



### THE DISH ON DISH

Shelley Taylor

## “Restaurant Style Dining” at The Lodge at Sherwood Village

660 Evergreen Farm Way  
681.3100  
Dining for the public:  
Requires 24 hr Reservation  
lunch: 11:30 am - 1 pm M-Su  
Dinner 5 - 6:30 pm M-Sun.

Lodge Espresso “Bistro”  
460-1000  
7:30 am - 6 pm M-F  
Breakfast M - F 7:30 am - 9 am  
9 - 5 pm Sa 11 am - 3pm Sun.

Did you know the Lodge at Sherwood Village, that moss green and burgundy painted senior residence located at the corner of Fifth and Old Oly has an “open to the public” restaurant?

Neither did I.

The Lodge and its grounds are beautifully appointed with eye catching waterfalls leading to the Craftsman inspired portico and into the foyer.

We entered expecting to see the dining room - only to spy a bright and airy little “bistro” right inside the entrance.

And I give up - everyone it seems calls this little cafe something different.

Two friends joined me for lunch and our choices were variations of Black Angus burgers, garden burgers, grilled or teriyaki chicken breast, premade or “Create Your Own” sandwiches, the Lodge Reuben, and chef’s, veggie and fruit salads. Friday’s fresh made soup is clam chowder, of course. But cauliflower cheese or navy bean with ham are recent offerings.

And every day the baker presents an array of cookies and breads.

A smile came to my lips when I saw the freezer case full of ice cream. Try Espresso Explosion, maple nut, or huckleberry.

You can also break the fast at the “bistro”/Bistro/Lodge Espresso with fresh cinnamon rolls, muffins, and scones. For \$5.50 there’s The Breakfast Special, for instance two poached eggs on an English muffin with your choice of bacon or sausage.

But Judie, Lynn and I really came to explore the restaurant experience.

Only to find out a 24 hour reservation is required.

Now don’t do this at home but...I pulled a little rank as “the Dish on Dish columnist for the Sequim Gazette” and they were very kind to make an exception and accommodate us.

The dining room is spacious and tall with lots of Pacific Northwest timber and huge picture windows - all the better to see the Olympics.

The first thing you notice when finding your table is the salad bar. I give it the “Dish on Dish Award for Best Salad Bar on the Peninsula”. This alone was worth the one-price-fits-all entry fee of \$11 a person.

Salad bar tip: put some of the dressing on the bottom of the plate first...that way you still have some dressing after you’ve run out on top.

Salad bar choices will please veggie lovers: cauliflower, broccoli, celery, tomato, carrot, mushrooms, cukes, chopped purple or green onions, black or green olives; seafood, fruit, egg, macaroni, and potato salads; bacon bits, fresh rolls and breads. Top it with 1000 island, ranch, bleu cheese, honey mustard, balsamic vinaigrette, or Italian dressing.

With our salad plates piled high, we did a “balancing act” and made our way to our table.

Waitperson Jessie couldn’t have been more patient with these newbies. People who work at retirement living communities are some of the kindest people in the world who have a genuine interest in the lives of the residents; or in this case the patrons.

It’s worth the trip alone just for that experience.

And at The Lodge they do not accept tips.

We lunched on Friday so I just had to try the warm and creamy clam chowder - with bits of clam and potatoes, it hit the spot.

Judie and Lynn ordered a garden and Black Angus burger, respectively. I got the grilled chicken breast and extra pickles for all. Judie’s a garden burger connoisseur and she gave it her stamp of approval. Although it arrived tableside just a little less pink than she would have liked, Lynn was happy with the juicy Angus beef. Next time I’ll try the 100% all beef Sherwood Dog or perhaps their BLT with thick western cut bacon, or a garden, veggie, egg, or tuna sandwich. Or maybe I’ll have them make me my own version of roast beef, smoked ham, or oven roasted turkey.

The dinner menu also lets you loose at the Salad Bar, and your choice of the Evening Special or Catch of the Day (“choices vary due to seasonality and “Luck”). It also includes a beverage and dessert. All for only \$15.

I wanted a cola with my grilled chicken but carbonated drinks are not on the dining room menu. (Remember, this is a senior community and such things including added salt is frowned upon.) But a quick hop to the Lodge Espresso/bistro/”Bistro” just outside the door got me what I wanted.

And finally, it was time for dessert. Since it came with the meal, just this once, we put our diets aside. We slurped bowls of ice cream with chocolate sauce over a brownie and munched through a platter of pecan sandies, chocolate chip, and sugar cookies.

Although we left full and satisfied, I couldn’t pass up more cookies for the taking as we walked out the door.