

Mountain Sweets

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

Mountain Blackberries, Biscuit & Vanilla Ice Cream

Chocolate Torte Cake | \$9 _____

Gluten Free Chocolate Torte topped with fresh Strawberries and whipped 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



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

Starters

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

Mini Sourdough Boule | \$6 QTY _____

Butter, Garlic, Parsley

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

6 oz. Cup of Soup | \$5.75 QTY _____

8 oz. 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, Local Pub Bun

Bison Meatloaf | \$25.25 QTY _____

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

Brown Butter Salmon* | \$31 QTY _____

Glazed Carrots, Pumpkin Seed and Grain Wild Rice, Mulled Blackberry and Red Wine Sauce

Flat Iron Steak* | \$30 QTY _____

Mashed Potato, Horse Radish Cream, Local Seasonal Vegetable

Honey Spiced Chicken* | \$25.25 QTY _____

Grilled Chicken Breast with a Pacific Northwest Honey Spiced Rub, Wild Rice, Grilled Asparagus

Butternut Squash Pasta | \$19.50 QTY _____

Sage Brown Butter, Sautéed Spinach, Shiitake Mushrooms

Dinner Special * QTY _____

Please ask your server about today's 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

Vegetarian