

## SOUPS

CHICKEN CURRY SOUP \$8.00

*A Lodge specialty | wild rice | toasted almonds | lime | pineapple currant chutney | focaccia bread*

## STARTERS

CHARCUTERIE PLATE \$18.00

*Chef's choice of three meats | three cheeses | apricot jam | Lodge-made crackers | gluten free version available*

FRIES (GF) \$10.00

*Truffle fries or garlic feta fries*

LODGE-MADE CHIPS \$8.00

*Beet | yam | Yukon potato*

FRIES (GF) \$6.00

*Traditional French fries*

*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 of gluten.*

## SALAD

CASCADE CAESAR SALAD \$10.00

*Hearts of Romaine | hard-boiled egg | focaccia croutons | Parmigiano-Reggiano | Lodge-made Caesar dressing | Gluten-free version available*

VEG HEAD BOWL (GF) \$15.00

*Quinoa | cucumber | tomatoes | baby kale | Kalamata olives | avocado | cream feta dressing | Vegan version available*

POKE BOWL (GF) \$20.00

*Ahi | Sushi rice | cucumbers | sesame | sriracha aioli*

## CLASSIC CHOICES

JACK BARRON BURGER \$16.00

*1/2 lb. blended Wagyu Beef | Tillamook cheddar | lettuce | tomato | onion | Thousand Island dressing | brioche bun | Vegetarian patty also available | Lighter version, 1/3 lb. blended Wagyu beef, \$14 | add avocado, \$2 | add bacon, \$2 | add gluten free bun, \$2*

*Served with choice of potato chips, French fries, or coleslaw.*

*Please note: Consuming undercooked eggs, meat or unpasteurized juice may increase your risk of food borne illness. Please notify a Resort representative of any specific food allergies.*