



DINNER MENU

STARTERS

Fig Tartine | 14

savory jam | boursin | prosciutto | arugula | preserved lemon

Steamer Clams | 18

garlic | shallot | tomato | baguette

Bourbon Glazed Carrots | 12

goat cheese | sesame | maple | seasonal greens

Squid Ink Bucatini | 18

grilled octopus | garlic | spinach

Daily Soup | 9

Classic Caesar Salad | 14

focaccia crouton

Winter Fruit Salad | 13

apple | pear | orange | grapefruit | arugula | candied nuts | labneh dressing

Lodge Green Salad | 14

tomato | parsnip | carrot | smoked chicken | white balsamic vinaigrette

ENTRÉES

Northwest Salmon* | 38

beet | grilled vegetables | roasted potatoes | dill-mustard

Crispy Cabbage Steaks | 24

vegetable chips | wilted greens | celery root | caper relish

Cavatelli Pasta | 29

cremini | shiitake | maitake | porcini herb cream

Roast Half Chicken | 24

carrot | green bean | mashed potato | marsala jus

Certified Angus Beef® Ribeye* | 49

asparagus | carrot | roasted potato | au poivre

Carlton Farms Pork Shank | 35

brussel sprout | collard greens | sweet potato | braising reduction

Poached Sturgeon | 42

shiitake | celery | pork belly | leek | yukon gold | brown butter

Certified Angus Beef® Filet Mignon* | 55

mushroom | green bean | roasted potatoes | cabernet demi

Our Culinary Team is happy to accommodate any dietary restrictions. | 20% gratuity will be added to parties of 6 or more.

*Consuming raw or undercooked meat, seafood, poultry or eggs may increase the risk of foodborne illness. | 12.30.24