



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

Alaskan Code, 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

COCA 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

WAGYU STRIPLOIN* | 6oz \$28 | 12oz \$38

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 | 6.15.21