



DINNER MENU

APPETIZERS

Alder Smoked Salmon Dip | GF | 18

caper crème fraiche | potato chips
crunchy vegetables

Stone Fruit Burrata | 17

raddicchio | olive oil | baguette

Pork Collar Steak | 22

brown butter morel mushrooms | celery root

Steamed Clams | 19

garlic | fennel | white wine | grilled baguette

Heirloom Tomatoes | 17

shiso gremolata | cabernet salt

Soup of the Day | 10

fresh focaccia

additional bread | 2

ALA CARTE &

ACCOMPANIMENTS

all steaks served with lodge steak butter

Prime CAB® Ribeye 12oz | 46

Prime CAB® Baseball Top Sirloin* 8oz | 39

Choice CAB® Teres Major* 10oz | 27

add seasonal vegetables & fingerling potatoes | 12

SHARABLE SIDES | 12

Roasted Carrot

whipped feta | toasted nuts

Grilled Broccolini

romesco | herb breadcrumb | preserved lemon

Loaded Fingerling Potatoes

smoked cream | manchego | bacon | chive

Mushroom Risotto

SALADS

Classic Caesar* | 14

focaccia crouton | parmesan

anchovies available upon request

add chicken | 8 add grilled salmon | 19

Mixed Green | GF/VG | 14

tomato | carrot | pickled fennel | white balsamic

add chicken | 8 add grilled salmon | 19

Chicory Apple | GF | 18

raddicchio | opal apple | rogue blue cheese

hazelnut | honey dill dressing

add chicken | 8 add grilled salmon | 19

ENTREES

Steak Frites* | GF/DF | 33

lodge steak sauce | truffle fries

British Columbia King Salmon* | GF/DF | 39

shiitake mushrooms | ginger rice

frisee salad | honey miso glaze

Lodge Smash Burger* | 21

two certified angus beef® patties

cheddar cheese | lettuce | tomato

pickle | cippolini aioli | french fries

Mary's Farm Chicken | GF | 30

fingerling potato | carrot

broccolini | pan sauce

Wild Mushroom Cavatelli | VG | 32

green garlic herb cream | fresh mozzarella

add chicken | 8 add grilled salmon | 19