



DINNER

FOR THE TABLE

Tri-Color Corn Tortilla Chips & Salsa	8
Fired Roasted Tomato Salsa / House Made Guacamole	
Mediterranean Roasted Garlic Hummus . VEGAN	10
Marinated Vegetables with Kalamata Olives / Cucumber Fiesta Peppers / Pita Chips	
Steamed Sambuca Mussels.....	13
Garlic / Tomato / Basil / Red Onion / Herb Crostini Points	
Pan Seared Ahi Tuna.....	18
Pickled Vegetables / Wakame Salad / Jasmine Rice / Fried Wonton / Micro Cilantro	
Valley County Crispy Brie Cheese.....	14
Ciabatta Crostini / Huckleberry Jam / Pistachio Dust	
Smoked Chicken Wings 10 pc.....	15
House Made Hot Wing Sauce or Habanero Pineapple Sauce or Bourbon-Honey BBQ / Ranch or Blue Cheese / Celery	
Margherita Pizzetta VEGETARIAN	14
Sliced Tomato / Fresh Mozzarella / Basil Tapenade / Tomato Sauce	
Meat Lover Pizzetta	15
Pork Belly / Ham / Elk Sausage / Smoked Cheddar Tomato Sauce	

SOUP/ SMALL PLATES / SALADS

Chicken Tortilla Soup.....	5 / 8
Cumin Cream / Micro Cilantro / Crispy Tortilla	
Soup Du Jour.....	5 / 8
Classic Romaine Caesar.....	12
Rye Bread Crouton / Shaved Parmesan / White Anchovy Parmesan-Peppercorn Caesar Dressing	
Orchard Salad	14
Mixed Greens / Fresh Berries / Mandarin Orange Fried Goat Cheese / Candied Walnuts Strawberry White Balsamic Vinaigrette	
Simply Summer Salad . GF	14
Grilled Peach / Prosciutto / Fresh Mozzarella / Baby Arugula & Basil Leaf / White Truffle Vinaigrette	

SIDES

Creamy Yukon Gold Mashed Potato.....	5
Amber Ale Beer Mac & Cheese.....	5
Sweet Potato Waffle Fries.....	5
Grilled Asparagus & Baby Carrots, Broccolini.....	5
Side Salad - House or Caesar.....	5

BIG PLATES

Hamburgers & sandwiches are served with french fries or house made kettle chips. All burgers are cooked to a medium temperature unless otherwise specified.

Smokey Burger.....	17
Double R Beef Patty / Potato Bun / LTO / Provolone Lodge Fry Sauce	
Rocky Mountain Bison Burger.....	19
Tillamook White Cheddar / Watercress / Potato Bun Caramelized Onions / Huckleberry BBQ	
House Special Blend Burger.....	18
Pork Belly Blend / Jalapeno Onion Jam / Potato Bun Gruyere Cheese / Crispy Onions	
Chicken Breast Milanese	22
Garlic Roasted Fingerling Potato / Grilled Broccolini Sundried Tomato Beurre Blanc	
The Payette Seafood Paella GF	34
Jumbo Shrimp / Mussels / Chicken / Chorizo / Scallop Saffron Rice / Baby Green Peas	
Pan Seared Norwegian Steelhead Trout	32
Cous Cous & Baby Heirloom Tomato Salad Roasted Fennel & Orange Gremolata	
Shore Lodge French Dip Sandwich.....	21
Thin Sliced Slow Roasted Prime Rib / Sourdough Baguette Au Jus / Creamy Horseradish	
Grilled Double R Beef Tenderloin GF	38
Creamy Yukon Gold Mashed Potato / Sautéed Romanesco Wild Mushroom Peppercorn Brandy Sauce	
Smoked Baby Back Ribs	30
Pan Roasted Brussels Sprouts / Sweet & Spicy BBQ Sauce Sweet Potato Waffle Fries	
Vegetarian Red Thai Curry . GF, VEGAN	14
Coconut Milk / Chickpeas / Bell Peppers / Eggplant Oyster Mushrooms / Thai Lime Leaf / Squash / Sweet Basil Jasmine Rice	
Lobster Linguini.....	26
Caramelized Shallots / Fresh Thyme Baby Heirloom Tomato / Gorgonzola Cream	
Chef Lauren's Special Crab Cake.....	40
Lobster & Vanilla Velouté / Grilled Asparagus & Baby Carrots	
The Smoked Board Platter... Serves 4-5.....	110
Smoked Chicken Wings / Smoked Beef Brisket / Pull Pork Smoked Chorizo Sausage Links / Sweet Potato Waffle Fries Amber Ale Beer Mac & Cheese Family Style House Salad	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please advise your server if you have any allergies so we are aware. 6.8.20