



DINNER

FOR THE TABLE

House Made Blue Cheese Nachos	9
Potato Chips / Crispy Pork Belly / Scallions / Fresh Figs Gorgonzola Crumbles	
Kabocha Squash & Roasted Garlic Hummus.....	10
Grilled Seasonal Vegetables / Grilled Pita Bread	
Black Truffle Burrata.....	14
Fresh Figs / Prosciutto / Ciabatta Crostini / Balsamic Reduction	
Tuna Timbale GF.....	18
Saku Tuna/ Mango Salsa/ Sushi-Meshi/ Cucumber / Ponzu Spicy Mayo	
Marinated Chicken Wings10 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	
BBQ Chicken & Bacon Pizzetta.....	15
Caramelized Onions / Smoked Cheddar	
The Blanc Crab Pizzetta.....	16
Mornay Sauce / Jumbo Lump Crab / Artichokes Shaved Parmesan Cheese / Roasted Wild Mushrooms	
SOUP/ SMALL PLATES / SALADS	
Seafood Chowder	5 / 9
Scallions / Crab Fritter.	
Classic Romaine Caesar	12
Rye Bread Crouton / Shaved Parmesan White Anchovy Caesar Dressing	
Steakhouse Chop Salad GF.....	18
Mixed Greens / Red Onion/ Baby Heirloom Tomato Fire Roasted Corn/ Avocado / Stilton Cheese Steak Tips / Creamy Bleu Cheese Dressing	
Port Wine Poached Pear Salad GF.....	14
Frisee / Poached Pear / Prosciutto / Humboldt Fog Cheese Pecans / Port Wine Vinaigrette	

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.

Lodge Burger	17
Double R Beef Patty / Potato Bun / Provolone LTO / Lodge Fry Sauce	
Rocky Mountain Bison Burger	19
Tillamook White Cheddar / Arugula / Fig Jam Caramelized Onions / Potato Bun	
Chicken Blanquette	20
Fresh Herbs & Garlic Cream / Pearl Onions / Green Peas Wild Mushrooms / Roasted Fingerling Potatoes	
The Payette Seafood Paella GF.....	38
Jumbo Shrimp / Mussels / Chicken / Chorizo / Scallop Saffron Rice / Baby Green Peas	
Pan Seared Halibut GF.....	36
Wild Rice Pilaf / Spinach / Dried Cherry Roasted Quince & Cipollini Onion Cream Sauce	
Shore Lodge French Dip Sandwich.....	21
Thin Sliced Slow Roasted Prime Rib / Cuban Loaf Creamy Horseradish	
Grilled Double R Beef Tenderloin GF	38
Creamy Gold Yukon Mashed Potato / Asparagus Wild Mushroom / Peppercorn Brandy Sauce	
Kan Kan Pork Chop	36
Fried Tostones / Moros Rice / Chimichurri Sauce	
Vegetarian Paella GF.....	14
Saffron Rice / Chickpeas / Bell Peppers / Eggplant Oyster Mushrooms / Green Peas / Squash Asparagus Tips	
Braised Short Rib Ravioli.....	32
Caramelized Shallots / Fresh Thyme Wild Mushrooms / Asparagus Tips Red Wine Gorgonzola Cream	
Crab Cake BLT.....	22
Sourdough Bread / Chesapeake Aioli Fried Green Tomato / Applewood Bacon Spring Greens	
Fried Mahi Mahi Reuben.....	19
Marble Rye Bread / House Made Sauerkraut Swiss Cheese / Russian Dressing/ Caramelized Onion	

Side House Salad	6
English Cucumber / Baby Heirloom Tomato / Red Onion	
Side Caesar Salad	6

SIDES

Creamy Gold Yukon Mashed Potato	5
Grilled Asparagus	5
Grilled Broccoli	5
Sweet Potato Waffle Fries	5

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 allergens so we are aware. 12.2.20