

STARTERS

Smoked Salmon Plate

Northwest style smoked wild Alaskan salmon served with ciabatta bread, herbed cream cheese and assorted fruit 16.95

Fried Clams & Calamari

Breaded and tossed with Cajun seasoning served with a mildly spiced remoulade 12.95

Smoked Paprika Hummus

Served with marinated olives, pickled onions and ciabatta bread 12.95

Spanakopitas

A mix of spinach and feta cheese in flaky phyllo dough with roasted garlic yogurt sauce and pickled red onions 10.95

Pickle Fries

Breaded dill pickles served with a bacon & hot pepper jam and sriracha aioli 9.95

Sweet Potato Fries

Served with a smokey maple sauce
Small 5.00 Large 7.50

French Fries

Small 4.00 Large 6.25

French Onion Soup

With toasted croutons and melted Swiss & parmesan cheeses with ciabatta bread 9.95

Ciabatta Bread Basket

Assorted ciabatta breads from Portland French Bakery 5.95

Small Garden Salad

Choice of ranch or hazelnut vinaigrette 6.95

Soup of the Day

Cup 4.95 Bowl 5.95

COLD SANDWICHES

Lodge Club

Roasted turkey and bacon with a garlic dijonaise, lettuce and onion on Portland French Bakery sourdough 13.50

Ham & Avocado

Cherrywood smoked ham, avocado, sliced cucumber, lettuce and Sriracha mayonnaise on whole wheat 13.50

HAMBURGERS & HOT SANDWICHES

Proudly serving Country Natural Beef Burgers

Falls Burger *

Served on a pub bun with mayonnaise, lettuce, tomato and red onion 11.50
Add cheese or bacon 1.50 Mushrooms .75

Smoked Brisket Burger *

Topped with thinly sliced smoked brisket, barbecue sauce, red onion and American cheese on an onion roll 14.95

Benson Burger *

Grilled mushrooms, red onion, Swiss cheese and a roasted garlic dijonaise on a pretzel roll 13.50

Oregon Trail Burger *

Bacon, red onion, pepper jack cheese, avocado, tomato and mayonnaise on a pub bun 13.95

Beyond® Burger

A vegetable based patty topped with avocado, red onion, lettuce, tomato and a roasted tomato salsa on a pretzel roll 15.95

Pork Loin Cubano

Roasted pork, smoked ham, dill pickles, mustard and Swiss cheese on a pressed soft roll 12.95

Pimento Cheese Melt

A mix of Tillamook cheddar and Mama Lil's peppers and pickles on sourdough bread 10.95
Add bacon 1.50

Crispy Fried Chicken

Fried chicken breast with spicy mayo, dill pickles, Mama Lil's peppers and red onions on a toasted pretzel roll 12.95

Fried Clam Roll

Crispy breaded clams on a soft roll with shredded lettuce and a sweet & spicy pickle remoulade 12.95

All sandwiches served with French fries, Kettle® Chips or Kale & Cabbage Coleslaw

Sweet Potato Fries - Add 1.50
Add a cup of soup or side salad - 4.00
Substitute gluten free bread - 2.00

Salmon Salad Sandwich

Alaskan wild salmon mixed with mayonnaise, spicy-sweet pickles, red onion & dill, served on deli rye with beefsteak tomato and lettuce 13.95

Cucumber & Tomato

Beefsteak tomato, sliced cucumber, avocado, lettuce, red onion and a garlic dijonaise on sourdough bread 12.95

* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness

SALADS

Smoked Salmon Caesar

Northwest style smoked wild Alaskan salmon, romaine lettuce, toasted almonds, shaved romano cheese and garlic croutons with a creamy caesar dressing 16.95

Mediterranean Kale

Shredded kale with marinated olives, red cabbage, marinated peppers, cucumbers, tomatoes, feta and lemon vinaigrette 14.95

Shrimp & Feta Cobb

Oregon bay shrimp, feta cheese, Nueske's smoked bacon, chopped egg and cucumber over romaine lettuce with a lemon vinaigrette 16.95

Chicken Tinga Taco Salad

Chipotle and tomato braised chicken, Tillamook cheddar cheese, tomato and avocado with romaine lettuce & crispy tortilla strips served with Mexican crema and roasted tomato salsa 16.95

Sweet Chili Fried Chicken

Crispy fried chicken, romaine lettuce, sliced cucumbers, Mama Lil's peppers, chopped egg and avocado with a sweet-chili garlic vinaigrette 15.95

ENTREES

Grilled Wild Salmon *

Citrus-miso glazed Alaskan salmon filet with steamed brown rice and grilled broccolini 18.95

Rainbow Trout

A whole trout, grilled and served with steamed brown rice and grilled broccolini 16.95

Fish and Chips

Alaskan wild caught cod served with French fries, tartar sauce and a kale & cabbage cole slaw 15.95

Salmon Chowder Bread Bowl

Creamy smoked salmon chowder in a Portland French Bakery sourdough bread bowl 13.95

Red Lentil Samosas

Savory vegetarian pastries filled with red lentils, potatoes & spices with a spicy-sweet tamarind sauce served with South Asian spiced pickled beets & brown rice 13.95

Nachos

With refried beans, red onion, mozzarella and cilantro, with a roasted tomato salsa & Mexican crema 12.95

Add Braised Chicken Tinga 4.00

Baked Ravioli

Locally made spinach and cheese ravioli baked with tomato-basil sauce and provolone cheese 13.50

Add Italian sausage 2.50

BEVERAGES

Soda 3.00

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Orange Fanta

Coffee 3.00 Tazo Tea 3.00

Proudly serving Hood River Coffee

Hot Cocoa 2.50

Juice Sm. 2.50 Lg. 3.25

Apple, Orange and Cranberry

Fresh Brewed Iced Tea 3.25

House Made Lemonade 3.25

Please see book on table for our list of local wines, beers and cocktails

DESSERTS

7.95

Marionberry Cheesecake

Individual vanilla cheesecake with a marionberry swirl and a graham cracker crust

Maple Bourbon Creme Brûlée

Delicately flavored with Eastside Distilling Burnside bourbon and pure maple

Lemon Panna Cotta

Rich panna cotta with a tart raspberry gelee

Peaches & Cream Tart

A rustic tart filled with peaches and pastry cream, served with Tillamook vanilla ice cream

Chocolate Hazelnut Cake

A dark chocolate cake dipped in chocolate hazelnut ganache and topped with hazelnut butter cream and toasted hazelnuts