

breakfast selections

SUNCADIA CONTINENTAL | 16

half a grapefruit garnished with seasonal berries and a freshly baked breakfast pastry

PARFAIT OF FRESH FRUITS | 16

an elegant selection of seasonal fruit layered with honey greek yogurt and topped with crisp granola

FRESHLY BAKED HOMEMADE MUFFINS & BREAKFAST BREADS | 17

a basket of pastries and breads served fresh from our pastry shop

ALP STYLE OVERNIGHT PORRIDGE | 20

flax, berries, chia, almonds, milk-soaked oats

STACK OF BUTTERMILK PANCAKES | 24

served with mixed berry syrup, whipped cream

STUFFED FRENCH TOAST WITH ROASTED BANANA & RUM CREAM CHEESE | 24

chocolate and raspberry sauces

THE MINER'S PLATE | 26

choice of chicken-apple sausage or thick rashers of smoked bacon or grilled jack mountain ham served with organic eggs any style, country potatoes and a choice of buttered wheat or sourdough toast

SUNCADIA VENISON SAUSAGE | 27

seared sausage patties served with forest mushrooms, oven dried tomato sauce, country potatoes, two poached eggs

POTLATCH WILD KING SALMON | 29

seasoned with our signature herb and spice blend, slow roasted and served with brioche, poached eggs, country potatoes and chive beurre blanc

SEARED FILET MIGNON | 31

petite medallions with grilled tomato, roasted shallot sauce, country potatoes and two eggs prepared any style

DUNGENESS & RED CRAB STRUDEL | 38

served atop creamy scrambled eggs, presented in a flaky strudel basket, shallot and herbs

sides

TOAST | 5  FRUIT CUP | 9  EGGS (2) | 10   CHICKEN SAUSAGE (2) | 12 

PANCAKES | 13  SMOKEY BACON (4) | 14 

COUNTRY STYLE RED POTATOES, ONIONS, FRESH HERBS | 10  

breakfast pours

COFFEE | 5 JUICE | 6 TEA | 5

FARMSTEAD BLOODY MARY | 19

Tito's, Filthy bloody mary mix, olives, cornichons, salted rim

MIMOSAS | 14

Brut, choice of orange juice, grapefruit, or huckleberry

MOUNTAIN COFFEE | 14

Baileys, coffee, whipped cream



gluten free



vegetarian



vegan

The Miner's Country Breakfast

FOUR-COURSE MORNING MEAL | 47

freshly brewed coffee

choice of chilled juice cranberry, apple, v-8, orange or grapefruit

PARFAIT OF FRESH FRUITS

an elegant selection of seasonal fruit layered with honey greek yogurt and topped with crisp granola

FRESHLY BAKED HOMEMADE MUFFINS & BREAKFAST BREADS

a basket of pastries and breads served fresh from our pastry shop

ALP STYLE OVERNIGHT PORRIDGE

berries, chia, almonds, milk-soaked oats

THE MINER'S PLATE

choice of chicken-apple sausage or thick rashers of smoked bacon or grilled jack mountain ham

served with organic eggs any style, country potatoes and a choice of buttered wheat or sourdough toast

BUTTERMILK PANCAKES

served with a warm mixed berry syrup, whipped cream

The Suncadia Celebration Breakfast

FOUR-COURSE MORNING MEAL | 55

freshly brewed coffee

choice of chilled juice cranberry, apple, v-8, orange or grapefruit

PARFAIT OF FRESH FRUITS

an elegant selection of seasonal fruit layered with honey greek yogurt and topped with crisp granola

FRESHLY BAKED HOMEMADE MUFFINS & BREAKFAST BREADS

a basket of pastries and breads served fresh from our pastry shop

DUNGENESS & RED CRAB STRUDEL

served atop creamy scrambled eggs, presented in a flaky strudel basket, shallot, herbs

POTLATCH WILD KING SALMON

seasoned with our signature herb and spice blend, slow roasted and served with brioche, poached eggs, country potatoes and chive beurre blanc

STUFFED FRENCH TOAST WITH ROASTED BANANA & RUM CREAM CHEESE

chocolate and raspberry sauce



gluten free



vegetarian



vegan

gather & graze

RANCHER'S NACHOS | 17

blue corn chips, royal ranch ground beef, baked cheddar, tomatoes, green onions, sour cream, cilantro, lime, guacamole

WILDERNESS WINGS | 19

sticky buffalo wings , green onion, ranch

LOBSTER MAC N CHEESE | 20

truffled lobster mac n cheese and red shrimp, beechers white cheddar, cavatappi pasta, breadcrumbs, thyme

CHARRED BURRATA | 22

creamy burrata, fire-roasted cherries, thyme & pinenut gremolata, local wildflower honey, toasted focaccia

forager's picks

ALPINE CAESAR | 16/20

romaine, brioche croutons, shaved parmesan, caesar dressing, lemon wedge

WEST FORK FALAFEL | 23

grilled pita bread, arcadian mix, tomato, cucumber, mama lil's hummus, tahini, green goddess dressing

SMOKED CHICKEN, WATERCRESS & APPLE SALAD | 27

toasted walnuts, balsamic vinaigrette

ROSLYN CHOP CHOP | 28

romaine, salami, pepperoni, kalamata olives, grape tomato, red onion, artichoke, fresh mozzarella, parmesan, pepperoncini garnish, italian vinaigrette

from the pot

tomato soup, from the sea chowder | 10/16

mountain mains

SUNCADIA TURKEY MELT SANDWICH | 18

sliced turkey, bacon, swiss and provolone cheese, griddled tomato, sourdough, seasoned tallow fries or garden salad

HARVEST POT PIE | 22

warm seasonal pot pie, fresh ragout, flaky pastry crust

MOUNTAINEER | 24

garlic and rosemary roast beef, swiss cheese, creamy horseradish, caramelized onion, toasted roll, house au jus, choice of seasoned tallow fries or garden salad

ALASKAN FISH N CHIPS | 26

battered cod, poblano tarter, seasoned tallow fries or garden salad

SASQUATCH BURGER | 28

double royal family beef smash patties, lettuce, tomato, sweet onion, cheddar, zucchini pickles, sesame brioche bun, choice of seasoned tallow fries or garden salad

VENISON LOCOMOTIVE MOCO | 25

venison sausage, steamed jasmine rice, forest mushroom black garlic gravy, caramelized onions, fried egg, chives, sesame chili garlic crunch, kimchi

sides

6oz potlatch roast wild king salmon | 18 

6oz smoked chicken breast | 16 

6 pieces red shrimp | 17 

6oz new york strip | 18 

6oz tofu | 16  



gluten free



vegetarian



vegan

gather & graze

MARSALA STEAK BITES | 18 

baby kale, bleu cheese

CHARRED BURRATA | 22 

creamy burrata, fire-roasted cherries, thyme & pinenut gremolata, local wildflower honey, toasted focaccia

TUNA TOWER | 23

avocado, tomato, olive oil potato chips, cilantro oil, chili-garlic crunch

CRAB CAKES | 24

dungeness and red crab, sweet pepper, onion, fresh bread crumb, roasted poblano tarter sauce, cilantro, lime

forager's picks

GATHERED FIELD GREENS | 16/20 

sunflower seeds, heirloom tomatoes, cucumbers, green onions, choice of dressing

WEST FORK FALAFEL | 23 

grilled naan bread, arcadian mix, tomato, cucumber, mama lil's hummus, tahini, green goddess dressing

GRILLED RADICCHIO AND ROMAINE | 24

creamy garlic dressing

SMOKED CHICKEN, WATERCRESS & APPLE SALAD | 27 

toasted walnuts, balsamic vinaigrette

the source



gluten free



vegan



vegetarian

DINNER

entrees

SMOKED LION'S MANE MUSHROOM MARSALA | 27 

bucatini, garden pistou

GARDEN VEGETABLE NAPOLEON | 30  

eggplant, zucchini, squash, tomato, herbed goat cheese, pinenut with pomodoro pesto

ROXY ORGANIC SMOKED CHICKEN BREAST | 32 

boursin mashed potatoes, seasonal vegetables, chicken jus, chasseur sauce

ROAST JACK MOUNTAIN PORK TENDERLOIN | 36

corn-bacon stuffed gnocchi, cherry pepper sugo, parmesan, sage

POTLATCH ROASTED WILD KING SALMON | 42

quinoa and beluga lentil sauté savoy cabbage slaw with beurre blanc

MISO MARINATED SEA BASS | 48

jasmine-steamed rice cashew, shallot, cilantro, bell pepper, garlic, coconut green curry cream

12OZ NEW YORK STEAK | 52 

ancho butter, creamed polenta, seasonal vegetables

8OZ FILET Tournedos | 55 

bleu-moon potato cake, and forest mushroom demi-glace

sides

6oz potlatch roast wild king salmon | 18 

6oz new york strip | 18 

6 pieces red shrimp | 17 

6oz smoked chicken breast | 16 

6oz tofu | 16  



gluten free



vegan



vegetarian

the
society

DINNER

A gratuity of 20% will be added to your bill for 7 or more guests. 100% of this gratuity is paid to the employees who served you today.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

LITTLE RANGERS

breakfast

mocktails



THE SOURCE: LITTLE GROVE PARFAIT | 11 
housemade granola, berries, banana

THE SOURCE : EXPLORER'S ELIXIR | 13
choice of strawberry or wild berry & lemonade

the source

MINI MINER SKILLET | 15
one egg your way, bacon or sausage, potatoes

SCOUTS STACK OF DELIGHT | 12 
four silver dollar pancakes, powdered sugar

WILDERNESS WAFFLES | 15
choice of bacon or sausage, butter, syrup

RANGERS RIVER | 11
Fever Tree Club Soda, fresh berries

CAMPFIRE CREAMSICLE | 10
Choice of raspberry, huckleberry, or strawberry,
coconut cream, Fever Tree soda water, topped with
whipped cream and a cherry

JUNIOR RANGERS JUBILEE | 10
housemade grenadine, 7up, cherries



signature dish



gluten free



vegetarian



vegan

LITTLE RANGERS

lunch + dinner

mocktails



LITTLE LOGGER CHOP CHOP | 15 
romaine, salami, pepperoni, kalamata olive, grape tomato,
artichoke, fresh mozzarella, parmesan, italian vinaigrette

BACKPACK SNACK PB&J | 10
fluffy brioche bread, peanut butter, strawberry jam, fruit

LITTLE FOOT CHEESEBURGER | 13
smashed Angus burger, cheddar cheese, with choice of tallow
house cut fries or garden salad

ROSLYN MOUNTAIN MAC N CHEESE | 13

ON TOP OF OLD SMOKEY | 14
marinara sauce, cavatappi pasta, meatball

TIMBER STRIPS | 15
chicken strips with choice of tallow house cut fries or garden salad

THE SOURCE : EXPLORER'S ELIXIR | 13
choice of strawberry or wild berry & lemonade

RANGERS RIVER | 11
Fever Tree Club Soda, fresh berries

CAMPFIRE CREAMSICLE | 10
Choice of house made raspberry, huckleberry, or
strawberry, coconut cream, Fever Tree soda water,
topped with whipped cream and a cherry

JUNIOR RANGERS JUBILEE | 10
housemade grenadine, 7up, cherries

the source



signature dish



gluten free



vegetarian



vegan