



## Starters

### LODGE SALAD | 9 | 12

Mixed greens, English cucumber, grape tomato, crumbled chevre, dried fruit, toasted pumpkin seeds, house white balsamic-honey vinaigrette

### HERMISTON WATERMELON SALAD | 15

Watermelon compressed with spiced honey, arugula, Saba, candied pistachio, feta

### CLASSIC WEDGE | 9 | 12

Crisp iceberg, blue cheese dressing, black pepper bacon, crumbled blue, heirloom tomatoes

### CAESAR | 9 | 12

Shaved parmesan, heart of romaine, roasted garlic Caesar dressing, herb crouton

### SALAD PROTEIN ADD-ONS | 7

Grilled herb chicken breast, \*Grilled Prime Steak skewer, Smoked King Salmon or a Shrimp & Crab Cake

### WARM HAZELNUT CRUSTED CHEVRE | 15

BBR Marionberry jam, grapes, lavosh cracker

### BURRATA & HEIRLOOM TOMATO | 15

Arugula-walnut pesto, Maldon sea salt, EVOO

### GARBONZO CRUSTED CALAMARI | 14

Quinoa, grilled lemon, Spanish paprika aioli, arugula tossed in honey balsamic vinaigrette

### SMOKED SALMON DIP | 14

Dill crème fraiche, cucumbers, grape tomatoes, lavosh cracker

### OREGON BAY SHRIMP & CRAB CAKES | 16

Spanish paprika aioli, arugula, tarragon pistou, capers, grilled lemon

## Entrées

### OREGON ROCKFISH AND CHIPS | 18

Ranch tartar sauce, poppy seed slaw, brew city fries, grilled lemon

### PRIME RIB FRENCH DIP | 17

½ lb shaved Prime Rib, caramelized onion, truffle aioli, melted gruyere, rosemary au jus on semolina dusted Hoagie

### \*RANCH CHEESEBURGER | 15

Grilled ½ pound local Red Angus patty, shaved iceberg lettuce, tomato, white onion, pickle, mayo, choice of cheese, toasted brioche bun

**ADD-ONS** | pepper-bacon or grilled forest mushrooms | 2

### PAN SEARED DIVER SCALLOPS | 37

Celery root puree, fried celery leaf, lemon-dill gremolata, crisp pancetta, sautéed spinach with garlic confit

### LODGE SMOKED KING SALMON | 32

Tarragon beurre blanc, shaved citrus fennel salad, grilled asparagus, whipped potatoes

### COCOA RUBBED PORK TENDERLOIN | 28

Bacon-bourbon jam, cider reduction, roasted fingerling potatoes, grilled baby carrots with chevre

### SUMMER VEGETABLE BUCATINI PERCIATELLI | 24

Arugula-walnut pesto, cherry tomatoes and peppers poached in EVOO, roasted Summer squash and eggplant tian, grilled lemon & halloumi cheese

## ◆ Signature Steaks ◆

All steaks seasoned with Ranch Beef Rub, lodge compound butter and include choice of one à la carte Side  
Featuring USDA Prime and Top 3<sup>rd</sup> of Choice Beef

### 14 OZ USDA PRIME RIBEYE | 40

### CARLTON FARMS DOUBLE BONE SMOKED PORK CHOP | 28

### 6 OZ PRIME NY STRIP | 24

### 4OZ TENDERLOIN | 23

### 12 OZ PRIME NY STRIP | 38

### 8 OZ TENDERLOIN | 40

### CREATE YOUR OWN SURF & TURF

Choice of Smoked King Salmon or Oregon Shrimp and Crab Cakes with Béarnaise sauce | 8

### MADE TO ORDER HOUSE SAUCES TO ACCOMPANY YOUR SIGNATURE STEAK

Hand-grated fresh horseradish root & apple cream, Sauce Béarnaise, Port wine & forest mushroom demi-glace | 3 each

## à la carte Sides | 8

Whipped potatoes with fresh parsley  
Roasted baby carrots with crumbled chevre & chives  
Sautéed baby spinach with garlic confit

Tillamook cheddar mac & cheese  
Grilled asparagus with Saba  
Roasted fingerling potatoes with fresh rosemary butter