

## cold

### **SPICED NUTS & BACON** *gf* - 6

Sweet, Spicy, Crunchy, Lardons

### **MARINATED OLIVES & MARCONA ALMONDS** *gf/df/v* - 8

### **CAESAR SALAD** - 15

Classic Preparation with Creamy House Dressing

### **LODGE SEAFOOD SALAD** *gf/df* - 24

Fresh Crab, Poached Shrimp, Smoked Steelhead, Tomatoes, Avocado, Shaved Radish, Baby Field Greens, Louie Dressing

### **HOUSE SALAD** - 14

Frisée, Smoked Beets, Cypress Grove Goat Cheese, Citrus Fruits, Hazelnut Brittle, Honey-Lemon Vinaigrette

#### ADD ONS

### **SPICED GRILLED TOFU** - 4

### **GRILLED CHICKEN** - 6

### **SMOKED STEELHEAD OR PRAWNS** - 8

## hot

### **SOUP OF THE DAY** - 8

### **BRAISED BISON CHILI** - 11

House-Made Chili, Cheddar, Scallions, Cornbread Muffins

### **SKAMANIA'S STEELHEAD CHOWDER** - 11

Columbia River Steelhead, Crackers

### **BASKET OF FRIES** - 11

Parm Fry, Sea Salt & Vinegar or Regular

### **STEELHEAD TACOS** - 19

Blackened Steelhead, Cabbage, Pickled Onion, Lime Crema, Chili Relish

### **LODGE BURGER** - 18

One-third Pound Burger, White Cheddar, Lettuce, Tomato, Onion, Aioli on Brioche Bun with Fries

Add a Patty - 5

### **BEYOND BEEF BURGER** *veg* - 20

Plant-based Burger, White Cheddar, Lettuce, Tomato, Onion, Aioli on Brioche Bun with Fries

## signature brick oven

## pizza

*10-Inch Hand Tossed Neapolitan Style*

### **MARGHERITA** - 18

Tomato, Buffalo Mozzarella & Basil

### **THREE-CHEESE** - 19

Cheddar, Mozzarella & Parmesan

### **PEPPERONI** - 19

Classic Pepperoni with Cheddar, Mozzarella & Parmesan

#### ADD ONS

### **ITALIAN SAUSAGE** - 5

### **MUSHROOMS** - 3      **ONIONS** - 3

### **BELL PEPPERS** - 3

## after 5 PM

### **FOREST MUSHROOMS** - 21

Hood River Grown, Red Wine Demi-Glace, Garlic, Shallots, Rogue Smokey Blue Cheese, Grilled Bread

### **CRISPY BRUSSELS SPROUTS** *gf/v* - 16

Cashews, Scallions, Peppadews, Chile Garlic Vinaigrette

### **CRISPY POLENTA** *gf/veg* - 24

Fennel Pollen, Asparagus, Spring Peas, Roasted Mushrooms, Grana Padano, Cauliflower Purée

### **PARISIAN GNOCCHI** *veg* - 25

Brown Butter Gnocchi, Mushroom Duxelles, Cypress Grove Herb Goat Cheese, Baby Spinach, Roasted Nardello Peppers

### **OLIVE OIL POACHED STEELHEAD** *gf* - 39

Poached Medium, Sweet Corn Bisque, Roasted Brassicas, Pickled Butternut Squash, Toasted Pepitas

### **CRISPY SHRIMP** *gf/df* - 22

Fried Shrimp, XO Sauce, Bacon, Wonton, Citrus Slaw

*gf = gluten free   df = dairy free   veg = vegetarian   v = vegan*

A gratuity of 19% will be added to parties of 8 or more.

The 3% surcharge on your check represents our dedication to providing an outstanding work environment.

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