

STARTERS

Smoked Salmon Mushrooms

Oregon mushrooms filled with northwest style smoked salmon and goat cheese 2⁵⁰ ea.

Smoked Salmon Plate

Northwest style smoked wild Alaskan salmon served with ciabatta bread, herbed cream cheese and assorted fruit 18

Fried Clams & Calamari

Breaded and tossed with Cajun seasoning served with a mildly spiced remoulade 13

Smoked Paprika Hummus

Served with marinated olives, pickled onions and ciabatta bread 13

Spanakopitas

A mix of spinach and feta cheese in flaky phyllo dough with roasted garlic yogurt sauce and pickled red onions 12

French Onion Soup

With toasted croutons and melted Swiss & parmesan cheeses
Cup 6 | Bowl with warm ciabatta roll 11

Sweet Potato Fries

Served with a smokey maple sauce
Small 5.00 | Large 7.50

Pickle Fries

Breaded and fried dill pickles served with a bacon & hot pepper jam and sriracha aioli
Small 8 | Large 11

ENTREES

Blackened Wild Alaskan Salmon *

Grilled and topped with julienned peppers and a light cream sauce served with wild rice and braised kale 26

Grilled Sirloin Steak *

Country Natural Beef® sirloin with a cracked pepper demi-glace, served with duck fat roasted baby potatoes and grilled broccolini 29

Slow Roasted Prime Rib *

Herb crusted prime rib served with grilled asparagus and duck fat roasted baby potatoes
Trail (10oz) 25 | Falls (14oz) 28
Lodge (18oz) 32

Slow Braised Lamb Shank

Braised in a rosemary mint sauce with a chimichurri drizzle served with a roasted sweet potato & winter vegetable medley 32

Smoked Salmon Linguine

A light garlic smoked salmon cream sauce, linguine and braised kale, served with grilled ciabatta 23

Creamy Tomato Cavatappi

Locally made cavatappi noodles simmered in a creamy tomato sauce and kale topped with ricotta cheese 19 | Add Italian sausage 5

Wild Salmon Fish & Chips

Beer battered wild Alaskan salmon with a spicy remoulade dipping sauce, served with French fries and coleslaw 24

Grilled Pork Loin

Tender grilled pork loin medallions with a cilantro-lime pesto served with a red quinoa chipotle vegetable blend and cumin roasted carrots 26

Brisket Burger *

Half pound Nicky Farms® patty, hardwood smoked brisket, American cheese, red onion and a chipotle barbecue sauce on an onion bun with French fries 17

Chicken Tinga Grain Bowl

Tomato and chile braised chicken with black beans, red onion, roasted corn, charred tomatoes, red quinoa & vegetable blend topped with cilantro and crispy tortilla strips 21

Vegetarian Moroccan Stew

A stew of zucchini, carrots, spinach, apricots and almonds served over Israeli cous cous with a side of harissa sauce 19
Add lamb sausage 4⁵⁰

SIDES: Grilled asparagus 4 | Duck fat roasted baby potatoes 5 | Cumin roasted carrots 5

Add a cup of our soup of the day or side salad with hazelnut vinaigrette or ranch dressing 4

SALADS

Caesar

Fresh romaine lettuce tossed with a creamy caesar dressing, shaved Romano cheese, toasted almonds and buttery croutons 13

Grilled chicken 4 | Grilled salmon 6
Smoked salmon 8

Sirloin Steak

Grilled Country Natural Beef® sirloin steak over baby lettuces with charred tomatoes, balsamic onions and garlic bread crumbs with a bleu cheese vinaigrette 19

Warm Wild Rice & Grains

Shredded kale, winter squash, sweet onions, toasted walnuts and feta cheese with a lemon poppyseed vinaigrette 16

Sweet Chili Fried Chicken

Over romaine lettuce with ginger pickled cucumbers, shredded carrots, Mama Lil's peppers with a sesame & sweet chili vinaigrette 16

Winter Cobb

Grilled chicken breast, Nueske's smoked bacon, spiced beets, chopped egg, blue cheese, romaine and a maple-mustard vinaigrette 17

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