

To Start the Evening

Baked Crab and Artichoke Fondue

*Tillamook cheddar, chopped fresh herbs, thyme infused crustini's
thirteen ninety-five*



Wild Salmon Satay

*lemon pepper seasoned
with a dijonnaise sauce and
Asian cucumber salad
eleven seventy-five*

Wild Mushroom Bruschetta

*Oregon grown mushrooms, marinated roasted
tomato, fresh garlic and basil on garlic & asiago
toasts
nine twenty-five*

Oregon Mussel Meunier

*White wine, shallots, fresh parsley
served with garlic asiago bread
nine seventy-five*

Pesto Focaccia Pizza

*pesto alfredo, a blend of wild mushrooms,
marinated roasted tomatoes,
and mozzarella cheese
nine ninety-five*

Fresh Fruit and Cheese

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

Battered Onion Blossom

*crispy fried with horseradish
or bourbon BBQ sauce
seven-fifty*

Salads & Soups

Lodge House Salad

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

Rogue Garden Wedge

*a crisp wedge of iceberg lettuce, tomato and sweet onion relish,
candied walnuts and Bleu cheese dressing
six twenty-five*

Crater Lake Greens

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

Northwest Clam Chowder

*with smoked bacon and thyme
cup - five fifty
bowl - seven ninety-five*

French Onion Soup

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



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

**raw or undercooked meats may increase your risk of food borne illness*

Entrées

Your Server will gladly describe Chef Stephen Reiff's daily specialty features



Northwest Citrus Duck

*a half duck oven baked and basted in a citrus-chili glaze
served with long grain wild rice pilaf and fresh vegetables
twenty-seven*

Thyme Seared Wild Alaskan Salmon

*accompanied with a caper remoulade
served with long grain wild rice pilaf and fresh vegetables
thirty- two*

Filet Mignon with Wild Mushroom Merlot

*Klamath gold potato mash and fresh vegetables
thirty-five*

Grilled Venison

*sliced Denver leg accompanied with sherry berry demi glaze,
served with Klamath gold potato mash and fresh vegetables
thirty-one*

Baked Oregon Bleu Cheese Halibut

*Sautéed shallots, bleu cheese melt down
served with long grain wild rice pilaf and fresh vegetables
thirty*

New York Striploin

*10 oz. country natural beef accented with whole cracked pepper
& sea salt, topped with a fresh herb garlic butter.
served with sweet potato fries and fresh vegetables
thirty-one*

Medallions of Pork Loin

*Oregon blueberry Cumberland sauce
served with saffron risotto and fresh vegetables
twenty-seven*

Pan Seared Chicken Breast Veloute'

*Rogue valley pears served over penne pasta
topped with roasted hazelnuts
twenty-seven*

Seafood Fettuccini Alfredo

*spinach fettuccini with halibut, lobster, shrimp and scallops
in a classic alfredo sauce topped with shaved parmesan cheese
thirty-four*

Classic Vegetarian Fettuccini Alfredo

twenty- eight

Grilled Marinated Lamb Chops

*double bone chops, olive oil garlic marinade, balsamic onion chutney,
rosemary demi-glace, served with saffron risotto and fresh vegetables
thirty*

Strawberry Walnut Salad

*spring greens smoked gouda cheese ,fresh strawberries and
chopped candied walnuts with a honey poppy seed dressing
fifteen ninety-five
with sliced grilled chicken breast
twenty- one*

Pasta Menagere

*penne pasta assorted fresh vegetables,
fire roasted tomatoes, red pepper coulis, and
fresh shaved parmesan cheese
twenty eight*

Chef's specialty desserts presented table side

Children's Menu Available