



DINNER

FOR THE TABLE

Green Chile Hummus.....	11
Hatch Green Chiles / Pita / Tortilla Chips Carrot And Celery Sticks	
Fried Brie Cheese.....	14
Huckleberry Jam / Pistachios / Ciabatta Crostini	
Tuna Poke Bowl GF.....	18
Ahi Tuna / Basmati Rice / Cucumber / Napa Cabbage Avocado / Radish / Ginger-Orange-Sesame Dressing Bang Bang Sauce	
Marinated Chicken Wings 1lb	15
Choice of House-Made Hot Wing Sauce, Habanero-Pineapple Sauce or Bourbon BBQ Ranch or Blue Cheese Dressing / Carrots / Celery	
Margherita Pizzetta VEGETARIAN	14
Sliced Tomato / Fresh Mozzarella / Basil Tapenade Tomato Sauce GF Option On Request \$2	
BBQ Chicken & Bacon Pizzetta.....	15
Caramelized Onions / Smoked Cheddar GF Option On Request \$2	

SOUP/ SMALL PLATES / SALADS

Chicken Quinoa Soup GF	5 / 9
Carrots / Celery / Onion	
Traditional Caesar Salad	12
Romaine / Croutons / Parmesan and House Made Caesar	
Stilton Blue and Poached Pear Salad GF.....	15
Arugula / Frissee / Stilton Blue Cheese / Walnuts Lemon Tarragon Vinaigrette	
Roasted Beet Salad GF.....	15
Whipped Goat Cheese / Arugula / Pistachios / Truffle Oil	

SIDES:

Roasted Garlic Yukon Gold	5
Mashed Potato	
Basmati Rice	5
Grilled Broccoli	5
Grilled Asparagus	5
Sweet Potato Steak Fries	5
Side House Salad	6
English Cucumber / Red Onion	
Baby Heirloom Tomato / Carrots	
Side Caesar Salad	6

ADD ON:

Petit Filet	14
Chicken Breast	7
Grilled Shrimp (5)	9
Tofu	6

BIG PLATES

Hamburgers and 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 / LTO / Provolone Lodge Fry Sauce	
Rocky Mountain Bison Burger	19
Tillamook White Cheddar / Arugula / Huckleberry Jam Caramelized Onions / Potato Bun	
Pan Roasted Salmon GF.....	33
Anchoy / Plum Tomato / Black Olive / Capers White Wine / Creamy Herb Polenta	
Shore Lodge French Dip Sandwich.....	21
Thin Sliced Slow Roasted Prime Rib / Au Jus Creamy Horseradish / French Baguette	
ADD ON	1 EA:
Swiss Cheese / Provolone Cheese / Cheddar Cheese Bleu Cheese / Caramelized Onions Forest Mushrooms / Applewood Smoked Bacon	
Grilled Double R™ Beef Tenderloin GF.....	42
Roasted Garlic Yukon Gold Mashed Potato Grilled Broccoli / Mustard-Cognac Sauce	
Veggie Paella GF / VEGAN	16
Saffron Rice / Bell Peppers / Eggplant / Green Peas Oyster Mushrooms / Squash / Asparagus Tips Chickpeas	
Red Wine Braised Lamb Shank GF.....	32
Forest Mushrooms / Lamb Jus / Grilled Broccoli Baby Carrots / Roasted Garlic Yukon Gold Mashed Potato	
Salmon BLT.....	22
Sourdough Bread / Basil Aioli / Tomato Applewood Smoked Bacon / Arugula	
Green Thai Curry GF / VEGAN.....	16
Ginger / Enoki Mushroom / Bell Pepper / Zucchini Coconut Milk / Tomato / Chickpeas / Basmati Rice	

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. 9.20.21