



GLUTEN FREE MENU

SOUPS

SOUP DU JOUR \$7.00
*This season's classics and best offerings for your enjoyment.
Ask your server if today's soup is gluten-free.*

FRENCH ONION SOUP \$9.00
Caramelized onions in a rich broth | gluten-free rye bread croutons | melted Swiss

STARTERS

GRILLED CHICKEN BREAST STUFFED POTATO SKINS \$12.00
Golden Glen double cheddar cheese | black bean-corn salsa | chipotle sour cream dip

STEAK BITES \$12.00
*Herb seared beef tenderloin | Lodge-made mustard | apple saffron jam
poppadom crackers*

SUNNY PINE FARMS GOAT CHEESE \$12.00
*Rolled in toasted hazelnuts | port drunken figs | greens | cranberry vinaigrette
poppadom crackers*

CHARCUTERIE PLATE \$16.00
Assortment of Lodge made meats | poppadom crackers | mustard | local cheese

SALADS

CHICKEN COBB SALAD \$16.00
*grilled chicken breast | tossed greens | black beans | corn | bacon
Tillamook cheddar cheese | red onions | tomatoes | avocado | choice of dressing*

CAESAR SALAD \$10.00
Hearts of Romaine | Lodge-made dressing | Parmigiano Reggiano
Add chicken \$14.00

SIDES

STEAMED EDAMAME
With gluten free soy sauce
\$4.00

FRESH SEASONAL FRUIT
\$4.00

COLESLAW
\$3.00

DINNER SALAD
\$6.00

POTATO CHIPS
\$2.00

CLASSIC CHOICES AND SANDWICHES

Choice of potato chips, cole slaw or green salad. Substitute soup of the day, \$2.00

TRADITIONAL REUBEN <i>Lodge-cured local corned beef Swiss cheese Lodge-made sauerkraut gluten-free grilled bread</i>	\$15.00
PRIME RIB DIP <i>grilled gluten-free bread shaved prime rib provolone cheese au jus</i>	\$15.00
HAROLD PATTY MELT <i>8 oz Methow Valley natural beef patty gluten-free rye bread Choice of: Swiss, Tillamook cheddar, Point Reyes bleu cheese or Provolone cheeses Add applewood smoked bacon, and/or grilled apples Add fried organic egg</i>	\$16.00 \$2.00 \$2.00
ARGENTINEAN PULLED PORK SANDWICH <i>citrus braised pork lime pressed onion and cucumber roasted chiles fresh cilantro creamy chimichurri sauce gluten-free bread</i>	\$16.00

PASTA

\$18.00 each

Served with gluten-free fettuccini
select one of our Lodge-made sauces.

WILD BOAR SAUSAGE <i>Tomato basil cream sauce Reggiano Parmigiano</i>	PENN COVE MUSSELS <i>Shallots tomato white wine basil garlic</i>	CHICKEN <i>Mushrooms sun-dried tomato cream sauce</i>	POMODORO <i>Stewed tomatoes basil Reggiano Parmigiano</i>
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DESSERTS

CHOCOLATE HAZELNUT TORTE <i>hazelnut Chantilly cream (gluten free) \$11.00</i>	SORBET \$6/scoop	GLUTEN-FREE COOKIES AND MILK \$6.00
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BEVERAGES

MONOPOLOWA POTATO VODKA <i>From Austria \$7.00</i>	GREEN'S DISCOVERY ALE \$8.50
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*Please note: Consuming undercooked eggs, meat or unpasteurized juice may increase your risk of food borne illness
A single check policy including 18% automatic gratuity will be applied to parties of 6 or more.*