

Mountain Sweets

Chef's Blackberry cobbler a la mode | \$8.25 _____

Mountain Blackberries, Biscuit & Vanilla Ice Cream

Chocolate Thunder Cake | \$9.50 _____

Rich, dark chocolate cake exploding with dark chocolate icing, deep semi-sweet chocolate pieces and dusted with Dutch cocoa

Chocolate Toffee Mousse | \$10.75 _____

Golden toffee crunches float among clouds of creamy chocolate mousse, rich with coffee liqueur.

Lemonade Cake with Meyer Lemon Curd | \$9 _____

Lemon cake layered with lemon mousseline and Meyer lemon curd

Rockslide Brownie | \$8.50 _____

Light-textured brownie topped with butter-luscious caramel, piled high with brownie cubes, toasted pecans and drizzled with caramel ganache topped with a scoop of vanilla ice cream.

Beer

Rainier | \$5.75 _____

Reed's Extra Ginger Beer N/A | \$5.75 _____

Alaskan Amber | \$7.75 _____

Wonderland Trail IPA | \$7.75 _____

Rogue Honey Kolsch | \$7.75 _____

Tieton Organic Hard Apple Cider | \$7.75 _____

Wine by the Glass

Sageland Chardonnay | Washington | \$8 _____

Chateau Ste. Michelle Riesling | Washington | \$9 _____

Whidbey's Port | Washington | \$8 _____

Sageland Cabernet Sauvignon | Washington | \$8 _____

Sageland Merlot | Washington | \$8 _____

Firesteed Pinot Noir | Oregon | \$10 _____

Please ask your server for a full list of wines available

NATIONAL PARK INN DINNER

NAME: _____

DATE: _____

ROOM#: _____

PICK UP TIME: _____



**GOOD EVENING
AND WELCOME TO THE
NATIONAL PARK INN**

Starters

Artisan NW Cheese & Nut Plate | \$16 QTY _____

Chef's Assorted Local Cheeses, Mixed Nuts, Crisps

Pomegranate & Goat Cheese Crostini | \$12 QTY _____

Honey Goat Cheese, Cream Cheese, Olive Oil, Fresh Mint, Pomegranates

Caprese Skewers | \$12.25 QTY _____

Heirloom Cherry Tomatoes, Fresh Mozzarella, Basil, Balsamic

Yeasted Dinner Roll | \$6 QTY _____

Butter

Fresh Made Salads

Nisqually Greens | \$7.25 QTY _____

Spring Mix, Carrot, Heirloom Cherry tomatoes, Cucumber, Raspberry Vinaigrette

Add: Grilled Chicken | \$6.25 _____ Smoked Salmon | \$10.50 _____

Fried Egg | \$3 _____ Crispy Tofu | \$3 _____

Pomegranate Spinach Apple Salad | \$10.25 QTY _____

Spinach, Pomegranates, Blue Cheese, Granny Smith Apples, Blue Cheese Dressing

Add: Grilled Chicken | \$6.25 _____ Smoked Salmon | \$10.50 _____

Fried Egg | \$3 _____ Crispy Tofu | \$3 _____

House Made Soup

Cup of Soup | \$5.75 QTY _____

Bowl of Soup | \$8 QTY _____

Ask your server about today's selection.

Dinner Entrees

Wagon Master Burger* | \$24.50 QTY _____

Half Pound Wagyu Beef Patty, Sautéed Shiitake Mushrooms, Lettuce, Tomato, Red Onion, Fries, Sesame Bun

Bison Meatloaf | \$25.25 QTY _____

Served with Local Brown Sugar Bourbon Glaze, Mashed Potatoes, Local Seasonal Vegetable

Grilled Rosemary Salmon* | \$31 QTY _____

Black Rice, Local Seasonal Vegetable, Lemon Vinaigrette

Flat Iron Steak* | \$30 QTY _____

Mashed Potato, Horse Radish Cream, Local Seasonal Vegetable, Watercress

Lemon Grilled Chicken* | \$25.25 QTY _____

Buttery Marjoram, Corn Sauce, Local Seasonal Vegetable, Corn Pudding, Fresh Fennel

Quinoa Cakes | \$19.50 QTY _____

Artichoke Hearts, Garlicky Washington Kale, Tomato Sauce, Parmesan

Dinner Special QTY _____

Please ask your server about todays special and pricing

*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