

ISADORE'S

KITCHEN + BAR
AT CARSON HOT SPRINGS

BREAKFAST MENU

LIGHTER FARE

BOB'S RED MILL ROLLED OATMEAL ^v \$10
Bob's Red Milled Rolled Oats served with Brown Sugar and Craisins.

GREEK YOGURT WITH SEASONAL FRUIT \$10
Greek Yogurt served with seasonal fruit and berries and topped with honey.

OVERNIGHT STRAWBERRY OATS ^{GF} ^v \$8
Bob's Red Mill Rolled Oats in almond milk with cinnamon, honey, and macerated strawberry.

SIDES

PANCAKE \$6
One Pancake

BRIOCHE FRENCH TOAST \$6
One Slice

APPLEWOOD SMOKED BACON OR SAUSAGE * \$5
Three slices of applewood smoked bacon or three sausage links

BISCUIT OR TOAST \$5
White, wheat, or sourdough toast or a buttermilk biscuit

GRAVY OR HOLLANDAISE SAUCE \$5

EGGS ANY STYLE * \$6
Two Eggs

BENEDICTS

CLASSIC EGGS BENEDICT * \$18
*Two soft-poached eggs atop an English muffin with sliced ham and house-made hollandaise. Served with crispy hash browns.
Make it vegetarian by substituting spinach for the ham*

EGGS ST. MARTIN * \$19
Two soft-poached eggs atop Columbia River Steelhead, served on an English muffin with house-made hollandaise sauce. Served with crispy hash browns.

GIFFORD PINCHOT BENEDICT ^v * \$18
Two soft-poached eggs atop seasonal garlic and forest mushroom confit with a house-made hollandaise sauce. Served with crispy hashbrowns.

OFF THE GRIDDLE

BUTTERMILK PANCAKES \$14
Two fluffy buttermilk pancakes topped with blackberry coulis, powdered sugar, and whipped cream.

BRIOCHE BREAD FRENCH TOAST \$15
Vanilla bean custard Brioche bread topped with powdered sugar, toasted walnuts, and blackberry coulis.

OMELETS

All omelets are served with your choice of crispy hashbrowns, toast, or seasonal fruit and berries.

DRUNKEN LOGGER * \$16
Three-egg omelet with julienned onion, applewood smoked bacon, sausage, ham, and Tillamook cheddar cheese.

HAM & CHEESE OMELET * \$14
*Three-egg omelet with Tillamook cheddar cheese and diced ham.
Make it vegetarian by substituting forest mushrooms for ham*

DENVER OMELET * \$16
Three-egg omelet with diced ham, julienned bell pepper, and onion medley, and Tillamook cheddar cheese.

FORESTER OMELET * \$17
Three-egg omelet with garlic and forest mushroom confit, wilted spinach, and goat cheese.

STEELHEAD OMELET * \$18
Three-egg omelet with shredded Columbia River Steelhead, wilted spinach, sundried tomatoes, and Parmigiano Reggiano.

BEVERAGES

COFFEE ^{GF} \$5

JUICE \$5
Orange, Cranberry, and Apple

TEA \$5
Assorted Bigelow Tea

SODA \$5
Pepsi Products

MILK \$5
2%

CLASSIC COCKTAILS
Ask your server for a Cocktail and Spirits Menu

WINE AND BEER
Ask your server for a Beer and Wine Menu

SIGNATURES

STUFFED HASH BROWNS * \$16
Diced ham, sausage, and applewood smoked bacon layered between crispy hashbrowns and Tillamook cheddar cheese, smothered in country gravy

CARSON VALLEY BREAKFAST * \$16
Two eggs, any style, with your choice of Applewood smoked bacon, ham, or sausage links. Served with crispy hashbrowns.

STEELHEAD HASH * \$19
Shredded, seasoned Columbia River Steelhead, julienned bell pepper and onion medley, crispy hash browns, topped with a soft-poached egg and house-made hollandaise sauce.

FORAGER BOWL ^v \$20
Garlic and forest mushroom confit, bell pepper and onion medley, sauteed spinach, sun-dried tomatoes, tumeric-marinated tofu and farro, finished with a spicy garlic sauce.

BUTTERMILK BISCUITS AND GRAVY \$14
Two buttermilk biscuits smothered in country gravy.

COUNTRY-FRIED STEAK * \$24
Twelve ounce country-fried steak served with two eggs any style, crispy hash browns, and sausage topped with country gravy.

FOLLOW



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^{GF} GLUTEN FREE ^v VEGETARIAN

* *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

ISADORE'S

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LUNCH MENU

SHAREABLES

BURRATA MACHA ^v \$16
Creamy burrata cheese served on a bed of baby arugula with spicy salsa macha, fig jam, and artisan baguette. Finished with black garlic sea salt.

TRUFFLE PARMESAN FRIES \$14
Crisp french fries tossed in white truffle oil and grated parmesan and topped with Italian parsley.

FRIED BRUSSEL SPROUTS ^{v GF} \$14
Crispy fried brussel sprouts tossed in a roasted garlic vinaigrette with toasted walnuts.

SMOKED SALMON SPREAD \$17
Caper dill smoked salmon spread served with baguette and kalamata olive tapenade.

CHARCUTERIE PLATTER ^{GF} \$17
Thinly shaved Genoa salami, capicola, and mortadella with kalamata tapenade and assorted cheeses, dried fruit, pickled radish, and toasted walnuts.

SIDES

FRENCH FRIES \$5
Regular or Truffle Parmesan

ONION RINGS \$5

SEASONAL MUSHROOMS \$5

SIDE SALAD \$8
Caesar or House with choice of dressing

PRAWNS \$8
Five prawns

GRILLED CHICKEN \$8
7 ounces

TUMERIC MARINATED TOFU \$8
4 ounces

SALADS

HOUSE SALAD ^{v GF} FULL \$15 | HALF \$8
Baby field greens tossed in roasted garlic vinaigrette with pickled radish, goat cheese crumbles, and toasted walnuts.

CAESAR SALAD ^{v GF} FULL \$15 | HALF \$8
Chopped romaine tossed in creamy Caesar dressing, topped with house-made croutons and Parmigiano-Reggiano cheese.

SPINACH SALAD ^{v GF} FULL \$13 | HALF \$8
Baby Spinach tossed in balsamic vinaigrette with bleu cheese crumbles, chopped bacon, and craisins.

PROTEIN ADDITIONS * \$8
Chicken/salmon/5 piece shrimp/ turmeric marinated tofu

SOUPS

TUSCAN STEELHEAD GNOCCHI * \$10
Creamy soup with Columbia River Steelhead, sundried tomato, mirepoix, chiffonade spinach, and potato gnocchi.

SOUP OF THE DAY ^v \$10
Daily special Chef's choice - ask your server for details.

FLATBREADS

MARGHERITA FLATBREAD \$14
Oven-baked flatbread with herb-infused tomato sauce, fresh mozzarella, and basil chiffonade.

ARUGULA BASIL PESTO FLATBREAD ^v \$14
Oven-baked flatbread topped with arugula, basil pesto, sundried tomato, spinach, garlic, and forest mushroom confit, and goat cheese.

GORGE FLATBREAD - SEASONAL SPECIAL \$15
Oven-baked flatbread topped with Washington apples, crispy pancetta, bleu cheese, and a balsamic reduction.

All Sandwiches and Hoagies come with fries. Substitute truffle parmesan fries, salad, or onion rings for an additional \$2.

BACK NINE BURGER * \$18
1/3 lb patty on a sesame seed bun with white American cheddar cheese, mayonnaise, green leaf lettuce, tomato, pickles, and shave onion.
Substitute Impossible Patty or Gluten free bun for additional \$2

TURKEY CROISSANT BLT * \$17
Fresh baked croissant topped with shaved turkey, green leaf lettuce, sliced tomato, Applewood smoked bacon, and mayonnaise.

CHICKEN CAESAR HOAGIE * \$17
Sliced grilled chicken, chopped romaine lettuce tossed in a creamy Caesar dressing with a sprinkle of Parmigiano-Reggiano on a fresh hoagie.

PESTO CHICKEN HOAGIE * \$19
Grilled chicken with basil pesto and sundried tomatoes, topped with arugula, served on a fresh hoagie.

FOREST MUSHROOM HOAGIE \$17
Forest mushrooms and garlic confit, melted gruyere cheese, crispy fried onions, and truffle-pepper aioli, served on a fresh hoagie.

FRIED FISH SANDWICH * \$18
4-ounce microbrew beer-battered filet, topped with lettuce, tomato, and caper dill tartar sauce, on a toasted ciabatta roll.

SANDWICHES & HOAGIES

SIGNATURES

BLACKENED STEELHEAD TACOS * \$18
Blackened Columbia River Steelhead, shaved red cabbage, pickled radish, salsa macha, jalapeno lime crema on a lightly crisped corn tortilla.

FORAGER BOWL * \$20
Turmeric marinated tofu served along with a garlic and forest mushroom confit, julienned bell pepper and onion medley, sauteed spinach, sundried tomato on a bed of farro and topped with a spicy garlic sauce.
Add Prawns for an additional \$8

FRIED FISH AND CHIPS * * \$19
Two 4-ounce filets in a local microbrew beer batter, fried to perfection, and served with fries and a caper dill tartar sauce.

BEVERAGES

SODA \$5
Pepsi products

COFFEE OR TEA \$5
Assorted Bigelow Tea

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ISADORE'S

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DINNER MENU

SHAREABLES

BURRATA MACHA \$16
Creamy burrata cheese served on a bed of baby arugula with spicy salsa macha, fig jam and artisan baguette. Finished with black garlic sea salt.

GARLIC WHITE WINE STEAMER CLAMS * \$21
A pound of Manila clams served in a garlic white wine broth with a baguette.

FRIED BRUSSEL SPROUTS v GF \$14
Crispy fried brussel sprouts tossed in a roasted garlic vinaigrette with toasted walnuts.

SMOKED SALMON SPREAD \$16
Caper dill smoked salmon spread served with baguette and kalamata olive tapenade.

CHARCUTERIE PLATTER GF \$17
Thinly shaved Genoa salami, capicola, and mortadella with kalamata tapenade and assorted cheeses, dried fruit, pickled radish, and toasted walnuts.

SOUPS

TUSCAN STEELHEAD GNOCCHI * \$10
Creamy soup with Columbia River Steelhead, sun-dried tomato, mirepoix, chiffonade spinach, and potato gnocchi.

SOUP OF THE DAY v \$10
Daily special Chef's choice - ask your server for details

SALADS

HOUSE SALAD v GF FULL \$15| HALF \$8
Baby field greens tossed in roasted garlic vinaigrette with pickled radish, goat cheese crumbles, and toasted walnuts.

CAESAR SALAD v GF FULL \$15| HALF \$8
Chopped romaine tossed in creamy Caesar dressing, topped with house-made croutons and Parmigiano-Reggiano cheese.

SPINACH SALAD v GF FULL \$13| HALF \$8
Baby spinach tossed in balsamic vinaigrette with bleu cheese crumbles, chopped bacon, and craisins.

PROTEIN ADDITIONS * \$8
Chicken/salmon/5 piece shrimp/ turmeric marinated tofu.

ROASTED ASPARAGUS \$8

GARLIC FINGERLING POTATOES \$8

BRUSSEL SPROUTS \$8
Oven-roasted brussel sprouts tossed in roasted garlic vinaigrette with parmesan crisp and toasted walnut.

ROASTED HEIRLOOM CARROTS \$8
Oven-roasted tri-color carrots.

SIDE SALAD \$8
House or Caesar with choice of dressing

GRILLED PRAWNS * \$8
Five prawn

GRILLED CHICKEN BREAST * \$8
4 ounces

TUMERIC MARINATED TOFU \$8
4 ounces

SIDES

PASTA

WHITE WINE GARLIC RADIATORI * \$25
A garlic and white wine sauce with sauteed prawns, wilted spinach, sundried tomatoes, and parmesan, served over radiatori pasta.
Ask for no Prawns to make it Vegetarian

FOREST MUSHROOM GNOCCHI \$24
Brown butter-seared gnocchi tossed in forest mushroom and garlic confit, spinach, parmesan, and toasted walnuts.
Ask for no cheese or butter to make it Vegan

APPLE PANCETTA RISOTTO * \$22
Creamy garlic parmesan risotto with crispy pancetta, Washington apples, and wilted spinach.
Ask for no Pancetta to make it Vegetarian

STEELHEAD PUTTANESCA * \$32
Pan-seared Columbia River Steelhead served over pappardelle pasta with puttanesca sauce, fried capers, and topped with microgreens.

PNW FAVORITES

FORAGER BOWL v \$20
Turmeric marinated tofu served along forest mushrooms, julienned bell pepper and onion medley, sauteed spinach, sun-dried tomato on a bed of farro, and topped with a spicy garlic sauce.
Substitute Steelhead for Tofu for an additional \$8

PACIFIC CIOPPINO * \$30
Tomato fennel broth with Columbia River Steelhead, Manila clams, white fish, and prawns topped with Parmigiano-Reggiano and Italian parsley.
Add baguette for an additional \$5

SIGNATURES

CHICKEN PARMIGIANA * \$28
Seasoned chicken breast, pounded thin, coated in seasoned Italian breadcrumbs, and fried to perfection, served with a seasonal vegetable and creamy Parmesan polenta.

NEW YORK STRIP STEAK * \$42
Pan-seared to your preferred tempature, New York Strip Steak topped with forest mushroom and garlic confit and caramelized bleu cheese. Served with garlic fingerling potatoes and grilled asparagus.
Add Prawns for an additional \$8

LAMB SHANK & POLENTA * \$42
Slow-roasted bone-in lamb shank served with creamy Parmesan polenta, lamb demi glaze, and roasted heirloom carrots.

BEVERAGES

SODA \$5
Pepsi Products

COFFEE OR TEA \$5
Assorted Bigelow Tea

SPARKLING WATER \$5

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SPECIALTY COCKTAILS

LOVINGLY CRAFTED WITH RESPECT FOR HISTORY AND PRIDE OF PLACE

\$15

EVERGREEN OLD FASHIONED

AS STRONG AND CLEAN AS THE TREES AROUND US, OUR EARTHY ODE TO HOME IS MADE WITH OLD FORESTER BOURBON, WILDCRAFTED SPRUCE TIP SIMPLE SYRUP, AND A SCALDED LEMON TWIST.

STABLER GAL

NAMED FOR IT'S HOMETOWN CREATOR, THIS FLORAL, REFRESHING COCKTAIL IS AS EASY TO TAKE IN AS OUR VIEW. MADE WITH ROSE CITY GIN, ELDERFLOWER LIQUEUR, FRESH LIME, AND GRAPEFRUIT.

*SUBSTITUTE TIMBERLINE VODKA IF GIN ISN'T YOUR THING.

BROOKLYN IN THE GORGE

THIS PRE-PROHIBITION COCKTAIL WAS CREATED OUT OF JEALOUSY FOR A COWORKER'S POPULAR CONCOCTION, THE MANHATTAN. DEEP HISTORY AND DEEPER FLAVOR FROM CRATER LAKE RYE WHISKEY, ACCOMPANI VERMOUTH, AMARO MONTENEGRO, LUXARDO MARASCHINO LIQUER.

LAVENDER FIELDS FOREVER

OUR HERBAL-INFUSED TAKE ON THE BELOVED LEMON DROP IS MADE WITH TIMBERLINE VODKA, BLUE WATER ORGANIC LEMONCELLO, HOUSE-MADE LAVENDER SYRUP, AND FRESH LEMON.

JUNGLE BIRDIE

A TROPICAL VACATION IN A GLASS, THIS TIKI CLASSIC WAS CREATED IN 1970'S MALAYSIA AND IS A PERFECT ESCAPE FROM THE RAIN. SPICED RUM, CAMPARI, PINEAPPLE, DEMERARA, AND LIME.

M.I.A.

OUR TAKE ON THE MODERN CLASSIC, THE PAPER PLANE. THIS CRISP, WELL-BALANCED COCKTAIL IS SURE TO INSPIRE THE SPIRIT OF A DAY OFF. MADE WITH WATCHPOST WHISKEY, APEROL, AMARO MONTENEGRO AND LEMON.

WILDBLOOM MARGARITA

AS CLEAN AND VIBRANT AS A GORGE SUNSET, OUR SIGNATURE MARGARITA COMBINES CORZON BLANCO, HOUSE-MADE HIBISCUS SYRUP, AND CITRUS FOR AN ENCHANTING TWIST ON AMERICA'S FAVORITE COCKTAIL.

THE SANDTRAP

BASED UPON A 1930'S CLASSIC FROM THE SAVOY HOTEL THIS DEEP, BOOZY, SWEET AND CITRUSY COCKTAIL IS CRAVED BY SCOTCH LOVERS AND SCOTCH HATERS ALIKE. SERIOUSLY, JUST TRY IT. DEWARS, CHERRY HEERING, ACCOMPANI VERMOUTH AND ORANGE.

EVENT SPACE AND CATERING AVAILABLE

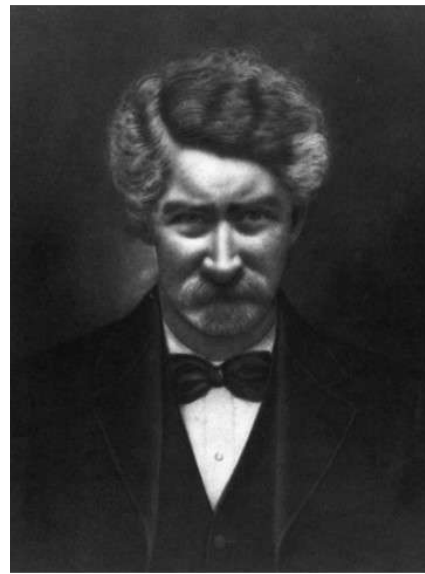
HOST YOUR NEXT GATHERING AT ISADORE'S KITCHEN + BAR, LOCATED AT CARSON HOT SPRINGS. WHETHER YOU'RE PLANNING A CORPORATE RETREAT, TEAM DINNER, REHEARSAL DINNER, OR WEDDING RECEPTION, OUR HISTORIC SETTING AND FLEXIBLE EVENT SPACES CREATE AN UNFORGETTABLE EXPERIENCE.

• **PRIVATE DINING ROOM** — INTIMATE SPACE FOR UP TO 45 GUESTS

• **UPSTAIRS EVENT SPACE** — IDEAL FOR LARGER GATHERINGS OF UP TO 100 GUESTS

FROM CHEF-DRIVEN MENUS TO WARM, ATTENTIVE SERVICE, WE SPECIALIZE IN HOSTING EVENTS FOR GROUPS OF 10-100 GUESTS, WITH A FOCUS ON CORPORATE EVENTS AND FAMILY CELEBRATIONS.

ASK YOUR SERVER OR CONTACT OUR SALES DEPARTMENT AT (503) 669-9999 OR BY EMAIL AT SALES@ISADORESCARSON.COM TO START PLANNING YOUR EVENT.



ISADORE ST. MARTIN

ISADORE ST. MARTIN, BORN IN 1842 NEAR FORT NISQUALLY, WASHINGTON, WAS A SKILLED TEAMSTER AND ARMY SCOUT. IN 1876, HE DISCOVERED HOT SPRINGS ALONG THE WIND RIVER IN CARSON, WASHINGTON, AND SECURED LAND RIGHTS TO DEVELOP THE SITE. INITIALLY USED TO TREAT HIS WIFE MARGARET'S NEURALGIA, THE SPRINGS' HEALING PROPERTIES ATTRACTED OTHERS, LEADING TO THE ESTABLISHMENT OF A RESORT IN THE 1880S. BY 1901, A HOTEL HAD BEEN BUILT, AND THE RESORT HAD BECOME A POPULAR DESTINATION. TRAGICALLY, ISADORE WAS FATALLY STABBED IN 1910 DURING A DISPUTE AT THE RESORT. JUST DOWN THE HILL FROM WHERE YOU ARE TODAY, CARSON HOT SPRINGS STILL OPERATES IT'S FRONT DESK AND BATHHOUSE OUT OF THE ORIGINAL BUILDING BUILT BY ISADORE. DURING THE LAST 100 YEARS THE OPERATION HAS GROWN TO INCLUDE A COMMUNAL THERAPY POOL AND 69 ROOM HOTEL TO GO ALONG WITH THE TRADITIONAL BATH AND WRAP SERVICES THAT MADE ISADORE AND CARSON HOT SPRINGS FAMOUS.

GIFT CARDS AVAILABLE



ASK YOUR SERVER FOR MORE INFORMATION OR TO PURCHASE



SCAN THE QR CODE TO THE RIGHT TO BOOK YOUR STAY AT CARSON HOT SPRINGS



SCAN THE QR CODE TO THE RIGHT TO BOOK YOUR SPA SERVICES, INCLUDING BATH AND WRAPS AND MASSAGES AT CARSON HOT SPRINGS



SCAN THE QR CODE ON THE RIGHT FOR INFORMATION ABOUT ELK RIDGE GOLF COURSE

