

Appetizers

- FRIED CALAMARI* 16

Flash-Fried, Garnished with Parmesan. Served with Pesto Aioli and Lemon Aioli

- BEER BATTERED ONION RINGS* 11

A Generous Proportion of IPA Battered Onion Rings

GF - SUCCULENT HAMA HAMA STEAMER CLAMS 16

Fresh Local Hama Hama Steamer Clams Sautéed in Bacon, Red onion, Garlic & White Wine with Grilled Flatbread

GF - LEMON DROP PRAWNS* 15

6 Lightly Battered and Flash-Fried. Served with Lemon Citrus Aioli

- FLATBREAD PIZZA 10

Choose Up to 5 toppings: Black Olives, Mushrooms, Onion, Pepperoni, Pepperoncini, Sausage, Bacon

Soup & Salads

Add to any Salad: Chicken OR Prawns (8) OR Salmon (12)

- SOUP OF THE DAY OR HOUSE CHOWDER 6 cup / 11 bowl

- CLASSIC HOUSE SALAD 6 half / 12 full

Romaine Lettuce, Cucumber, Red Peppers, Pepperoncini, Tomato, Feta Cheese and Italian Dressing

- CLASSIC CAESAR 6 half / 12 full

Romaine Lettuce Parmesan Cheese, Crouton's and Caesar Dressing

- SPINACH SALAD 6 half / 12 full

Spinach, Candied Pecans, Dried Cranberries, Apple Slices, Feta Cheese and Balsamic Dressing

Entrées

Most Entrees Served with Seasonal Vegetables and Choice of Baby Red Potatoes, Garlic Mashed, French Fries or Rice Pilaf

GF - CERTIFIED BLACK ANGUS FILET MIGNON 34

6oz Filet Choice of Salt & Pepper, Blackened or Covered in Mushroom Demi-Glaze

GF - CERTIFIED BLACK ANGUS RIBEYE 32

12oz Aged 21 days. Choice of Salt and Pepper, Blackened or Covered in Mushroom Demi-Glaze

GF - FRESH KING SALMON 26/24

6 oz. Pacific NW Grilled King Salmon

- CRAB MAC AND CHEESE 26

PNW Crab with Cavatappi Pasta, Onion, & Hickory Bacon in a Creamy Coastal Cheddar Sauce

- SMOKED SALMON LINGUINE ALFREDO 24

House Smoked NW Salmon Mixed in a Garlic White Wine Creamy Alfredo Sauce

GF Possible - CHICKEN MARSALA 22

5oz Pan Fried Chicken Breast Smothered in a Classic Mushrooms, Onion and Sweet Marsala Wine Reduction

- PASTA PRIMAVERA 20

White Wine Garlic Sauce with Fresh Seasonal Vegetables, Spinach, Tomatoes, Olives and Mushrooms

GF Possible - PAN FRIED OYSTERS 18

6 Fresh Local Oysters Fried to Perfection

- ROBIN HOOD COCONUT PRAWNS & CHIPS* 18

6 Jumbo Prawns Hand-Dipped in our House Made Beer Batter with Sweet Flakes of Coconut and Sweet Chili Thai Sauce

GF Possible - ROBIN HOOD BACON BURGER & FRIES 16

Waygu & Kobe Beef Patty (Black Bean Patty Available) with Smoky Bacon, Lettuce, Tomato, Choice of Cheese and House-Made Sriracha Aioli

- ROBIN HOOD FISH & CHIPS* 13 / 16

2 or 3 Piece Light and Crispy Fresh Alaskan Cod Hand-Dipped in our House Made Beer Batter



The story of Robin Hood Village began with the dream of an artist named Don Beckman. On a visit to the Hood Canal, in the 1930's it was easy for Don to visualize the quaint little village in the woods. Here on this forested property with a salmon bearing creek and view of the snowcapped Olympic Mountains, Don Beckman built the Robin Hood Restaurant and the first four cottages in the Village in 1934.

In 1938, Mr. Beckman was hired by Walt Disney and was the set designer for the 1938 film version of Robin Hood, starring Errol Flynn. Today, two of the original cottages still remain and are the treasures of this charming little resort.

Our 10 Acre historic waterfront resort is the perfect place to relax and develop or recharge a relationship.

Our guests enjoy our many individually decorated cottages, hot tubs, kayaking, trails, swings, and campfires. Walk on over for a unique dining experience!

Live Music Wednesdays, Fridays & Saturdays!

Robin Hood Village Resort 360-898-2163

www.robinhoodvillageresort.com

www.facebook.com/robinhoodvillageresort