

# STARTERS

## *Daily Soup*

6 Cup 8 Bowl

## *Carrot Vichyssoise*

Mint Pistou and caramelized fennel

5 Cup 7 Bowl

## *Calamari*

Garbanzo crusted squid,  
with a salad of shaved fennel, arugula,  
citrus vinaigrette, and a smoked paprika aioli

12

## *Crispy Braised Pork*

Pickled cauliflower and mustard seed,  
white beans, and tomato jam

10

## *Tenderloin Carpaccio*

Banyuls Vinaigrette, red mustard,  
shaved parmesan, and fig balsamic

12

## *Griddled Crab Cakes*

Arugula salsa verde & candied lemon zest

16

# SALADS

## *Lodge Salad*

House blend of lettuces, roasted parsnip vinaigrette,  
maple pickled radishes, Marcona almonds, and house  
made thyme yogurt.

11

## *Arugula*

Marion blackberry vinaigrette, aged sheep's cheese,  
spiced hazelnuts, and cured watermelon

12

## *Oregon Caesar*

Oregon white anchovies, creamy parmesan and  
hazelnut dressing, grated Oregonzola, garlic scapes,  
pulled croutons, and Oregon Pinot Noir reduction

12

## *Salad of Beets*

Roasted assorted beets, apple chips, Oregon smoked  
blue cheese, and a charred shallot dressing.

10

# SIDES

## *Crispy Polenta*

5

## *Heirloom Beans and Bacon*

7

## *Creamed Corn and Faro*

6

## *Fingerling Salad*

6

## *Whipped Potatoes*

5

*We will gladly split any appetizer, salad or entrée – split charge \$3*

*Parties of 9 or more subject to 19% gratuity*

# ENTRÉES

## *Herb Brined Breast of Chicken*

Crispy red kale, lemon scented brocolini,  
thyme and garlic pan sauce  
with smashed fingerlings.

22

## *Coffee & Cocoa Pork Tenderloin*

Bacon apple jam, fig balsamic,  
whipped potatoes, buttered leeks,  
herb crème fraiche and confit baby fennel.

26

## *Caramelized Sea Scallops*

Roasted corn veloute, brown butter vinaigrette,  
pine nut relish, fingerling coin salad,  
and a fire roasted pepper coulis.

29

## *Herb Elk Loin*

Carrot and potato puree, dried blueberry chutney,  
crispy spinach, confit carrots and turnips.

34

## *Wild King Salmon*

Tomato and fennel soffrito, lentil succotash,  
candied bacon, and grilled brassicas.

28

## *Sweet Pea Carbonara*

English pea pesto, truffle radishes with  
citrus vinaigrette, and wildflower honey.

20

## *Applewood Smoked Halibut*

Faro salad with apples, braised leeks,  
red mustard, and caramelized fennel dressing  
topped with a sweet shallot hollandaise.

30

## *Brocolini Salad*

Crispy polenta, romesco, lemon coulis,  
smoked cherry tomatoes, and powdered olive oil.

19

# À LA CARTE STEAKS

*Selected USDA choice, served with your choice of side*

## *12oz New York Strip*

Demi-Glace

27

## *14oz Ribeye*

Demi-Glace

29

## *8oz Center Cut Filet*

Demi-Glace

32

## *King Salmon*

Corn and Oregon Mushroom Sauce

25

*Additions to any*

*À la Carte Item*

Two Scallops

9

Crab Cake

7