



## 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

VE Vegan | VEG Vegetarian | GF Gluten Free | EVOO Extra Virgin Olive Oil

Menu & prices are subject to change without notice | There will be a \$4 split plate fee for all requests

\*Consumption of uncooked foods may cause foodborne illness | Lodge/Aspen Menu | 541-595-1260 | 7.1.21