

## 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