



Appetizers

Baked Stuffed Mushrooms GF

Oregon mushrooms filled with smoked Northwest salmon, goat cheese, cream cheese & green onions **14.5**

Lodge Bread

Fresh from our bakery. A warm loaf of honey wheat bread served with whipped butter **11**

Fried Calamari

Breaded & tossed with Parmesan cheese. Served with marinara sauce **14**

Hummus Platter

Served with Kalamata olives, artichoke hearts, pickled onions, sliced beets, feta cheese & pita bread **13.5**

Beer Battered Onion Rings

Large cut Northwest onions. Served with ranch **12**

Sweet Potato Fries

A Falls favorite. Served with smoky maple sauce **9**

French Fries

Northwest potatoes, medium cut & seasoned to perfection **7.5**

Salads

Add a Cup of Soup **4**

Add Grilled Chicken **5** /Shrimp **6**/ Salmon **7**

Butternut Squash & Shrimp GF

Mixed greens tossed with maple vinaigrette, roasted butternut squash, sliced beets, honey glazed walnuts & crumbled goat cheese. Layered with two skewers of grilled garlic shrimp **20**

Columbia Cobb GF

Fresh Romaine with grilled chicken breast, smoked bacon, chopped egg, bleu cheese, tomatoes, celery & onion, tossed in house made avocado vinaigrette **18**

Vista House GF

Fresh spinach tossed with balsamic vinaigrette, topped with fried shiitake mushrooms, grilled onions, toasted hazelnuts & hard boiled egg **16.5**

Traditional Caesar

Crispy romaine lettuce tossed with creamy Caesar dressing, shaved Parmesan & garlic croutons **14**

Soups

Salmon Chowder Bread Bowl

Creamy smoked salmon chowder served in a freshly toasted sourdough bread bowl **15.5**

French Onion Gratinée

A Lodge tradition! French onion soup with toasted garlic croutons. Topped with melted Swiss & Parmesan cheese **Cup 8 Bowl 12**

Tomato Bisque

Creamy tomato bisque topped with buttery garlic croutons & shaved Parmesan **Cup 6 Bowl 8**

Soup of the Day

Today's fresh selection **Cup 6 Bowl 8**

Burgers

Served with French Fries or Coleslaw
Sub Sweet Potato Fries **2** Onion Rings **3**
Add Cup of Soup **4**

Falls Burger

A 1/3 lb. Wagyu-blend burger* cooked to perfection. Served on a Kaiser bun with mayo, lettuce, tomato, pickle & red onion **16**

Add cheese--2

Suggested On Tap Pairing: Multnomah Falls IPA (ABV 6.8%)

Trail Burger

A 1/3 lb. Wagyu-blend burger* smothered in cheddar & mozzarella. Topped with bacon, lettuce, tomato, pickle, onions & mayo on a Kaiser bun **18**

Suggested On Tap Pairing: Thunder Island Golden Ale (ABV 5.2%)

Northwestern Burger

A 1/3 lb. Wagyu-blend burger* topped with bacon & tangy BBQ sauce, covered with grilled local onions & Tillamook cheddar. Served on a Kaiser bun **18**

Suggested On Tap Pairing: Double Mt. Vaporizer Pale Ale (ABV 5.9%)

Benson Burger

A 1/3 lb. Wagyu-blend burger* topped with grilled Northwest mushrooms, Swiss cheese & rosemary aioli. Served on a kaiser bun **18**

Suggested On Tap Pairing: Thunder Island Amber Ale (ABV 6.0%)

Substitute Vegetarian Patty **2**

Substitute Gluten-Free Bun **2**

Sandwiches

Served with French Fries or Coleslaw
Sub Sweet Potato Fries 2 Onion Rings 3
Add Cup of Soup 4

A Dip in The Falls

Hand-carved, thinly sliced roast beef topped with Swiss cheese, mushrooms & grilled onions on a toasted hoagie roll. Served with house made Au Jus **18.5**

Grilled Reuben

Thinly sliced corned beef with Swiss cheese & sauerkraut. Served on grilled rye bread with our Lodge-made sauce **17.5**

Lodge Club

Thick cut roasted turkey breast & smoked bacon on toasted sourdough with mayo, lettuce & tomato **17.5**

Grilled Chicken

Chicken breast perfectly grilled on a Kaiser bun with mayo, lettuce, tomato, pickle & onion **17**
Add bacon--2

Northwest Salmon Melt

Wild Alaskan salmon with Swiss cheese. Mixed with aioli, herbs & red onions on grilled sourdough **17.5**

Chicken Parmesan

Hand breaded chicken breast topped with marinara & a Lodge-made blend of Gruyere, Fontina & Gouda cheeses **18**

Roasted Turkey & Brie

Thick-sliced roasted turkey breast, grilled & served on a warmly-toasted ciabatta roll. Topped with brie cheese & local apple-marionberry compote. **18**

Pork Tenderloin

Crispy, panko-breaded pork loin, smothered in Gruyere, Fontina & Gouda, with chipotle aioli, lettuce, tomato, onion & pickle, Served on toasted ciabatta roll **18**

Three Cheese & Roasted Garlic

Gruyere, Fontina & Gouda grilled on thick sliced sourdough with roasted-garlic aioli. Served with a cup of tomato bisque soup **15.5**
add bacon 2
(does not include fries)

Substitute Gluten-Free Bread 2

Please ask your server about special dietary requirement accommodations

Entrées

Add a Cup of Soup to Any Entrée 4

Braised Pork

A delicious Lodge original. A one pound slow-cooked pork shank, braised in a Japanese BBQ sauce with grilled pineapple. Served over white rice & a local, seasonal vegetable **23**

Fish & Chips

Beer battered, wild-Alaskan cod served with Lodge fries, tartar sauce & coleslaw **19**

Pot Roast

A Lodge Winter Classic! Tender braised pot roast, smothered in Lodge-made mushroom gravy. Served with mashed potatoes & roasted rainbow carrots **19.5**

Smoked Salmon Fettuccine

Wild Alaskan smoked salmon & spinach, tossed in a creamy garlic sauce with shaved Parmesan & Fettuccine. Served with a side of garlic bread **21**

Basil Pesto & Cheese Tortellini

Three-Cheese Tortellini tossed with basil pesto & covered with a blend of fresh Ricotta & Parmesan. Topped with toasted panko crumbs **17.5**
Add grilled chicken or Italian sausage 5

Chicken Pot Pie

Lodge-Made from Scratch! Tender chicken breast cooked in creamy gravy, with potatoes, carrots & peas. Topped with a flaky pastry crust **19**

Northwest Salmon Fillet GF

Wild Alaskan fillet grilled with lemon herb butter. Served with rice pilaf & seasonal vegetable **22**

Rainbow Trout GF

Whole rainbow trout, grilled with lemon herb butter. Served with rice pilaf & seasonal vegetable **22**

Drinks

Fountain Drinks	3.75
Refillable Pepsi Products	
Coffee/Tea/Brewed Ice Tea	3.75
Hot Cider/Cocoa	3.75
Juice: Apple/Orange/Cranberry	sm 3 lg 4.5

Party of 8+ will include 18% gratuity

THANK YOU FOR VISITING MULTNOMAH FALLS LODGE

The Lodge is proudly operated by Multnomah Falls Co., a family-owned & operated company for more than four decades. We're glad you're here!