

## STARTERS

### Smoked Salmon Plate

Northwest style smoked wild Alaskan salmon served with ciabatta bread, herbed cream cheese and assorted fruit 17.95

### Fried Clams & Calamari

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

### Chicken Tinga Nachos

With refried beans, red onions, mozzarella, Mexican crema, roasted tomato salsa and cilantro 16.95

### Spanakopitas

A mix of spinach and feta cheese in flaky phyllo dough with garlic yogurt sauce and pickled red onions 11.95

### Smoked Paprika Hummus

Served with marinated olives, pickled onions and ciabatta bread 12.95

### Pickle Fries

Breaded dill pickles served with a bacon & hot pepper jam and sriracha aioli Sm. 7.95 | Lg. 10.95

### Sweet Potato Fries

Served with a smoky 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  
Cup 5.95

Bowl with warm ciabatta roll 10.95

### Small Garden Salad

Choice of ranch or hazelnut vinaigrette 6.95

### Ciabatta Bread Basket

Warm ciabatta bread from Portland French Bakery 5.95

## COLD SANDWICHES

### Lodge Club

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

### 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

## HAMBURGERS & HOT SANDWICHES

Proudly serving Country Natural Beef® Burgers

### Falls Burger \*

Served on a pub bun with mayonnaise, lettuce, tomato and red onion 12.95  
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 13.95

### Oregon Trail Burger \*

Bacon, red onion, pepper jack cheese, avocado, tomato and mayonnaise on a pub bun 14.95

### 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 Cubano

Roasted pork, smoked ham, dill pickles, mustard and Swiss cheese on a pressed soft roll 14.95

### Pimento Cheese Melt

A mix of Tillamook cheddar and Mama Lil's peppers and pickles on sourdough bread 11.95  
Add bacon 1.50

### Crispy Chicken Parmesan

Fried chicken breast with a basil marinara sauce and melted mozzarella cheese on grilled ciabatta 13.95

### Meatloaf & Braised Onion

Homemade ketchup glazed meatloaf topped with braised onions on a soft onion bun 13.95

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

Sub sweet Potato Fries - Add 2.00

Add cup of soup or side salad - 4.00

Add cup of French Onion Soup - 5.00

Substitute gluten free bread - 2.00

### Ham & Pimento Cheese

Cherrywood smoked ham, pimento cheese, lettuce & mayonnaise on Portland French Bakery whole wheat bread 13.50

### Hummus & Cucumber

Smoked paprika hummus, sliced cucumber, beefsteak tomato, lettuce and red onion on whole wheat bread 12.95

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

## 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

### Winter Cobb

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

### Sirloin Steak \*

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

### Warm Wild Rice & Grains

Nestled in a bed of shredded kale with winter squash, sweet onions, toasted walnuts and feta cheese with a maple-mustard vinaigrette 16

### Sweet Chili Fried Chicken

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

### Chicken Tinga Taco Salad

Chipotle and tomato braised chicken, Tillamook cheddar cheese, tomato and red onion with romaine lettuce & crispy tortilla strips served with Mexican crema and roasted tomato salsa 17

### 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

## ENTREES

### Grilled Wild Salmon \*

Alaskan wild salmon fillet with a lemon-herb compound butter served with a wild rice pilaf and grilled asparagus 18.95

### Rainbow Trout

Whole trout topped with a lemon-herb compound butter served with wild rice pilaf and grilled asparagus 17.95

### Fish and Chips

Beer battered Alaskan wild caught cod served with French fries, tartar sauce and ketchup 15.95  
Add coleslaw 2.50

### Salmon Chowder Bread Bowl

Creamy smoked salmon chowder in a Portland French Bakery sourdough bread bowl 14.95

### Grilled Pork Loin

Topped with a cilantro-lime pesto, served with a red quinoa & chipotle vegetable blend and cumin roasted carrots 17.95

### 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

### Baked Cavatappi Pasta

Locally made cavatappi noodles with creamy tomato-basil sauce and kale, topped with mozzarella and ricotta cheeses 14.95  
Add Italian sausage 4.00

### 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

### Caramel Apple Bread Pudding

House made cinnamon rolls, roasted apples & dried cranberries, topped with a brandy caramel sauce and whipped cream

### Pumpkin Zucchini Cake

Topped with bourbon brown butter frosting and a maple drizzle

### Rustic Cherry Tart

Filled with tart cherries, flavored with Grand Marnier liqueur and orange zest, served with Tillamook vanilla ice cream

### Maple Bourbon Creme Brûlée

Delicately flavored with Eastside Distilling Burnside bourbon and pure maple

### Chocolate Hazelnut Cake

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