

ROBIN HOOD VILLAGE RESORT



Don Beckman built the Robin Hood Restaurant and the first two cottages in the Village. Mr. Beckman, hired by Walt Disney, was the set designer for the 1938 film version of Robin Hood, starring Errol Flynn.

Our 10 Acre historic waterfront resort is the perfect place to relax and develop or recharge a relationship. Our guests enjoy our 14 individually decorated cottages, hot tubs, kayaking, trails, swings, campfires, and a unique dining experience in our Dining Room, Pub, or Patio. Every Wednesday, Friday, and Saturday night we have Live Music on our acoustic stage.

It would be our pleasure to host your catered group event in our Historic Dining Room. With plate service for up to fifty guests, our beautifully presented steak and seafood entrees will impress. Ask your server to see our catering menu.

Every year we host many Weddings & Family Reunions. We offer a 3 day 2 night celebration for about the same price as a 3 hour traditional wedding.

For details please visit:

RobinHoodVillageResort.com

Soup & Salads

Robin Hood House Side 6 Full 12 Add Prawns 8

Arcadian Spring Mix, Roma Tomato, English Cucumber, Kalamata Olive, Crouton,
Parmesan Cheese

Caesar Side 6 Full 12 Add Prawns 8

Romaine Lettuce, Parmesan Cheese, Crouton, Caesar Dressing

Choice of Dressing: Honey Balsamic, Ranch, Caesar

Robin Hood Clam chowder Cup 5 Bowl 8

Chopped Sea Clams, Bacon Ends, Roasted Red Pepper, Celery, Potato, Garlic,
Shallots

Appetizers

Lemon Drop Prawns 15

Six Prawns Lightly Fried, then tossed in our signature Citrus Vinaigrette

Served on mixed greens

Crab Cakes 18

Shredded Crab, Dijon Mustard, Worcestershire Sauce, Panko-Breaded Served on
mixed greens with Citrus Aioli

Hood Canal Pan Fried Oysters 13

5 Plump fresh local Oysters, Clarified Butter, Panko, Parmesan, Aioli

Crab and Artichoke Dip 12

6 oz. Served with Pita Bread

Northwest Steamer Clams 14

1Lb Manila Clams in a White Wine Butter Garlic Sauce, with Crostini

Hood Canal Oyster Shooters 13

6 Oyster Shooters Bloody Mary Cocktail Sauce, Pink Peppercorn Mignonette

Brussels Sprouts 9

Fresh Sprouts, Sauteed in Garlic and White Wine, Served with Sweet Soy Glaze,
Garnished with Lemon Juice and Cilantro

Entrees

*The Following are Served with Daily Vegetable as well as your choice of starch:
Chipotle Mashed Potatoes, Rosemary Fingerling Potatoes, Cranberry– Walnut
Rice Pilaf*

10 oz NY Strip 25

Served with Red Wine Demi–Glacé, Bleu Cheese Butter

Wild Coho Salmon 22

Garnished with Citrus Buerre Blanc and Butter

Fresh Water Trout 20

Served with Lemon Tahini Yogurt Sauce

Draper Valley Chicken 18

Half of a Chicken, Smothered in Homemade Honey Mustard

Thyme Marinated Portobello Mushroom Steak 17

Served with Red Wine Demi–Glacé, Bleu Cheese Butter

Specialties & Burgers

White Wine Linguine Clams or Prawns 21

Steamed Clams or Prawns plated over Linguine with Basil Pesto & Roasted Red Pepper, Served with Crostini

Friar Tuck's Fish & Chips 16

3 Pc. Alaskan Cod Beer Battered, Coleslaw and Tarter Sauce

Bacon Mac N' Cheese 16

Bacon Ends and Pieces, Coastal Cheddar Cheese Sauce, and Elbow Pasta,
Served with Crostini

Indian Flatbread 12

Tandori Naan, House–made Boursin Cheese, Mushroom, Artichoke, Roasted Red Pepper, Parmesan Cheese

Third Pound Cheeseburger 13

Brioche Bun, Side of Rosemary Fingerling Potatoes

Add Bacon Ends and Pieces 2 Veggie Burger Substitute 12

Dessert

Liz's Berry Crisp 8

Fresh-made Berry Compote, Oatmeal Crisp, Vanilla Ice Cream

Chocolate Bundt Cake 8

Garnished with Chocolate Sauce and Whipped Cream

Cheesecake 8

Caramel, Whipped Cream

3 Scoops Ice Cream 4

Ask for flavor