork medallions served on Great Northern white beans with bell peppers, onions and cherry tomatoes, seasonal vegetables ~ 23.50

Hazelnut Apricot Glazed Chicken

Grilled chicken breast topped with a hazelnut apricot glaze, wild rice, seasonal vegetables, ~ 23.25

Lemon Rosemary Alaskan Salmon *

Grilled Alaskan Salmon seasoned with lemon and rosemary, wild rice, local seasonal vegetables ~ 27.00

Cedar Plank Red Trout*

Wild rice, seasonal vegetables, **need new sauce** ~ 25.50

Butternut Squash Ravioli

Butternut squash on a bed of spinach, topped with parmesan and diced red pepper ~ 18.00

Longmire Linguini

Linguini tossed with sundried tomatoes, sautéed shiitake mushrooms, grilled artichoke, shallots, garlic, lemon and parmesan cheese ~ 17.75

Add clams - 6.00

Add to any salad or pasta:

grilled chicken ~ 6.25

smoked salmon ~ 8.25

Beverages

Fresh Brewed coffee ~ 3

12 oz. latte or cappuccino ~ 4

Extra shot ~ 1

Add flavor ~ .50

Stash tea ~ 2.75

Earl grey, green, orange spice, peppermint

Hot Chocolate or Milk ~ 3.25

Soft drinks ~ 3.25

Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Mt. Dew, Lemonade

Blackberry Lemonade ~ 4.25

Fresh Brewed Iced Tea ~ 3

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

PLEASE NOTIFY MANAGEMENT IF YOU HAVE ANY FOOD ALLERGIES