

# DINNER MENU

## »»» MOUNT RAINIER «««

SERVED DAILY • STARTING AT 5:30 P.M.

*An 18% gratuity will be added to groups of 6 or more.*

### »» FOR THE TABLE ««

#### SEA SALT & BLACK PEPPER CRUSTED TUNA\* 16.25

*Yellow Fin Tuna, Fennel Pollen, Seasonal Leafy Greens, Avocado Mousse, Sliced Cucumber, Olive Oil*

#### FRESH ROLL GARDEN CRUDITE 15

*Pepper, Basil, Cucumber, Carrot, Rice Paper, Smoked Eggplant Red Pepper Dipping Sauce*

#### ELK SLIDERS 16

*Ground Elk Patties, Bacon Jam, Brioche Slider Buns*

#### WILD YEASTED SOURDOUGH FLAT BREAD 9.75

*Basil Pesto Ricotta Cheese, Fresh Rosemary, Cage Free Egg*

#### GOAT CHEESE CROSTINI 9.50

*Marinated Mushrooms, Goat Cheese, Thyme, Crostini*

### »» SOUP ««

#### PIKE PLACE MARKET SALMON CHOWDER

CUP 7 | BOWL 9.25

### »» PACIFIC NORTHWEST SALADS ««

#### SUPER FOOD HOUSE SALAD 9.25

*Rainbow Kale, Brussels Sprouts, Napa Cabbage, Sliced Apples, Sliced Almonds, Blackberry Vinaigrette*

#### PARADISE WILDFLOWERS 16.75

##### HALF SALAD 10

*Turmeric Lemon Ginger Dressing, Organic Brown Rice, Organic Red Quinoa, Local Family Farm Greens, Edible Flowers*

#### WEDGE SALAD 14.25

##### HALF SALAD 9

*Baby Iceberg lettuce, Heirloom Cherry Tomatoes, Bacon, Blue Cheese, Parsley, Blue Cheese Dressing*

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

*100% Sustainable Choice Menus - In Partner with the NPS Rainier Guest Services is proud to offer a 100% sustainable choice menu. Meaning all dishes meet one or more of the following criteria: Sustainable Seafood, Fair Trade, Seasonal/ Local, Organic, and/or Hormone Antibiotic Free.*

PLEASE NOTIFY MANAGEMENT IF YOU HAVE ANY FOOD ALLERGIES.

 Vegan  Vegetarian  Gluten-Free