



SINGER'S TABLE

LODGE PROVISIONS

SERVED DAILY

FROM THE PANTRY

OYSTERS ON THE HALF | \$9.00 • \$17.00
Daily Local Selection

WILD MUSHROOM PATÉ V | \$20.00
Pickled Shallot, Grilled Country Bread, EVOO

STEAMER CLAMS 0.5 LB | \$14 • 1 LB | \$25
Local Manila Clams, White Wine, Garlic, Butter,
Grilled Country Bread

WAGYU SLIDERS* 2CT | \$19.00
Chipotle Aioli, White Cheddar, Crispy Onions

CHARCUTERIE | \$22.00
Selection of Cured Meats & Artisan Cheese,
Accompaniments

CRISPY MUSHROOM V, GF | \$15.00
Parmesan Porcini Dust, Black Garlic Truffle Aioli

DUCK RILLETTE | \$20.00
Fig Jam, Crostini, Aged Balsamic, Cornichon

FROM THE FIELD

BOVEE'S FIELD GREENS GF, V | \$12.00
Seasonal Field Greens, San Marzano Imperia
Tomato, English Cucumber, Shaved Carrot,
Walla Walla Sweet Onion, Sweet Italian Vinaigrette

THE EVERGREEN GF, V | \$15.00
Seasonal Field Greens, Dried Cranberry,
Candied Walnuts, Humboldt Fog Cheese,
Pistachio-Lavender Vinaigrette

GEM CAESAR | \$16.00
Baby Gem Lettuce, Brown Butter Parmesan
Crouton, Classic Caesar Dressing, Boquerone
Anchovy, Pecorino

FROM THE HEARTH

**HERITAGE CLAM
CHOWDER** GF | \$9.00 • \$12.00
Lake Crescent Lodge's Classic Recipe

FRENCH ONION GRATINÉE | \$13.00
Onion Mèlange, Rich Beef Broth, Country Bread,
Gruyère

REFRESHMENTS

FROM THE FOUNTAIN.....\$3.00
Coca Cola • Diet Coke • Root Beer • Sprite • Fanta
Mello Yello • Iced Tea

BEDFORD'S CRAFT SODAS PORT ANGELES, WA.....\$5.00
Root Beer • Ginger Ale • Marionberry Creme • Orange Creme
Add Ice Cream +\$5

JUICE.....\$5.00
Orange • Grapefruit • Cranberry • Apple

LODGE LEMONADES.....\$6.00
Marionberry • Lavender • Spruce Citrus

BREWED COFFEE.....\$4.00
By Café D'Arte

CRAFTED TEA BY THE POT\$12.00
Selections of Premium Teas by Sequim Spice and Tea

HOT CHOCOLATE.....\$5.00

APPLE CIDER.....\$5.00

V VEGETARIAN • GF GLUTEN FREE • V+ VEGAN

GLUTEN FREE BREAD IS AVAILABLE UPON REQUEST

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, EGGS OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, AND CAN BE DANGEROUS TO THOSE WHO ARE CHILDREN, ELDERLY, PREGNANT MOTHERS OR IMMUNOCOMPROMISED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. WHILE WE TAKE PRECAUTIONS, OUR KITCHEN HANDLES COMMON ALLERGENS AND CANNOT GUARANTEE THE ABSENCE OF CROSS-CONTACT.



SINGER'S TABLE

DINNER SELECTIONS

SERVED DAILY

EVENING PLATES

BRUSCHETTA FRIED POTATO GNOCCHI v \$18.00
Heirloom Tomato, Mozzarella Pearls, Balsamic, & Basil "Caviar"

RISOTTO DU JOUR v,GF \$24.00
Seasonally-Inspired Risotto, Local Vegetables
ADD | CHICKEN +\$8 • GRILLED SALMON \$12 • SHRIMP \$10

BRAISED PORK SHANK CASSOULET \$38.00
Boudin Noir, Duck Confit, Foie Gras, Cannellini, Gremolata

DUNGENESS CRAB BOIL "MASON" \$56.00
Potato, Sweet Corn, Andouille Sausage, Manilla Clams,
Smoked Oysters, Mussels, Shrimp, Smoked Seafood Butter,
Parker Roll

FROM THE FIRE ALL ENTRÉES INCLUDE CHOICE OF TWO SIDES

AGED NEW YORK STRIP* GF \$48.00
12 oz Buckhorn Beef, Aerated Foie Gras Butter

CRISPY-SKIN DUCK BREAST GF \$42.00
Pomegranate Reduction

ROASTED HALF-CHICKEN GF \$34.00
Caramelized Onion Demi-Glace

CEDAR PLANK SALMON GF \$41.00
Wild-Caught Tahola King, Smoked Seafood Butter

ROASTED SABLEFISH \$36.00
Neah Bay Wild-Caught, Miso-Soy Glaze

TANDOORI-SPICED TACOMA TOFU v, GF \$24.00
Masala, Labneh

SIDES À LA CARTE | \$9

CREAMY POLENTA • COUNTRY POTATO MASH • ROASTED SWEET POTATO & ONION
SEASONAL ROASTED FARM VEGETABLES • GARLIC-BUTTER SPINACH
CHARRED ASPARAGUS

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