

# Starters

## Chicken and Mushroom Quesadilla

*with cheddar jack cheese, guacamole,  
sour cream & cilantro salsa 7.95*

## Battered Onion Blossom

*crispy fried with horseradish  
or bourbon BBQ sauce 7.50*

## Pesto Focaccia Bread Pizza

*with wild mushrooms, marinated roasted tomatoes  
pesto sauce and mozzarella cheese 9.95*

## Beer Battered French Fries 3.95

**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

*crouton and aged Swiss cheese*

*crock 6.75*



# Salads

## Spicy Grilled Salmon Caesar Salad

*hearts of romaine with aged parmesan cheese, asiago croutons  
topped with Cajun Alaskan salmon & chipotle caesar dressing  
14.95*

## Crater Cobb Salad

*grilled chicken, smoked bacon, tomato, avocado, diced eggs and  
Oregonzola crumbles with bleu cheese dressing on a bed of crisp greens  
11.25*

## Lodge Salad

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

## Crater Lake Greens

*sweet spring greens, grape tomatoes, matchstick carrots, sliced cucumber  
aged parmesan, asiago croutons tossed with balsamic vinaigrette  
6.95*

# Beverages

<i>milk</i>	2.75
<i>juice</i>	4.25
<i>soft drinks</i>	2.50
<i>iced tea, Green Mountain coffee, Tazo teas</i>	2.75

## Regional Micro-Brews

<i>Caldera Brewing Company - Ashland Amber, IPA (India Pale Ale)</i>	4.95
<i>Deschutes Brewery - Mirror Pond Pale Ale, Black Butte Porter, Seasonal Selections</i>	4.95

## Domestic Bottled Beer

<i>Coors Light &amp; Miller Genuine Draft</i>	3.25
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*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

## Alaskan Salmon Fettuccini Alfredo

*grilled salmon atop spinach fettuccini  
with alfredo sauce  
served with warm asiago bread 14.95*

## Soup & Lodge Salad

*Your choice of  
Northwest clam chowder or French onion soup  
& Lodge salad or Crater Lake greens 10.75*

## Forest Pasta

*assorted wild mushrooms,  
marinated roasted tomatoes, spinach,  
asparagus in a garlic olive oil &  
aged parmesan cheese & pine nuts 11.25*

## Northwest Fish & Chips

*Alaskan halibut fried in a crispy beer batter  
with beer battered fries & veggie slaw 12.75*

## The Pinnacles Omelet

*a three egg omelet with smoked ham, Tillamook cheddar cheese & fresh chives  
served with battered fries  
10.75*

## Sandwiches

*To create the perfect experience, accompany your sandwich with  
beer battered fries, veggie slaw, seasonal fresh fruit or house greens*

### \*The Lodge Burger

*1/3 pound ground Country natural beef patty with Tillamook cheddar cheese,  
smoked bacon, sweet balsamic onions, lettuce, tomato and pickle spear  
served on a Kaiser roll  
10.75*

### East of the Crater Chicken Burger

*spicy red chili chicken breast, Tillamook pepper jack cheese, Asian slaw  
with hoisin sauce on a Kaiser roll  
9.50*

### 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 on a croissant  
10.75*

### Classic Monte Cristo

*smoked ham, Tillamook cheddar, sliced turkey breast, aged Swiss cheese  
layered on classic egg bread, dusted with powdered sugar & served with marionberry jam  
10.75*

### Garden Grill Focaccia

*grilled wild mushroom, avocado, roasted red peppers and marinated tomatoes  
in focaccia bread with pesto mayo  
10.25*

*\*raw or undercooked meats may increase your risk of foodborne illness*

**Children's Menu Available**