

To Start the Evening



Baked Crab and Artichoke Fondue

Tillamook cheddar, chopped fresh herbs, thyme-infused crostini
thirteen ninety-five



*Wild Salmon Satay

*Lemon peppered with lobster
dijonnaise and
Asian cucumber salad*
eleven seventy-five



Mushroom Bruschetta

*Oregon mushrooms, tomatoes,
garlic and basil
on sourdough crostini*
nine twenty-five



*Oregon Mussel Meuniere

*White wine, shallots, garlic and parsley,
served with sourdough garlic bread*
ten fifty



Mediterranean Focaccia Bread Pizza

*With mushrooms, tomatoes,
artichoke hearts, kalamata olives,
pesto sauce and crumbled feta cheese*
nine ninety-five



Fresh Fruit and Cheese

*Strawberries, green apples, and red grapes
with gouda, brie and Tillamook cheddar
served with distinctive crackers*
seven seventy-five

Classic Shrimp Cocktail

*Six shrimp, classic cocktail sauce
on a bed of shredded lettuce*
eight fifty

Black Bean and

Green Chili Quesadilla

*Cheddar jack cheese, guacamole, sour cream
and cilantro salsa*
seven ninety-five
Add grilled chicken for two ninety-five

Crater Rim Onion Rings

With Cajun remoulade
seven fifty

Salads & Soups



Lodge House Salad

*Garden greens tossed with green apples, roasted
hazelnuts & Oregonzola crumbles with a marionberry vinaigrette*
six ninety-five

Rogue Garden Wedge

*A crisp wedge of iceberg lettuce, grape tomato and sweet onion relish,
candied walnuts and Bleu cheese dressing*
six fifty

Crater Lake Greens

*Sweet spring greens, grape tomatoes, matchstick carrots,
sliced cucumber, aged parmesan, sourdough croutons
with balsamic vinaigrette*
six ninety-five

Northwest Clam Chowder

With smoked bacon and fresh thyme
cup – five ninety-five
bowl – eight fifty

French Onion Soup

*Crater Lake's signature blend of onions with dry sherry,
topped with a sourdough crouton and aged Swiss cheese*
seven twenty-five



*This Logo represents Xanterra's commitment to sustainable cuisine products.
These menu items have products that are either: local, sustainable, or organic. Ask your server for details.*

**Consuming raw or undercooked meats, eggs or shellfish may increase your risk of foodborne illness*

Entrées

Your Server will gladly describe Chef de cuisine Ryan Wojt's daily specialties



*Sirloin Steak and Stuffed Sole

A combination of sirloin steak with a glace de viande and a crab and shrimp stuffed sole with a beurre blanc, served with a risotto cake and fresh asparagus

twenty-nine

Grilled Quails

Two quails, grilled and served on a risotto cake, marionberry demi-glace, fresh grilled summer squash

twenty-seven



*Wild Alaskan Salmon

On a bed of seasoned spinach, topped with a strawberry-avocado salsa, with Mt Mazama wild rice pilaf and grilled summer squash

thirty-four



Grilled T-Bone Lamb Steaks

Three lamb steaks with balsamic onion chutney, rosemary demi-glace, served with saffron risotto and fresh asparagus

thirty-four

Hazelnut Crusted Chicken Breast

Chicken breast topped with a peach salsa, served with Mt Mazama wild rice pilaf and vegetable du jour

twenty-seven

*New York Strip

10 oz. natural beef NY Strip with whole cracked pepper and sea salt, topped with fresh herb garlic butter.

served with sweet potato fries and vegetable du jour

thirty-two

Classic Seafood Au Gratin

Pacific cod, shrimp and scallops baked in a light cream sauce topped with Tillamook cheddar cheese,

served with Klamath gold potato mash and vegetable du jour

thirty-two



*Medallions of Pork Loin

Pork medallions, apple-pear chutney

served with sweet potato fries and grilled summer squash

twenty-nine

Oven Roasted Rainbow Trout

Rainbow trout with crawfish and corn stuffing, Acadian cream sauce and vegetable du jour

twenty-four

* Bison Meatloaf

House-made Bison meatloaf topped with a mushroom-merlot sauce, Klamath gold potato mash and vegetable du jour

twenty-nine

Seafood Fettuccini Alfredo

Spinach fettuccini with Pacific cod, shrimp, crawfish and scallops in a lobster alfredo sauce topped with shaved parmesan cheese

thirty-two

Classic Vegetarian Fettuccini Alfredo

twenty-eight

Strawberry Walnut Salad

Spring greens, smoked gouda, fresh strawberries and chopped candied walnuts tossed with a honey poppy seed dressing

sixteen ninety-five

with seasoned grilled chicken breast

twenty-one

Children's Menu Available

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