



SINGER'S TABLE

MORNING FAVORITES

SERVED DAILY

ENTRÉES

LODGE BREAKFAST\$21.00

Two Cage-Free Eggs*, Applewood Smoked Bacon or
Breakfast Sausage Links, Lodge Potatoes, Whole Grain Toast

CLASSIC EGGS BENEDICT\$25.00

Country English Muffin, Jowl Bacon, Poached Cage-Free
Eggs*, Hollandaise, Lodge Potatoes

AVOCADO TOAST v\$19.00

Thick-Cut Grilled Country Bread, Smashed Avocado,
Two Poached Cage-Free Eggs*, Hearty Greens

SUNRISE STACK vSHORT \$15.00 | TALL \$19.00

Lake Crescent Lodge's Timeless Pancakes,
Maple Syrup, Butter

CAST-IRON POPOVER v\$21.00

Baked to Order, Seasonal Fruit Compote,
Confectioner's Sugar

CAGE-FREE OMELET—YOUR STYLE\$21.00

3 Cage-Free Eggs, Choice of up to 3 Toppings,
Lodge Potatoes, Whole Grain Toast

TOPPING SELECTIONS +\$1 EACH

Bacon, Sausage, Cheddar Cheese, Chef's Mushrooms,
Onion, Bell Pepper, Spinach, Tomato

MADAME ANGELES\$24.00

Thick-Cut Brioche, Jowl Bacon, Gruyère, Sunny Side
Egg* Creamy Bechamel, Hearty Greens

BERRIES & CULTURED CREAM v, GF\$12.00

Seasonal Fresh Berries, House-Made Granola,
Fruit Compote, Thick-Strained Yogurt

REFRESHMENTS

BREWED COFFEE\$5.00

By Café D'Arte

CRAFTED TEA BY THE POT\$9.00

Selections of Premium Teas by Sequim Spice and Tea

HOT CHOCOLATE\$5.00

JUICE\$5.00

Orange • Grapefruit • Cranberry • Apple

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.



FOR OUR YOUNG GUESTS 12 & UNDER | INCLUDES JUICE OR FOUNTAIN DRINK

CABIN SCRAMBLE	\$11.00
Scrambled Eggs*, Applewood Smoked Bacon or Breakfast Sausage, Lodge Potatoes, Whole Wheat Toast	
SMALL STACK v.....	\$8.00
Silver Dollar Griddle Cakes, Maple Syrup, Confectioner's Sugar, Fresh Fruit	
FRENCH TOAST v.....	\$9.00
Cinnamon & Vanilla-Battered Brioche, Maple Syrup, Fresh Fruit	
FRUIT & YOGURT v.....	\$8.00
Thick-Strained Yogurt, Seasonal Fruit, House-Made Granola	

SIDES

STEEL CUT OATMEAL v,GF.....	\$5.00 \$9.00
Brown Sugar, Dried Fruit	
TOAST v.....	\$5.00
Whole Grain, Country English Muffin, Thick-Cut Country Loaf	
HEARTY GREENS v,GF.....	\$5.00
SEASONAL FRESH FRUIT v,GF.....	\$5.00
APPLEWOOD SMOKED BACON	\$6.00
JOWL BACON	\$9.00
BREAKFAST SAUSAGE LINKS	\$6.00
LODGE POTATOES v.....	\$5.00

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SINGER'S TABLE

LODGE PROVISIONS

SERVED DAILY

FROM THE PANTRY

DUNGENESS CRAB

MAC & CHEESE | \$28.00

Gemelli Pasta, Parmesan, Gruyère, Herbed Breadcrumbs

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* 3CT | \$23.00

Chipotle Aioli, White Cheddar, Onion

CHARCUTERIE | \$26.00

Selection of Cured Meats & Artisan Cheese, Accompaniments

CRISPY MUSHROOM V, GF | \$18.00

Parmesan Porcini Dust, Black Garlic Truffle Aioli

DUCK RILLETTE | \$22.00

Fig Jam, Crostini, Aged Balsamic, Cornichon

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.....\$5.00

By Café D'Arte

CRAFTED TEA BY THE POT.....\$9.00

Selections of Premium Teas by Sequim Spice and Tea

HOT CHOCOLATE.....\$5.00

APPLE CIDER.....\$5.00

FROM THE FIELD

BOVEE'S FIELD GREENS GF, V | \$15.00

Seasonal Field Greens, San Marzano Imperia Tomato, English Cucumber, Shaved Carrot, Walla Walla Sweet Onion, Sweet Italian Vinaigrette

THE EVERGREEN GF, V | \$18.00

Seasonal Field Greens, Dried Cranberry, Candied Walnuts, Chèvre, Pistachio-Lavender Vinaigrette

GEM CAESAR | \$18.00

Baby Gem Lettuce, Brown Butter Parmesan Crouton, Classic Caesar Dressing, Boquerone Anchovy, Pecorino

ADD CHICKEN +\$12 • SALMON \$18 • CRAB \$26

FROM THE HEARTH

HERITAGE CLAM

CHOWDER GF | \$9.00 • \$12.00

Lake Crescent Lodge's Classic Recipe

FRENCH ONION GRATINÉE | \$15.00

Onion Mélange, Rich Beef Broth, Country Bread, Gruyère

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SINGER'S TABLE

MID-DAY FARE

SERVED DAILY

ENTRÉES

DUNGENESS CRAB ROLL \$29.00
Meyer Lemon, Crispy Capers, Coleslaw, Choice of Side

THE LODGE BURGER* \$25.00
6 oz. Painted Hills Beef Patty, Cheddar, Lettuce, Walla Walla Onion,
Tomato, Crescent Sauce, Brioche, Choice of Side
ADDITIONAL TOPPINGS +\$3 EACH
Bacon, Avocado

THE LOCAL'S FAVORITE* \$29.00
Durham Ranch 8 oz. Elk Patty, Bacon-Jalapeño Jam,
White Cheddar, Chipotle Aioli, Crispy Onion, Choice of Side

CRISPY WILD MUSHROOM MELT v..... \$26.00
Toasted Thick-Cut Country Bread, Gruyère, Arugula, Creamy
Horseradish, Pickled Shallot, Choice of Side

ROASTED VEGETABLE HERO v..... \$23.00
Roasted Local Seasonal Vegetables, Artichoke Tapenade,
Seared Halloumi Cheese, French Roll, Choice of Side

FISH & CHIPS \$26.00
Ale-Battered Rockfish, Meyer Lemon, Tartar, Lodge Fries,
Coleslaw

SIDES À LA CARTE | \$7

LODGE FRIES • SIDE SALAD • COLE SLAW

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SINGER'S TABLE

DINNER SELECTIONS

SERVED DAILY

EVENING PLATES

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

BRAISED PORK SHANK.....\$38.00
Boudin Noir, Duck Confit, Foie Gras, Cassoulet

DUNGENESS CRAB BOIL..... SINGLE \$56.00 | FOR TWO \$90.00
Potato, Sweet Corn, Andouille Sausage, Manilla Clams,
Smoked Oysters, Mussels, Shrimp, Smoked Seafood Butter,

FROM THE FIRE ALL ENTRÉES INCLUDE CHOICE OF TWO SIDES

AGED NEW YORK STRIP* GF.....\$52.00
12 oz Buckhorn Beef, Aerated Foie Gras Butter

CRISPY-SKIN DUCK BREAST GF.....\$44.00
Pomegranate Reduction

ROASTED HALF-CHICKEN GF.....\$36.00
Caramelized Onion Demi-Glace

CEDAR PLANK SALMON GF.....\$46.00
Wild-Caught Tahola King, Smoked Seafood Butter

ROASTED SABLEFISH.....\$39.00
Neah Bay Wild-Caught, Miso-Soy Glaze

TANDOORI-SPICED TACOMA TOFU v, GF.....\$28.00
Masala, Labneh

SIDES À LA CARTE | \$12

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

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