

SUN MOUNTAIN LODGE

THE DINING ROOM

Starters

Chicken Curry Soup

house specialty | toasted almonds | lime | pineapple currant chutney

7

Soup du Jour

this season's classics and best offerings for your enjoyment

Market Price

Pacific Northwest Seaside Picnic

*tea-smoked Taylor Bay scallops | barbecued eel | pickled Pacific Northwest oysters
organic salad | lime vinaigrette*

15

Wild Mushroom Strudel

Cambozola fondue | port reduction

15

Braised Duroc Pork Cheeks

Kimchi slaw | kimbap

15

Alaskan Spotted Prawns with Grits

Mt. Townsend cheese | applewood smoked bacon

15

Washington Artisanal Cheese Selection

three Washington State artisan cheeses | house-made crackers | seasonal fruit compote

15

Salads

Sun Mountain Salad

*smoked duck breast | dried cherries | baby greens
orange supremes | tempura battered brie cheese | ginger honey vinaigrette*

12

Caesar

hearts of crisp Romaine | Parmesan crisp | white anchovies (boquerones) | Brioche croutons

12

Mixed Organic Lettuces

with seasonal accompaniments | dressing

12

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Entrées

All entrees are served with Rocking Horse Bakery bread.

Wild Antelope Filet

pan roasted and sliced | huckleberry sauce | spaetzle | local vegetables

38

Deconstructed Lamb Wellington

Loin of Ellensburg lamb | mushroom duxelle

| lamb demi glace | local vegetables | fleuron

42

Crown “S” Ranch Chicken Breast

foie gras | wild mushrooms | signal crawfish | wilted greens

32

Filet of Beef

roasted chili/huitlacoche butter | roasted fingerling potatoes | Undine Acres vegetables

41

Fig Molasses Glazed Duroc Pork Porterhouse

12 oz. chop | Honey Crisp apple-sage compote | Undine Acres roasted fingerling potatoes

34

Bluebird Farms Emmer Farro “Risotto”

wild mushrooms | truffle | oven dried tomatoes | Parmesan

(can be prepared vegan)

28

Wild Pacific Northwest Salmon Filet

King crab | hazelnut brown butter | emmer farro “risotto” | local greens

Market Price

Seared Diver Scallops

creamy smoked corn and Thomson’s Custom Meats chorizo | polenta/lobster sauce

sautéed local greens--mushroom composition

31

Executive Chef J. Russell Bradshaw, C.E.C. ~ Chef de Cuisine Jessica Davis-Smith

Sun Mountain Lodge is proud to be a member of Chef’s Collaborative, a leading nonprofit network of chefs that fosters a sustainable food system through advocacy, education, and collaboration with the broader food community.

Vegetarian requests are always welcome. Please ask your server for recommendations.

\$20 corkage fee per 750 ml. Bottle

18% automatic gratuity added for parties of six or more.

Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.

The Dining Room is for the pleasure of all guests.

Please refrain from using cellular phones, computers, and other electronic devices in the Dining Room.