



DINNER MENU

APPETIZERS

Flatbread | 14

fresh mozzarella | olympia provisions sausage
arugula | hazelnut

Steamed Clams | 19

garlic | fennel | white wine | grilled baguette

Braised Wagyu Lasagna | 22

wild mushroom ragout | bechamel sauce

Seafood Cocktail | GF/DF | 28

dungeness crab | poached shrimp
grilled lemon | cocktail sauce

Soup of the Day | 10

fresh focaccia
additional bread | 2

ALA CARTE & ACCOMPANIMENTS

all steaks served with lodge steak butter

Prime CAB® Ribeye 12oz | 45 16oz | 55

Choice CAB® Top Sirloin* 8oz | 25

add dungeness crab or marinated shrimp | 18

Carlton Farms Roasted Pork Loin | 28

served with cherry chutney

SIDES | 7

Loaded Russet

Mushroom Risotto

VEGETABLES | 6

Honey Glazed Carrots

Creamed Brussels Sprouts

SAUCES | 4

Blue Cheese Cream Sauce

Rosemary Bordelaise

Chimichurri

SALADS

Classic Caesar* | 14

focaccia crouton | parmesan
anchovies available upon request
add chicken | 8 add smoked salmon | 9

Mixed Green | GF/VG | 14

tomato | carrot | pickled fennel | white balsamic
add chicken | 8 add smoked salmon | 9

Chicory Apple | GF | 17

radicchio | opal apple | rogue blue cheese
hazelnut | honey dill dressing
add chicken | 8 add smoked salmon | 9

ENTREES

Steak Frites* | GF/DF | 32

lodge steak sauce | truffle fries

Dungeness Crab Cavatelli | 58

caper wine sauce | tomato cream | arugula

Fish & Chips | 22

oregon rockfish | tartar sauce

British Columbia King Salmon* | GF/DF | 39

shiitake mushrooms | ginger rice
frisee salad | honey miso glaze

Lodge Smash Burger* | 18

two certified angus beef® patties | cheddar cheese
lettuce | tomato | pickle | cippolini aioli | french fries

Mary's Farm Chicken | GF | 30

smashed fingerling | malibu carrot
green bean | pan reduction

Mushroom Stuffed

Roasted Pepper | GF/VG | 28

wasabi parsnip | black rice | shoyu vegetables