

# Starters

## Black Bean and Green Chili Quesadilla

*With cheddar jack cheese, guacamole,  
sour cream & cilantro salsa 7.95  
add chicken for 2.95*

## Mediterranean Focaccia Bread Pizza

*With mushrooms, tomatoes  
artichoke hearts, kalamata olives  
pesto sauce and crumbled feta cheese 9.95*

**Beer Battered French Fries** 4.25

**Crater Rim Onion Rings** 7.25

**Accompany your meal with a basket of bread** 3.95

## Northwest Clam Chowder

*With smoked bacon & fresh thyme*

*cup 5.95  
bowl 8.50*

## French Onion Soup

*Crater Lake's signature blend of onions with dry sherry,  
topped with a sourdough crouton and aged Swiss cheese  
crock 7.25*

# Salads



## Cajun Grilled Salmon Caesar Salad

*Hearts of romaine with aged parmesan cheese, asiago croutons  
topped with Cajun-seasoned Alaskan salmon & chipotle Caesar dressing  
14.95*

## Crater Cobb Salad

*Grilled chicken, smoked bacon, tomatoes, avocado, diced eggs and  
Oregonzola crumbles with bleu cheese dressing on a bed of crisp greens  
11.50*

## Lodge Salad

*Garden greens tossed with green apples and roasted hazelnuts  
marionberry vinaigrette and Oregonzola crumbles  
6.95*

## Crater Lake Greens

*Sweet spring greens, tomatoes, matchstick carrots, sliced cucumber,  
aged parmesan, and sourdough croutons tossed with balsamic vinaigrette  
6.95*

# Beverages

*Milk 3.25  
Juice fresh squeezed orange and grapefruit 4.25  
Juice apple and cranberry 3.75  
Soft drinks 2.95  
Iced tea, Green Mountain coffee, Tazo teas 2.95*

## Regional Micro-Brews

*Caldera Brewing Company - Ashland Amber, Pale Ale 12 oz draft 4.95  
Deschutes Brewery - Mirror Pond Pale Ale, Black Butte Porter, Seasonal Selections 4.95*

## Domestic Bottled Beer

*Coors Light and Miller Genuine Draft 3.95  
ask your server about our selection of regional wines by the glass*



This product comes from a fishery which meets the Marine Stewardship Council's environmental standard for a well-managed and sustainable fish

# Specialty Entrées

## Crawfish Fettuccini Alfredo

*Crawfish tails and spinach fettuccini  
with a classic alfredo sauce  
served with warm sourdough bread 14.75*

## Soup & Lodge Salad

*Your choice of  
Northwest clam chowder or French onion soup  
and Lodge salad or Crater Lake greens 11.75*

## Forest Pasta

*Mushrooms, tomatoes,  
spinach and asparagus in a  
garlic olive oil with aged parmesan  
cheese and walnuts 11.25*

## Northwest Fish & Chips

*Pacific Cod fried in a crispy beer batter  
with beer battered fries and veggie slaw 12.75*

## The Pinnacles Omelet

*A three egg omelet with smoked ham, Tillamook cheddar cheese, green apples and fresh chives  
served with beer battered French fries,*

10.95

## Sandwiches

*Accompany your sandwich with beer battered fries,  
veggie slaw, seasonal fresh fruit or house greens*

### \*The Lodge Burger

*1/3 pound ground natural beef patty with Tillamook cheddar cheese,  
smoked bacon, sweet balsamic onions, lettuce, heirloom tomato and pickle spear  
served on a Kaiser roll*

10.95

### East of the Crater Chicken Burger

*Asian spiced chicken breast, Tillamook pepper jack cheese, Asian slaw  
with hoisin sauce on a Kaiser roll 9.75*

### The Rim Reuben

*Hot sliced corned beef, tangy sauerkraut, aged Swiss cheese and  
thousand island dressing on specialty marbled rye*

11.25

### Turkey & Cranberry Croissant

*Roasted turkey breast thinly sliced with cranberry cream cheese mayo,  
Swiss cheese and green leaf lettuce on a croissant*

10.95

### Classic Monte Cristo

*Smoked ham, Tillamook cheddar, sliced turkey breast, aged Swiss cheese  
layered on classic egg bread deep fried and dusted with powdered sugar and served with marionberry jam*

10.95

### Garden Grill Focaccia

*Grilled mushrooms, avocado, fresh Roma tomatoes  
on focaccia bread with pesto mayo*

10.95

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

**Children's Menu Available**