

## THE DINING ROOM

### SOUPS ~ SALADS

**Sun Mountain Salad \* | 11**  
*Candied Pecans | Bleu Cheese  
Honey Truffle Vinaigrette  
Frisée | Radicchio | Beets*

**Chicken Curry Soup | 10**  
*House Specialty | Wild Rice  
Toasted Almonds | Lime  
Pineapple Currant Chutney*

### STARTERS

**Mushroom Strudel | 12**  
*Sautéed Locally Grown Mushrooms  
Cambozola Fondue | Port Wine Reduction  
Truffle Oil*

**Crab Cakes | 16**  
*Fresh Dungeness Crab Cakes | Peppers  
Garlic Remoulade*

**Stuffed Brussels Sprouts \* | 11**  
*Brussels Sprouts | Pistachios  
Parmigiano-Reggiano | Cranberries | Orange*

**Carpaccio \* | 14**  
*Snake River Farms Beef  
Capers | Parmigiano-Reggiano | Lemon  
Olive Oil*

### ENTRÉES

**Duck, Duck, Goose | 34**  
*Smoked Duck | Seared Duck Breast | Parmigiano-Reggiano | Currant | Cabernet Sauvignon  
Lodge-made Gnocchi | Baby Greens | Goose Pate | Ciabatta*

**RR Ranch Beef Tenderloin \* | 49**  
*Double R Ranch Signature Tenderloin | Brussels Sprouts | Black Garlic | Demi Glace  
Parmesan Potatoes | Sunny Pine Farm Goat Cheese*

**Pork Osso Bucco \* | 29**  
*Snake River Farms Kurobuta Pork | Split Peas | Carrots | Potatoes*

**Scallops \* | 41**  
*Jumbo Scallops | Mapled Yams | Bourbon Bacon Jam | Baby Greens | Balsamic Reduction*

**Surf & Turf \* | 35**  
*Snake River Farms American Kobe Beef | Prawns | Fingerling Potatoes | Turnips | Chimichurri*

**Orzotto \* | 28**  
*Arborio Rice | Emmer Farro | Chanterelle Mushrooms | Arugula | Parmigiano-Reggiano*

*\* A gluten-free version is available.*

*extra plate ~ no charge. split plate, 8*

*Executive Chef Tyler Krost ~ Sous Chef Chris Knorr*

*Vegetarian requests are always welcome. Please ask your server for recommendations. Please notify a Resort representative of any specific food allergies.  
\$20 corkage fee per 750 ml. bottle.*

*During normal kitchen operations involving shared cooking and preparation areas, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens or gluten.  
Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.*