

MOUNTAIN COMFORT

DINNER · STARTING AT 4:00 P.M.

APPETIZERS

Smoked Salmon Dip ~ \$15

House Made Salmon Dip, Lemon, Crusty Baguette

Antipasto Bobs ~ \$14

Mozzarella, Salami, Roasted Red Pepper, Artichoke Hearts, Green Olives, Fresh Basil

Soup of the Day

6oz. Cup ~ \$6 • 8oz. Bowl ~ \$8.25

Harvest Pear Bruschetta ~ \$12

Roasted Garlic, Pears, Blue Cheese Crumble, Grilled Crostini, Balsamic Reduction

SALADS

Add to Any Salad: Grilled Chicken ~ \$7 • Smoked Salmon ~ \$10.50 • Crispy Marinated Tofu ~ \$3

🍷 Nisqually Greens ~ \$7.50

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

🍷 Harvest Salad ~ \$13.50

Spinach, Roasted Sweet Potatoes, Red Onion, Hazelnuts, Goat Cheese, Balsamic Vinaigrette

DINNER ENTRÉES

Wagon Master Burger* ~ \$24.75

Half-Pound Wagyu Beef Patty, Sautéed Shiitake Mushrooms, Lettuce, Tomato, Red Onion, Fries, Garlic Pub Bun

Honey Dijon Baked Salmon ~ \$31

Pumpkin Seed and Grain Wild Rice, Local Seasonal Vegetable

Bison Meatloaf ~ \$26.50

Served with Jack Daniels Bourbon Glaze, Mashed Potatoes, Local Seasonal Vegetable

Rosemary Chicken with an Orange Maple Glaze ~ \$25.25

Whipped Sweet Potatoes, Local Seasonal Vegetable

8oz. Ribeye Steak* ~ \$32

Mashed Potato, Horse Radish Cream, Local Seasonal Vegetable

🍷 Stuffed Butternut Squash ~ \$21

Quinoa, Kale, Edamame, Chickpeas, Feta Cheese, Garlic, Cranberries

BEVERAGES

Caffé D'arte Locally Roasted Coffee ~ \$3.25

12oz. Latte or Cappuccino ~ \$4.50 • Extra Shot ~ \$1 • Add Flavor ~ \$0.50

Stash Tea (Earl Grey, Green, Chamomile, Orange Spice, Peppermint) ~ \$2.75

Soft Drinks (Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Mountain Dew, Lemonade) ~ \$3.50

Hot Chocolate ~ \$3.75 • Milk ~ \$2.50

MOUNT RAINIER BELIEVES IN SUSTAINABILITY.

Rainier Guest Services uses sustainable choice ingredients for your enjoyment. Sustainable choice items meet one or more of the following criteria: Sustainable Seafood, Fair Trade, Seasonal, Local, Organic, and/or Hormone Antibiotic Free. Rainier Guest Services in partner with the National Parks Service is a proud steward for responsible food systems that aid in the effort to secure healthy landscapes for generations to come.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, and 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



Authorized Concessioner

NATIONAL PARK INN

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MtRainierGuestServices.com
Reservations: **(855) 755-2275**