

# D I N N E R

Served from Sunday - Friday 5 P.M. - 7 P.M., Friday - Saturday 5 P.M. - 8 P.M.

 Vegetarian  Gluten Free  Vegan

## STARTERS

## ENTRÉES

All entrées come with a starter soup or salad

<b>Kale Spinach Salad</b>  <i>Pumpkin Seeds, Smoked Bacon, Candied Squash &amp; Creamy Pecorino Vinaigrette</i>	<b>\$8.00</b>	<b>Wagyu Burger*</b> <i>Caramelized Walla Walla Onion, Tillamook Cheese, Tomato, Chili Aioli, Served with Fries</i>	<b>\$24.00</b>
<b>Mixed Greens Salad</b>  <i>Satsumas, Sunflower Seeds, Cornbread Croutons &amp; Blackberry Vinaigrette</i>	<b>\$6.75</b>	<b>Alaskan Caught Salmon*</b> <i>Served with Sweet Potato Salsa and Fried Bread</i>	<b>\$28.00</b>
<b>Caesar Salad</b>  <i>House-made Caesar Dressing, Croutons &amp; Parmesan Cheese</i>	<b>\$11.00</b>	<b>Cedar Planked Trout*</b>  <i>Season Vegetables, Wild Rice &amp; Citrus</i>	<b>\$26.25</b>
<b>House-Made Soup</b> <i>Ask Your Server About Today's Offering</i>	<b>\$7.50</b>	<b>Fried Chicken*</b> <i>Served with Collard Greens &amp; Mashed Potatoes</i>	<b>\$23.50</b>
<b>Butternut Squash</b>  <i>Rosemary, Caramelized Goat Cheese &amp; Naan Bread</i>	<b>\$8.00</b>	<b>Elk Root Puff Pie*</b> <i>Braised Elk &amp; Root Vegetables</i>	<b>\$24.25</b>
<b>Smoked Salmon</b> <i>Lemon, Aioli, Herbs &amp; Crostini</i>	<b>\$16.00</b>	<b>Harvest Plate</b>  <i>Wild Rice, Red Beans, Squash, Sunflower Seeds, Walnuts &amp; Herbs</i>	<b>\$22.00</b>
<b>Corn Fritters</b>  <i>Fried Sage, Ricotta &amp; Wildflower Honey</i>	<b>\$10.00</b>	<b>Daily Pasta Special</b> <i>Ask Your Server About Today's Offering</i>	<b>\$19.00</b>
<b>Roasted Brussel Sprouts</b>  <i>Roasted Apple, Bacon &amp; Sunflower Seeds</i>	<b>\$12.00</b>		

### Sustainability & Food Culture



Rainier Guest Services is happy to provide to go orders, inclusive of compostable service ware & reusable tote for \$1.00

\*Consuming raw or undercooked foods may lead to food borne illnesses especially if you have preexisting medical conditions.

Welcome to Mount Rainier National Park! We are proud to call this space our home and thank you for sharing in it with us. We respectfully acknowledge the rich history of this land and are working towards menus that give voice to our First Nation tribes as well as Eastern colonist families like the Longmire family. Rainier Guest Services in partnership with the National Parks Service, is committed to reducing our environmental footprint in hopes of securing a healthy landscape for many generations to come. From sourcing environmentally responsible proteins to featuring locally grown produce, our team is looking to create an authentic high quality dining experience for our guests.

-Claire Schneyman **Executive Park Chef**

We welcome ALL race, religions, countries, orientations, abilities & dietary needs. Please notify your server of any food allergies or ADA accommodations.