CORNED BEEF HASH SKILLET*-17
Poached Eggs, Hollandaise
MUSHROOM OMELET * gf/veg - 15
Forest Mushrooms, Goat Cheese, Chives
Served with Roasted Red Potatoes
AVOCADO GRIDDLE TOAST * - 15
Grilled Artisan Bread, Avocado, Fried Egg,
Spinach, Tomato
BRIOCHE BOURBON FRENCH TOAST - 14
Caramelized Apples, Vanilla Whip,
Brown Butter Crumble
SKAMANIA BREAKFAST * gf/df - 17
Two Eggs Any Style, Choice of
Smoked Bacon, Sausage or Country Ham
Served with Choice of Roasted Red Potatoes or Fruit

DENVER OMELET - 15
Ham, Smoked Cheddar, Bell Pepper, Onion Served with Choice of Roasted Red Potatoes or Fruit

## beverages

 COFFEE - 5STEVEN SMITH TEAS - 4
ESPRESSO - S 4 D 6
JUICE - 6
HOT COCOA WITH WHIPPED CREAM - 3

## kick start

HEALTHY START - 15
House-Made Granola, Greek Yogurt, Fresh Berries, Banana

5-GRAIN OATMEAL df - 10
Brown Sugar, Golden Raisins
FRESH FRUIT PLATE gf - 9
Greek Yogurt, Honey
CHOBANI GREEK YOGURT $g f$ - 4
FRESH BERRIES $g f / d f$ - 5

## kids

AVAilable for children age 10 \& UNDER

## LODGE BREAKFAST - 9

One Egg, Potatoes, Toast \&
Choice of Bacon, Sausage or Ham
SINGLE PANCAKE - 9
Butter, Syrup
HOUSE-MADE GRANOLA \& FRUIT - 8
With Yogurt or Milk
MINI OATMEAL - 6
enhance
BACON, HAM OR SAUSAGE gf - 5
TWO EGGS, ANY STYLE gf - 5
ROASTED RED POTATOES gf - 5

## D A Y M EN U <br> (11:30AM-CLOSE)

## starters

SOUP OF THE DAY - 8
SKAMANIA'S STEELHEAD CHOWDER - 11
Columbia River Steelhead, Crackers
SPICED NUTS \& BACON gf - 6
Sweet, Spicy, Crunchy, Lardons
MARINATED OLIVES gf/df/veg - 7
With Pickled Vegetables
PARMESAN FRIES - 10

## kids

MINI CHEESEBURGER - 11
With Choice of Fries or Fruit
GRILLED CHEESE SANDWICH - 7
With Choice of Fries or Fruit
CHICKEN STRIPS $d f$ - 9
With Choice of Fries or Fruit
MAC 'N'CHEESE - 8
KIDS' CHEESE OR PEPPERONI PIZZA - 11
GARDEN SALAD - 5
Greens, Cucumber, Carrots, Tomato

## salads

TRADITIONALCAESAR - 15
Whole Leaf, Parmesan Crisp
LODGE SEAFOOD SALAD gf/df - 24
Fresh Crab, Poached Shrimp, Smoked Steelhead, Tomato, Radish, Grilled Portobello, Spring Greens,

Louie Dressing
SMOKED BEETS veg - 15
Frisée, Smoked Beets, Cypress Grove Goat Cheese, Citrus Fruits, Hazelnut Brittle, Honey-Lemon Vinaigrette

HOUSE SALAD veg - 15
Spring Greens, Tomato, Pickled Fennel, Spring Onion, Rogue River Smokey Blue Cheese, Sherry Vinaigrette

ADD ONS
SPICED GRILLED TOFU - 4
GRILLED CHICKEN - 6 SMOKED STEELHEAD OR PRAWNS - 8

## entrees

## STEELHEAD TACOS <br> 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

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\text { BEYOND BEEF BURGER veg - } 19
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Plant-based Burger, White Cheddar, Lettuce, Tomato, Onion, Aioli on Brioche Bun with Fries

TURKEY AVOCADO BLT - 17
Wheat Bread with Chips
signature brick oven pizza
10-Inch Hand Tossed Neapolitan Style
MARGHERITA - 16
Tomato, Buffalo Mozzarella \& Basil
THREE-CHEESE - 17
Cheddar, Mozzarella \& Parmesan

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\begin{aligned}
& \text { PEPPERONI }-\mathbf{1 8} \\
& \text { Classic Pepperoni with Cheddar, } \\
& \text { Mozzarella \& Parmesan } \\
& \text { ADD ONS } \\
& \text { ITALIANSAUSAGE }-\mathbf{5} \\
& \text { MUSHROOMS }-3 \\
& \text { ONIONS }-3 \\
& \text { BELL PEPPERS }-3
\end{aligned}
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desserts
HUCKLEBERRY PANNA COTTA gf - 14
Brown Butter Crumble
CHOCOLATE DACQUOISE gf/veg-14
Chocolate Sauce, Hazelnut Brittle
S'MORE POTS DE CRÈME veg-12
Dark Chocolate, Marshmallow Fluff, Graham Crumble
APPLE GALETTE veg-12
Salted Caramel, Pastry Cream, Walnuts, Vanilla Ice Cream

VANILLA ICE CREAM - 6
SEASONALSORBET - 6

# AFTER HOURS MENU <br> EVERY DAY 5-9PM 

CRISPY BRUSSELS SPROUTS v-17
Apple Cider-Horseradish Vinaigrette, Pepitas, Piquillo Peppers, Spring Onions
FOREST MUSHROOM SKILLET - 23
Red Wine Demi-Glace, Rogue Smokey Blue Cheese, Grilled Bread
KAMILCHE MUSSELS - 24
Saffron-Pinot Gris Broth, Sorrel, Fennel, Grilled Bread

> Vegetarian substitutions upon request

* Items denoted can easily be altered to fit dietary restrictions, enquire with your server.

A gratuity of $18 \%$ will be added to all orders.
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.

