

THE CLUB AT SNOQUALMIE RIDGE

SMALL PLATES

SEARED SCALLOP 18
babaganoush, sweet corn pudding, crispy brussels

AHI POKE 16
white soy, wakame, yuzu, avocado

CRABCAKES 17
smoked tomato, dill avocado aioli, fennel salad

HOUSE-SMOKED SALMON TOAST 14
lemon crème fraîche, avocado, tobiko

SHAREABLES

FALAFEL BITES & SHISHITO PEPPERS 15
blister shishito, fresh chickpeas, rich yoghurt

CRISPY BRUSSELS & SWEET PEPPERS 14
jalapeño romesco, balsamic syrup, toasted almonds

CONFIT CARROTS 14
harrisa whipped goat cheese, cilantro, crispy shallots,
toasted peanuts

ROASTED CAULIFLOWER 13
root vegetable hummus, green apples, madras curry

CHARCUTERIE & CHEESE BOARD 16
assortment of cheese, meats, house pickles, crostini's

CHEF'S ANTIPASTO 35
chef's daily inspiration, serves five

GREENS & SPOONS

add to any salad: crab cake +6, chicken breast +4,
5 oz. flank steak +7, house-smoked salmon +8, ahi tuna +10

JOSE'S CHILI 5/8
chuck steak, ground beef, and aromatics

CHEF DREW'S FISHERMAN CHOWDER 5/8

SOUP OF THE DAY 5/8
chef's daily creation

CRAB & AVOCADO SALAD 20
cous cous, field greens, grilled corn, lemon herb vinaigrette

PEPPERED AHI SALAD 22
pepper-crust ahi, soy mustard vinaigrette, field greens,
toasted sesame

SPINACH & STRAWBERRY SALAD 14
beet root, chevre, almonds, lemon herb dressing

CHOP SALAD 15
herb-roasted chicken breast, salami, charred corn,
mozzarella cheese, romaine, tomatoes

RIDGE GREEN SALAD 10
field greens, tomatoes, carrots, white balsamic vinaigrette

CLASSIC CAESAR SALAD 10
romaine hearts, focaccia croutons, Parmesan crisps

EXECUTIVE CHEF Johnny Loua

FLATBREADS

PROSCUITTO & ARUGULA 15
basil pesto, fresh tomatoes

TRUFFLE MUSHROOMS 14
forage wild mushrooms, roasted garlic, truffle oil

CHICKEN & AVOCADO 15
chipotle ranch, tomato, cilantro

MARGHERITA 12
mozzarella, tomato, basil

SAUSAGE & OLIVES 15
red onions, fresh basil, Italian sausage

BURGERS & SANDWICHES

served with salad, fries, soup, sweet potato fries, or fruit salad

DREAMLINER BURGER 14
brioche poppy seed bun, smoked bacon, lettuce, tomato, onion, swiss
cheese, smoked mustard chimichurri

747 SMOKED TURKEY CLUB 13
sourdough, herb garlic aioli, pepper bacon, lettuce, tomato, cheddar

TEMPURA-BATTERED FISH & CHIPS 15
hand-cut ling cod, house remoulade, field green salad

DIJON CHICKEN SANDWICH 13
dijon marinated chicken breast, bacon aioli, swiss cheese, caramelized
onion, lettuce, tomato, focaccia

PRIME RIB DIP 15
hoagie roll, shaved prime rib, caramelized onion, swiss cheese, garlic
aioli, herb au jus

AHI POKE WRAP 15
flour tortilla, avocado mousse, pickled onions, cucumber, tomatoes

DINNER ENTRÉES

18 OZ. PRIME BONE-IN NY STRIP 38
garlic mashed potatoes, Bloomsdale garlic spinach, blue cheese aioli

ROASTED ALASKAN HALIBUT 35
mushroom fricassee, charred onion soubise, potato latke

PAN-SEARED SALMON 33
corn potato cake, garlic spinach, dill brown butter

CHICKEN 2-WAYS 29
rosemary biscuit, crispy brussels, blue cheese aioli

FILET MIGNON 31
potato purée, spinach, cabernet sauce

PORK CHOP 28
jalapeño romesco, confit carrots, cheddar grits, port wine demi

SHRIMP & HOUSE-SMOKED SALMON LINGUINI 28
tomatoes, Bloomsdale spinach, Calabrian gremolata butter

An automatic service charge of 20% will be added to your bill, regardless of the size of your party. Of that amount, 75% will be paid directly to the servers, bussers, and bartenders serving you and the remaining 25% will be retained by the Club to provide competitive wages and benefits for our team members.

Gluten free bread options available upon request. *Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

