




FOR THE TABLE

Blue Corn Tortilla Chips & Salsa  8	Flame Roasted Tomato Salsa / Chili-Lime Guacamole
Roasted Poblano Hummus 10	Grilled Baby Carrots / Cucumber / Cumin Fiesta Peppers / Tortilla Crisps
North Fork Cheese Fries  17	Seared Tenderloin Tips / Hand Cut Fries Garlic Cheese Curds / Truffle Gravy
Wild Mushroom Cast Iron Gratin 13	Gruyere Cheese / La Crema Chardonnay Warm Baguette / Chili Oil
Naan Flatbread 13	Bacon-Onion Jam / Asian Pear / Point Reyes Blue Peppered Wild Arugula
Goat Cheese and Sun Dried Tomato Bruschetta..... 14	Toasted Focaccia / Pistachio / Basil White Balsamic / Truffle Salt

A Pound "o" Chicken Wings 13 / 15	Homemade Hot Wing Sauce or Thai Chili or Chipotle-Honey BBQ / Ranch or Blue / Celery 8 pc or 12 pc
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Blackened Shrimp Street Tacos 13	Trinity Salsa / New Orleans BBQ Sauce Shredded Cabbage / Griddled Corn Tortillas
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SOUP / SMALL PLATES / SALADS

Forest Mushroom Soup  8	Truffle Oil / Parsley / Chevre
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Slow Cooked Pork Belly and Handmade Ramen..... 14	Ginger-Soy Broth / Shiitake Mushrooms Poached Egg / Scallion
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Kale & Romaine Caesar 11	Rye Bread Croutons / Crispy Chick Peas Parmesan-Peppercorn Vinaigrette
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Warm Spinach Salad  12	Bacon Lardons / Blistered Tomatoes Caramelized Onions / Point Reyes Blue Cheese Smoked Shallot Vinaigrette / Toasted Pine Nuts
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Healthy Sesame Tahini Buddha Bowl 14	Baby Butter Lettuce / Orange Supremes / Quinoa Radicchio / Butternut Squash / Carrot Threads Hazelnuts / Pita Croutons / Sesame-Tahini Dressing
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Chipotle Grilled Chicken Salad  17	Crisp Romaine Lettuce / Tomato / Avocado Idaho Colby Jack / Cilantro-Lime Vinaigrette
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DINNER

BIG PLATES

Smoky Cutwater Burger 17	Double R Beef Patty / Brioche Bun / Provolone Butter Lettuce / Thick Cut Tomato / Lodge Fry Sauce
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Rocky Mountain Bison Burger 19	Tillamook White Cheddar / Arugula Caramelized Onions / Huckleberry Ketchup
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Served with Cutwater Fries or Housemade Kettle Chips
All burgers are cooked to a Medium Temperature unless
otherwise specified.

BBQ Half Chicken  18	Creamy Mashed Potatoes / Coleslaw Carolina Mustard BBQ Sauce / Honey Cornbread
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Cast Iron Seared Day Boat Scallops  36	Smokey Butternut Squash / Crisp Pancetta Asparagus Tips / Watercress Pesto Maple Brown Butter
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Cedar Grilled Idaho Rainbow Trout 29	Roasted Fingerling Potatoes / Frisee Wild Mushrooms / Rosemary Butter Sauce
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Pan Roasted Pork Tenderloin..... 28	Andouille Sausage / Brussels Sprouts Cornbread Panzanella Crystalized Ginger / Bucksnort Root Beer Glace
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Shore Lodge French Dip Sandwich..... 21	Thin Sliced Slow Roasted Prime Rib Sourdough Baguette / Creamy Horseradish Herb and Garlic Shoestring Fries
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Grilled Double R Beef Tenderloin  38	Horseradish Smashed Red Potatoes Swiss Chard / Herb Butter Red Wine Bordelaise Sauce
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Grilled SRF Wagyu Short Rib  31	Kalbi Glaze / House Made Kimchi Bamboo Rice / Pickled Ginger
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Guinness Braised Lamb Shank 34	White Cheddar Whipped Parsnips / Grilled Broccolini Rosemary Pan Jus / Mint Gremolata
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Vegetarian Yellow Curry  14	Coconut Milk / Jasmine Rice / Bell Peppers / Eggplant Oyster Mushrooms / Thai Lime Leaf / Potato / Sweet Basil
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Lobster Linguini..... 23	Caramelized Shallots / Fresh Thyme Oven Dried Tomatoes / Gorgonzola Cream
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Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if
you have certain medical conditions. Please advise your server if
you have any allergens so we are aware. 9.20.19