

breakfast selections

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

BRIOCHE FRENCH TOAST | 24

butter, syrup, whip cream

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

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

sides

TOAST | 5

COTTAGE CHEESE | 7

GREEK YOGURT | 9

FRUIT CUP | 9

EGGS (2) | 10

COUNTRY STYLE RED POTATOES, ONIONS, FRESH HERBS | 10

CHICKEN SAUSAGE (2) | 12

BERRY CUP | 12

PANCAKES | 13

SMOKEY BACON (4) | 14

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, whip cream



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

truffle lobster mac n' cheese and red shrimp, Beechers white cheddar, cavatappi pasta, breadcrumbs, thyme

mountain mains

SUNCADIA TURKEY MELT | 18

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

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 tartar, choice of 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

forager's picks

ALPINE CAESAR | 16/20

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

WEST FORK FALAFEL | 23

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

ROSLYN CHOP CHOP | 22/28

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

from the pot

tomato soup 10/16

from the sea chowder 10/16

sides

6oz smoked chicken breast | 16 

6oz tofu | 16  

6 pieces red shrimp | 17 

6oz potlatch roast wild king salmon | 18 

6oz new york strip | 18 

gather & graze

WILDERNESS WINGS | 19

sticky buffalo wings , green onion, ranch

CRAB CAKES | 24

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

forager's picks

GATHERED FIELD GREENS | 16/20

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

ALPINE CAESAR | 16/20

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

WEST FORK FALAFEL | 23

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

ROSLYN CHOP CHOP | 22/28

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

entrees

SEASONAL PASTA TOSS | 28

ask your server!

GARDEN VEGETABLE NAPOLEON | 29

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

SMOKED CHICKEN BREAST | 35

boursin mashed potatoes, seasonal vegetables, chicken jus

PORK TENDERLOIN | 38

marinated pork tenderloin, gingered sweet potatoes, five spice apples

POTLATCH ROASTED WILD KING SALMON | 44

quinoa and beluga lentil sauté, savoy cabbage slaw, beurre blanc

MISO MARINATED SEA BASS | 49

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

12OZ NEW YORK STEAK | 53

creamed polenta, seasonal vegetables, ancho butter

8OZ FILET TOWNEDOS | 55

cheddar scallop potato, seasonal vegetables, red wine demi-glace

sides

6oz smoked chicken breast | 16 

6oz tofu | 16  

6 pieces red shrimp | 17 

6oz new york strip | 18 

6oz potlatch roast wild king salmon | 18 



gluten free



vegan



vegetarian

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.

the source

DINNER

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

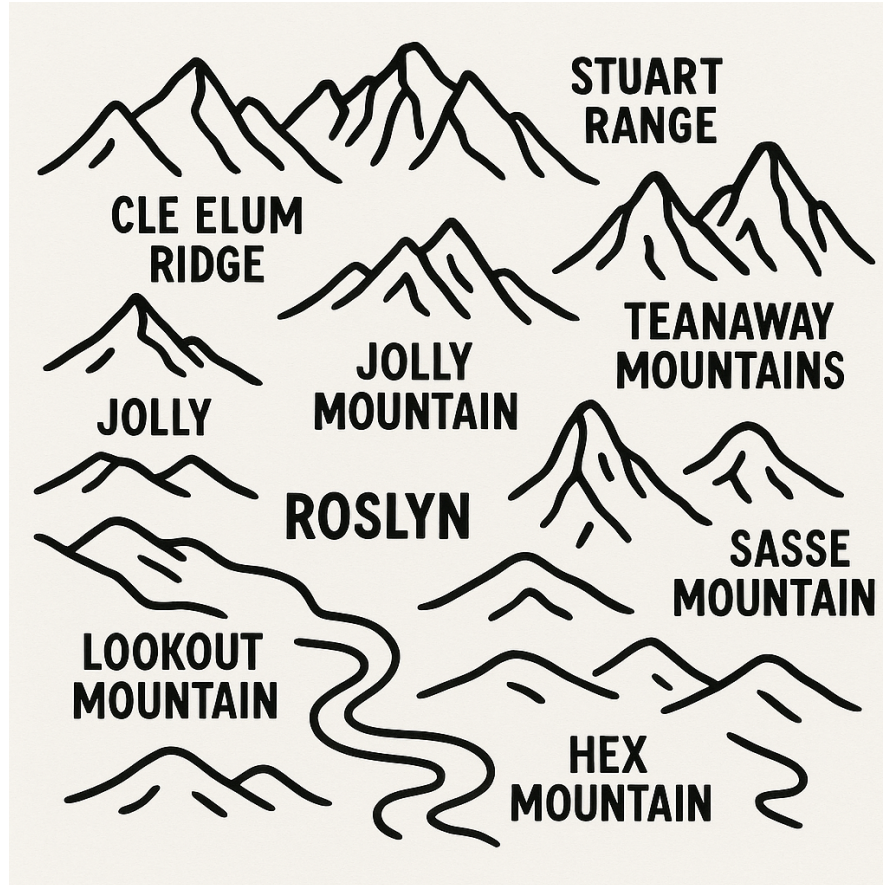


vegetarian



vegan

**FROM MOUNTAIN TOPS TO
FOREST POPS —
WHAT'S YOUR PICK?**



the
source

LITTLE RANGERS

lunch + dinner

mocktails



LITTLE LOGGER CHOP CHOP | 15



romaine, salami, pepperoni, kalamata olive, grape tomato, artichoke, fresh mozzarella, parmesan, italian vinaigrette

THE SOURCE : EXPLORER'S ELIXIR | 13

choice of strawberry or wild berry & lemonade

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

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



signature dish



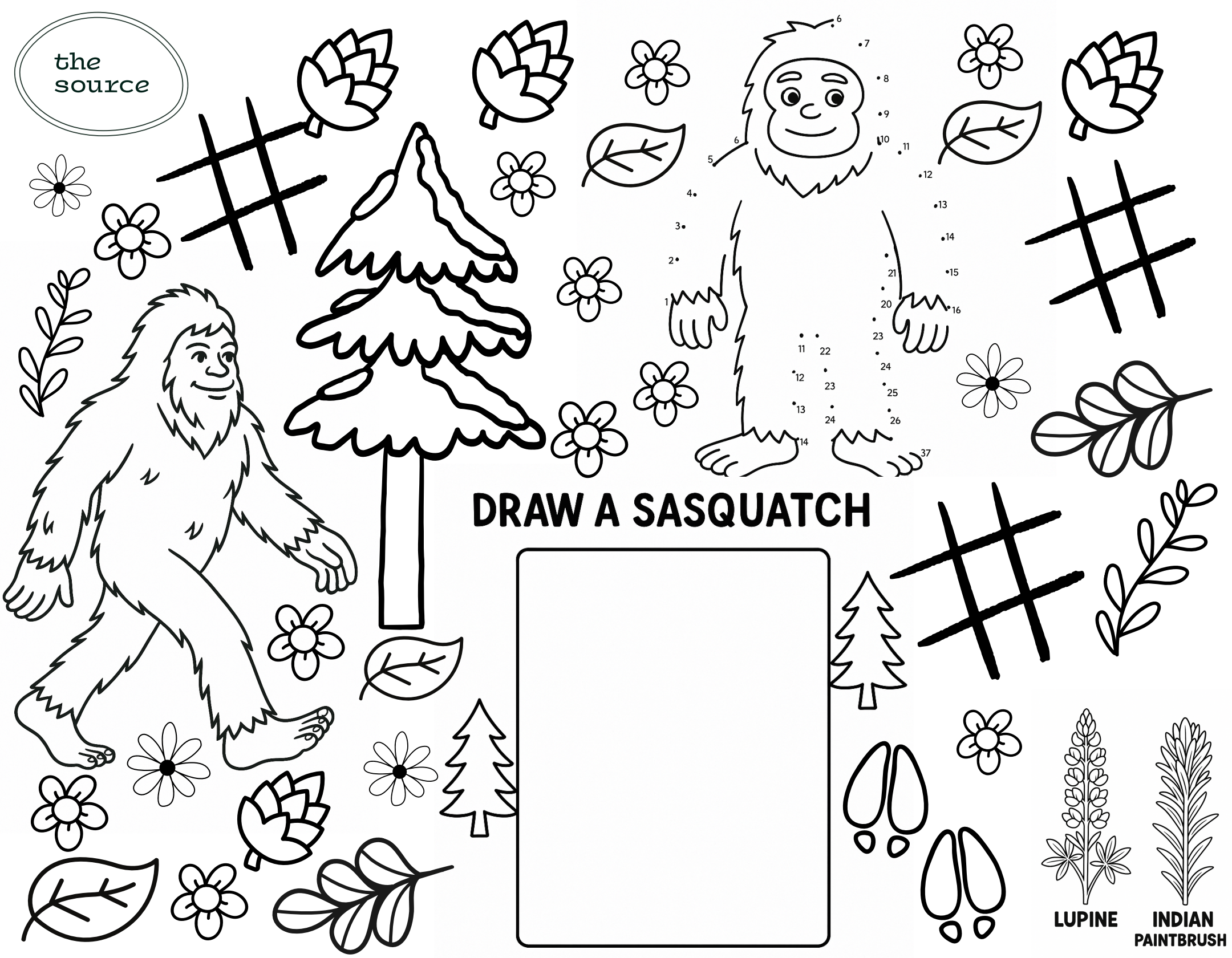
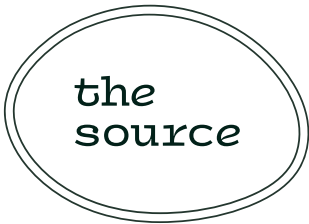
gluten free



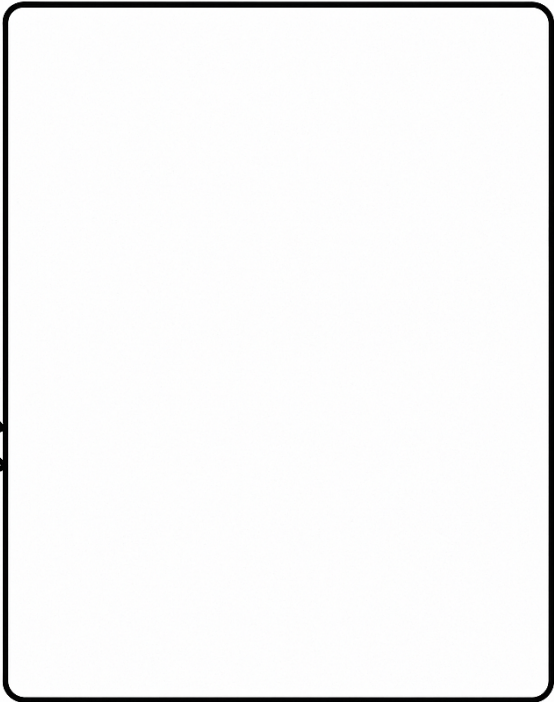
vegetarian



vegan



DRAW A SASQUATCH



LUPINE



**INDIAN
PAINTBRUSH**