

# MOUNTAIN COMFORT

## DINNER

SUNDAY THRU THURSDAY 4:30PM TO 7:00PM  
FRIDAY AND SATURDAY 4:30PM TO 8:00PM

### APPETIZERS

Sweet Potato Rounds | \$15 

Baked Sweet Potato Rounds Topped with Goat Cheese, Cranberries, Apples & Pecans

Charcuterie Board | \$28

Beecher's Flagship Cheese, Tillamook Medium White Vintage Cheese, Genoa Salami, Prosciutto, Grapes, Roasted Garlic, Sliced Almonds, Green Olives, Honey, Stone Ground Mustard, Crackers

Hearts of Palm Cakes | \$20 

Crispy, Crunchy, Palm Cakes Served with Garlic Aioli

Soup of the day

6 oz Cup | \$7

8 oz Bowl | \$9

### FRESH MADE SALADS

Nisqually Greens | \$7.75  

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

Carrot Sesame Quinoa Salad | \$14  

Quinoa, Spring Mix, Carrot, Cranberries, Green Onion, Pumpkin Seed, Toasted Sesame Dijon Dressing

Wild Rice Salad | \$17 


Hearty Savory and Sweet Salad Topped with Bacon, Pecans, Apples, Pomegranates, Tomatoes, Feta Cheese and Delicious Maple Dijon Dressing

Add: Grilled Chicken\* | \$7

Smoked Salmon | \$11

Crispy Marinated Tofu | \$3

Vegetarian 

Vegan 

Gluten Free 

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.

## DINNER ENTREES

### Bison Meatloaf | \$29

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

### Pistachio Crusted Rack of Lamb | \$52

Fresh Herbs, Crunchy Pistachio Nuts, Cherry Chutney and the Slight Sweetness of Caramelized Cauliflower Complement this Dramatic Crusted Rack of Lamb

### Wagon Master Burger\* | \$28

Half Pound Wagyu Beef Patty, Medium Tillamook White Cheddar, Sautéed Shiitake Mushrooms, Lettuce, Tomato, Red Onion, Fries, Potato Bun

### Herb Roasted Chicken | \$35

Roasted with Butter, Rosemary, Parsley, Lemon and a Hint of White Wine, Served with Fingerling Potatoes, Roasted Brussels Sprouts, Cranberries, and Prosciutto

### White Bean Ragout | \$26

This White Bean Ragout with Butternut Squash and Mushrooms is a Hearty Nutritious Winter Stew Served over Polenta

### Salmon Gnocchi | \$30

Grilled Salmon Served over Lemon Pepper Gnocchi

\* 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

NATIONAL PARK INN  
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[MtRainierGuestServices.com](http://MtRainierGuestServices.com)  
Reservations: (855)755-2275

