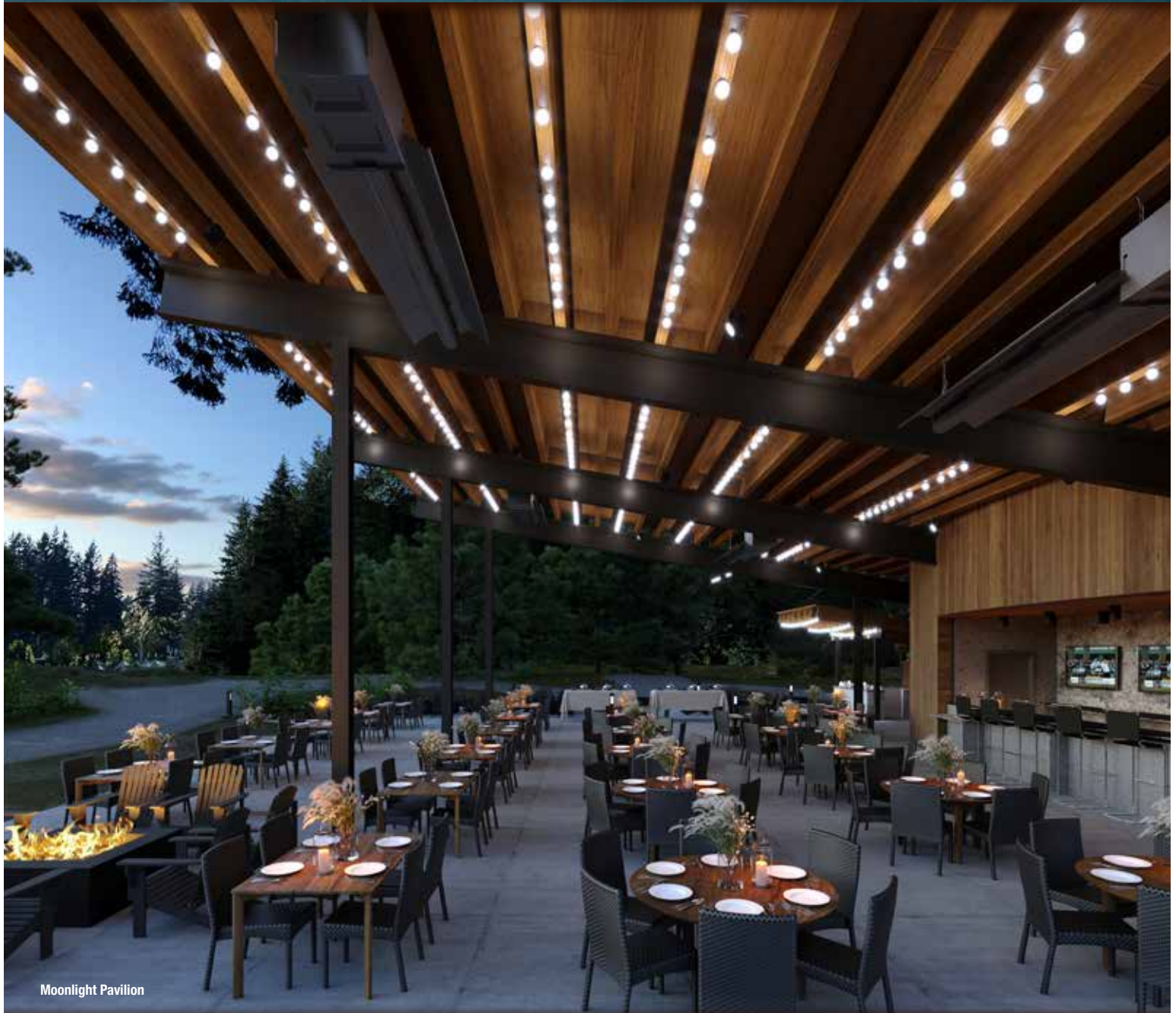




Skamania Lodge[®]

Pavilions Menu



Moonlight Pavilion

The Moonlight Pavilion and Riverview Pavilion offer this exclusive menu that uses creative stations and our custom grills to serve signature flavors with an elevated taste.

Lunch

Fired Up Power Bowl

This clever lunch has all the components to keep you fueled up, ready and focused, with light and healthful options to explore multiple variations – and to make your bowl just the way you like it.

BASE

Brown Rice with Fresh Herbs, Carrots, Celery & Onions (GF, DF)

Toasted Quinoa with Carrots, Celery & Onions (GF, DF)

Black Beans, Cilantro & Roasted Garlic (GF, DF)

Wilted Kale with Olive Oil & White Wine (GF, DF)

Mixed Greens Salad

CHEF ATTENDED GRILL

Grilled Tofu (GF, DF)

Chicken Breast (GF, DF)

Flank Steak (GF, DF)

Add Prawns | Additional \$10 per Guest

TOP

Roasted Forest Mushrooms (GF, DF)

Cucumbers, Cherry Tomatoes, Roasted Baby Carrots,
Sliced Hard Boiled Eggs, Seasoned Garbanzo Beans, Feta Cheese (GF)

Harissa Yogurt (GF)

Cilantro Lime Crema (GF)

Assorted Hot Sauces

SWEETS

Raw Fruit Bars (GF, V)

Coconut Macaroon

Lemon Blueberry Panna Cotta (GF)

\$69.00 per Guest

Parties of fewer than 40 incur a \$250.00 surcharge.

GF: Gluten Free | DF: Dairy Free | Veg: Vegetarian | V: Vegan

All prices are subject to 25% service charge and 7.7% sales tax.



Lunch

Fire & Spice

Inspired by the spices and the scents of Mexican cuisine, this menu has everything needed to bring friends together around the fire.

GREENS

Chopped Romaine, Grape Tomatoes, Sliced Olives, Roasted Corn Relish, Jalapenos, Chili Lime Jicama, Cilantro Lime Dressing (GF, DF, Veg, V)

CHEF ATTENDED GRILL

Potlatch Steelhead (GF, DF)

Chili Marinated Carne Asada (GF, DF)

Wood Fired Chicken (GF, DF)

Street Corn with Chili Salt

Corn & Flour Tortillas



SIDES

Shrimp Ceviche (GF, DF)

Spiced Black Beans with Cotija Cheese, Cilantro Lime Crema, Spanish Rice, Grilled Vegetables (GF, DF)

Shredded Cabbage, Pickled Red Onion, Guacamole, Sour Cream, Lime Wedges, Shredded Pepper Jack Cheese, Salsa, Cilantro Crema, Hot Sauces, Cilantro Vinaigrette

SWEETS

Salted Caramel Butter Cookie Bars

Chili de Arbol Chocolate Flourless Cake (GF)

\$70.00 per Guest



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Dinner

Smoked

This menu will give all guests a taste of the Gorge with a barbeque flair.

GREENS & SLAW

Mixed Greens with Assorted Toppings & Dressings (GF, DF, Veg, V)

Baby Red Potato Salad (GF)

Jicama, Apple Charred Carrot Slaw (Veg)

Street Corn Salad with Corn, Bell Pepper, Red Onion, Jalapeño,
Cilantro, Cotija Cheese, Sour Cream-Lime Dressing (GF, Veg)

CHEF ATTENDED GRILL

(Choice of 3)

Carlton Farms Baby Back Ribs (GF, DF)

Smoked, Charred & Chopped Brisket (GF, DF)

Citrus Brined Split Chicken with Smoked Honey Sumac Glaze (GF, DF)

Potlach Steelhead (GF, DF)

Additional Entrée \$10 per Guest

SIDEKICKS

Corn on the Cob with Butter, Chile Lime, Cotija Cheese (GF, DF, Veg, V)

Charro Beans with Stewed Pinto Beans, Tofu, Poblanos, Garlic, Onion & Jalapeño (GF, DF, Veg, V)

Corn Bread Muffins

SWEETS

Huckleberry Crème Brûlée (GF)

Hazelnut Feuilletine Chocolate Tartlet

Seasonal Crisp (GF, Veg, V)

\$131.00 per Guest



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Dinner

Seafood Boil

*Imagine a family-style affair with a backdrop view that is unparalleled.
This experience is designed to be one you and your guests will long remember.*

SALAD STATION

Baby Greens, Heirloom Tomatoes, Cucumber, Charred Carrot,
Feta Cheese, Smoked Bleu Cheese, Sliced Egg, Toasted Sunflower Seeds,
Focaccia Croutons, Smoked Steelhead



CIOPPINO STATION

Clams, Mussels, Crab, Prawns, Charred Onion, Grilled Baguette (DF)

CHEF ATTENDED GRILL

Goose Point Oysters (GF, DF)

Pacific Prawns (GF, DF)

Potlach Steelhead (GF, DF)

Garlic Butter, Cocktail Sauce & Lemon Wedges (Veg)

CHEF'S BOIL STATION

Peel & Eat Shrimp, Crab, Red Potatoes,
Andouille Sausage, Corn on the Cob & Old Bay Seasoning (GF)

SWEETS

Marionberry Panna Cotta (GF)

Espresso Pot de Crème (GF)

Lemon Curd Tart with Toasted Meringue

Market Price per Guest



Dinner

Grilled

Enjoy the aromas of this freshly grilled menu in our gorgeous pavilion setting with breathtaking Gorge views.

SALADS

Fiesta Salad with Grilled Romaine, Black Beans, Avocado, Tomato, Corn, Chili Lime Vinaigrette, Corn Chips (GF, DF, Veg, V)

Berry Salad with Blackberries, Blueberries, Strawberries, Watermelon, Kiwi, Honey & Lemon Zest (GF, DF, Veg, V)

CHEF ATTENDED GRILL

Shrimp Skewers with Chimichurri Sauce (GF, DF)

Scallop Skewers with Green Chili Garlic Sauce (GF, DF)

Ancho Beef Tenderloin Skewers (GF, DF)

Smoked Chopped Brisket, Carolina BBQ Sauce (DF)

Crispy Beef Short Ribs with Soy-Chili Glaze (GF, DF)

SIDES

Yukon Mashed Potatoes with Boursin Cream (GF, Veg)

Grilled Asparagus (GF, DF, Veg)

SWEETS

Lemon Blueberry Panna Cotta (GF)

Chili de Arbol Chocolate Flourless Cake (GF)

\$150.00 per Guest



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Dinner

Happy Hour

Recreate the vibe of happy hour with casual and fun fare for you and your guests.



SAVORY BITES

Watermelon, Feta Cheese, Mint, Balsamic Reduction

Caesar Salad

Deviled Eggs with Bay Shrimp (GF, DF)

Bacon Wrapped Stuffed Jalapeno & Fresno Chilis with Cream Cheese & Honey (GF)

Smoked Wings with Bourbon Glaze (GF, DF)

Pork Belly Bites Tossed in Chipotle Sauce (GF, DF)

Steelhead, Beef & Pork Tacos

Bratwurst Bites with Black Garlic Ketchup & Spicy Mustard (GF, DF)

Roasted Potato Jojos

SWEETS

Salted Caramel Butter Cookie Bars

Seasonal Crème Brûlée (GF)

\$125.00 per Guest



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