

cold

SPICED NUTS & BACON *gf* - 6
Sweet, Spicy, Crunchy, Lardons

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

TRADITIONAL CAESAR - 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

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 MUSHROOM SKILLET - 23
Red Wine Demi-Glace, Rogue Smokey Blue Cheese, Grilled Bread

CRISPY BRUSSELS SPROUTS *v* - 17
Apple Cider-Horseradish Vinaigrette, Pepitas, Piquillo Peppers, Spring Onions

CHARRED CAULIFLOWER STEAK *df/v* - 26
Sunchoke, Broccolini, Arugula Hazelnut Golden Raisin Pesto, Beet Chips

GRILLED BREAD & DIPS - 14
White Bean & Pepper Purée
Forest Mushroom Paté
Arugula, Hazelnut, Golden Raisin Pesto

ROASTED STEELHEAD *gf* - 39
Crushed Potato, Pea & Mint Purée, Honey Glazed Heirloom Carrot

KAMILCHE MUSSELS - 24
Saffron-Pinot Gris Broth, Sorrel, Fennel, Grilled Bread

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.