DINNER

ENTREES

Alaskan Wild Salmon •
With a citrus miso glaze and served with steamed brown rice and garlic braised broccolini 24

Ribeye Steak •
Topped with an herbed blue cheese butter, served with smashed red potatoes and garlic braised broccolini 23

Slow Roasted Prime Rib •
With smashed red potatoes, garlic braised brocollini, au jus and horseradish cream
Petite Cut 23 Falls Cut 26

Lodge Burger •
A half pound Oregon natural beef patty with Mama Lil's Pimento cheese, applewood smoked bacon and dill pickles on a pub bun, served with rosemary French fries 16

Bolognese
A hearty sauce of Italian sausage and Oregon beef, locally made pappardelle pasta and pecorino Romano cheese 18

Pork Tenderloin •
Grilled medallions with a romesco sauce, served with steamed jasmine rice and garlic braised broccolini 21

Tikka Masala
Draper valley chicken breast with a tomato, almond & ginger curry sauce, acorn squash and steamed jasmine rice 19

Fish & Chips
Battered Alaskan wild caught cod served with rosemary French fries and a kale & cabbage coleslaw 19

Ramen Noodle Bowl
Locally made noodles with a sesame-citrus dressing, Oregon bay shrimp, edamame and green onions 18

Vegetarian Moroccan Stew
Zucchini, carrots, spinach, apricots and almonds served over Israeli cous cous with a side of harissa sauce 19
Add lamb sausage 4^{50}

Add a cup of our soup of the day or side salad with hazelnut vinaigrette or ranch dressing 5

Ask your server about our gluten free options • Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness

APPETIZERS

French Onion Gratinee
With toasted brioche croutons and melted Swiss and parmesan cheeses 10

Smoked Salmon Mushrooms
Oregon mushrooms filled with smoked salmon and goat cheese 2^{50} ea

Pimento Cheese Dip
Made with a mix of Tillamok cheddar cheeses & Mama Lil's peppers, served with house made sesame wafers 10

Warm Olives & Almonds
Greek olives, Marcona almonds and roasted garlic, served with toasted ciabatta 11

Fried Clams & Calamari
Breaded and tossed with mild Thai spices, served with a trio of dipping sauces 12

Sweet Potato Fries
Served with a smoky maple sauce 7

Rustic Sourdough Bread
Served with unfiltered Italian olive oil and balsamic vinegar 6

DINNER SALADS

Winter Cobb
Draper Valley chicken breast, romaine, roasted squash, chopped egg, Neuske's bacon, blue cheese and a champagne vinaigrette 16.25

Fried Chicken
Crispy fried chicken, romaine, shaved celery, toasted pecans and a maple-dijon vinaigrette 16

Kale & Acorn Squash
Shredded kale, warm winter squash, toasted hazelnuts, dried cranberries and goat cheese with maple-dijon vinaigrette 14.50

DESSERTS

7^{95}

Vanilla-Cinnamon Cheesecake

Spiced Carrot Cake

Chocolate Hazelnut Cake

Caramel Apple Bread Pudding

Maple-Bourbon Creme Brûlée

See tabletop menu for detailed descriptions

About Multnomah Falls and the Lodge

- Approximately 300 acres surrounding Multnomah Falls was originally owned by lumber baron Simon Benson who later passed ownership to the USDA Forest Service
- The Lodge was designed by Portland architect A.E. Doyle and built in 1925 by the city of Portland at a cost of approximately $40,000
- The Benson Bridge was built in 1914 by Simon Benson, a wooden bridge had previously been in its place
- Year round water flow is fed by underground springs on Larch mountain as well as snow melt and rain water
- The large pictures that decorate the Great Room & lobby were photographed by Fred Kiser in the 1920's, purchased and enlarged by the WPA in the 1930's
- The Historic Columbia River Highway was constructed from 1913 to 1922, after promotion from lawyer and railroad executive Sam Hill who envisioned it to be modeled after great scenic roads of Europe
- The hiking trail to the platform at the top of the waterfall is about 1.2 miles