



# DINNER MENU

## APPETIZERS

### Alder Smoked Salmon Dip | GF | 18

caper crème fraîche | potato chips  
crunchy vegetables

### Burrata | 18

pear | roasted grapes | greens

### Flatbread | 19

chanterelle | caramelized fennel | fontina | greens

### Oregon Graze Board | 24

select meats and cheeses | marcona almonds |  
marinated olives | pickled berries

### 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

### Lan-Roc Bone-in Pork Chop

### with Pear Chutney\* 12oz | 26

add seasonal vegetables & fingerling potatoes | 12

## SHARABLE SIDES | 12

### Brussels Sprouts

maple | toasted nuts | goat cheese

### Miso Glazed Eggplant

sesame | shiso

### Fingerling Potatoes

cream | manchego | bacon | chive

### Cheese Spaetzle

caramelized onion | fonduta

## SALADS

### Classic Caesar\* | 15

focaccia crouton | parmesan  
anchovies available upon request  
add chicken | 8 add grilled salmon | 19

### Mixed Green | GF/VG | 14

carrot | pear | veg chips | white balsamic  
add chicken | 8 add grilled salmon | 19

### Smoked Duck Breast & Apple\* | GF/DF | 22

warm bacon vinaigrette | almond

## ENTREES

### Steak Frites\* | GF | 34

lodge steak sauce | truffle fries

### British Columbia King Salmon\* | GF | 39

wild mushroom pilaf | green beans | fennel soubise

### Lodge Burger\* | 22

double patty | cheddar cheese | lettuce | tomato  
pickle | cipollini aioli | sisters bakery brioche bun

### Mary's Farm Chicken | GF | 30

fingerling potato | carrot | green beans | pan sauce

### Vegetable Ragout | GF/V | 29

chickpea | seasonal vegetables  
polenta cake | ras el hanout

### Wild Boar Sugo\* | 41

pappardelle | hazelnut breadcrumb | parmesan