

Salads**LODGE GREENS | \$11**

Mixed greens, grape tomato, crumbled chevre, red onion, candied hazelnuts | GF

**CAESAR | \$12**

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

**THE WEDGE | \$13**

Basil buttermilk dressing, cherry tomato, red onion, Rogue River Bleu, pepper bacon | GF

**SALAD PROTEIN ADD-ONS**

**GRILLED HERB CHICKEN | \$7 | GF**

**GRILLED STEAK SKEWERS\* | \$8 | GF**

**KING SALMON | \$8**

Starters**SOUP DU JOUR | \$7 | \$10**

Daily selection

**CRISP FINGERLING | \$12**

Crisp bacon, Rogue River blue, green onions

**ARTICHOKE, SPINACH & GRUYERE | \$13**

Grilled rustic bread

**SHRIMP PO BOY SILDERS | \$14**

Roasted poblano remoulade, shredded lettuce

**LOBSTER TEMPURA | \$15**

Kombu dashi, sweet chili cream, pickled cucumbers

**BURRATA | \$15**

Walnut basil pesto, heirloom tomato, Spanish Saba, crostini

**HUMMUS DUO | \$15**

Citrus red beet hummus, roasted carrot hummus, grilled pita, roasted tomatoes, toasted pignolia, EVOO | VE

**PENN COVE MUSSELS | \$16**

Coconut red curry, cilantro | GF

**AHI TUNA TARTAR | \$18**

Lime ponzu, avocado | GF VE

Entrées**RANCH CHEESEBURGER\* | \$16**

½ lb. Angus patty, iceberg, tomato, onion, pickle, mayo, choice of cheese, toasted brioche bun

**ADD BACON | \$2**

**BEYOND BURGER | \$3 | VE**

**PRIME RIB FRENCH DIP\* | \$18**

½ lb. Shaved Ribeye, apple wood smoked onions, truffle aioli, melted gruyere, hoagie roll, rosemary jus

**MUSHROOM ADOBO | \$18**

Philippine style wild mushrooms, vermicelli, edamame, roasted cashews, ginger pickles | GF | VE

**FISH N' CHIPS | \$19**

Oregon Rock Fish, house tartar, coleslaw, brew city fries, lemon

**GNOCCHI | \$23**

House made potato gnocchi, summer squash, heirloom tomato, cauliflower, sauce vert | VEG

**BABY BACK RIBS | \$25**

House BBQ sauce, coleslaw, brew city fries

**TARRAGON-GARLIC ROASTED FREE RANGE CHICKEN | \$28**

Charred lemon green beans, white cheddar corn pudding | GF

**COCOA RUBBED CARLTON FARMS PORK TENDER\* | \$29**

Bacon apple jam, candied fennel, whipped potatoes, butter leeks and crème fraiche

**PAN SEARED KING SALMON\* | \$32**

Alder smoked, chickpea hash, lemon sweet pepper nage, yam crisp, whipped chevre | GF

**CEDAR RIVER FLAT IRON\* | \$32**

Fried cauliflower & fingerlings, arugula, chimichurri | GF

**USDA CHOICE STRIPLOIN\***

**6 OZ \$26 | 12 OZ \$36**

Summer asparagus, port-shallot truffle butter, whipped potatoes | GF

**GLUTEN FREE BREAD | Available upon request | \$1.50**