

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