

SUN MOUNTAIN LODGE
The Dining Room

STARTERS

SUN MOUNTAIN SALAD	\$13.00
<i>Roasted beets wild baby arugula candied pecans Sunny Pine Farm goat cheese honey truffle vinaigrette</i>	
GARDEN SALAD	\$10.00
<i>Spring mix carrots cucumbers tomatoes Gluten Free Vegan Choice of dressing: Bleu cheese, Ranch, Thousand Island, Caesar, Balsamic, or Honey Truffle Vinaigrette</i>	
CAESAR SALAD	\$11.00
<i>Hearts of Romaine hard boiled egg focaccia croutons Parmigiano-Reggiano Lodge-made dressing Gluten Free version available</i>	
CHICKEN CURRY SOUP	\$10.00
<i>Lodge Specialty wild rice toasted almonds lime pineapple currant chutney Gluten Free Add a bread bowl for \$5</i>	
SOUP DU JOUR	\$10.00
<i>Please ask about today's offering.</i>	
BASKET OF FRIES	\$10.00
<i>Truffle fries or garlic feta fries</i>	
CHARCUTERIE PLATE	\$18.00
<i>Chef's choice of three meats three cheeses apricot jam Lodge-made crackers gluten free version available</i>	

ENTREES

STEAK SALAD	\$25.00
<i>Snake River Farm flank steak Romaine Rogue River bleu cheese candied pecans carrots gluten free</i>	
VEG HEAD BOWL	\$19.00
<i>Quinoa cucumber tomatoes Kalamata olives avocado arugula cream feta dressing gluten free vegan version available</i>	
MOUNTAIN MAC & CHEESE	\$22.00
<i>Cavatappi pasta Tillamook sharp white cheddar bacon green onion served in a bread bowl gluten free version available</i>	
FISH & CHIPS	\$18.00
<i>Battered cod fries tartar sauce lemon</i>	
STEAK FRITES	\$25.00
<i>Snake River Farm flank steak truffle fries chimichurri gluten free</i>	

Substitute gluten free pasta: \$2.

BURGERS & SANDWICHES

Served with choice of Lodge-made fries or side salad. Substitute a gluten free bun: \$2. Substitute a veggie burger: \$2.

JACK BARRON BURGER \$17.00

1/3 lb. blended Wagyu beef | Tillamook cheddar | lettuce | tomato | onion | pickle | Thousand Island dressing | brioche bun | Add avocado \$2 ~ Add bacon \$2

REUBEN \$16.00

Lodge-braised corned beef | sauerkraut | dill Havarti cheese | Thousand Island dressing | marbled rye bread

S.A.L.T. \$20.00

Smoked salmon lox | avocado | arugula | tomato | tartar sauce | foccacia bun

CHICKEN CLUB SANDWICH \$17.00

Grilled chicken | bacon | avocado | tomato | arugula | roasted garlic aioli | brioche bun

AFTER 5:00 PM: SHEPHERD'S PIE \$26.00

Kettle Bar Ranch Wagyu | carrots | Tillamook white cheddar | mashed potatoes | gluten free

AFTER 5:00 PM: FORAGER'S PIE \$24.00

Mushrooms | cauliflower | asparagus | Tillamook white cheddar | mashed potatoes | gluten free

DESSERTS

CHOCOLATE COFFEE HAZELNUT TART	\$10.00
<i>chocolate crust coffee mousse toasted hazelnuts Nutella drizzle cocoa nib tuile</i>	
VANILLA BEAN CREAM BRULEE	\$10.00
<i>burnt sugar top seasonal fruit</i>	
CHEESECAKE	\$10.00
<i>Please inquire about the current flavor</i>	
CHOCOLATE CHIP COOKIE DOUGH TRUFFLE	\$3.00
<i>egg free</i>	
MINI LEMON TART	\$2.75
FRENCH MACARON	\$3.25
<i>inquire about the current flavor</i>	
ALMOND JOY MACAROON	\$3.25
<i>coconut almonds mini chocolate chips</i>	
PASTRY CHEF'S CHOICE VEGAN DESSERT	\$7.00
<i>Please inquire about current option</i>	
VOSS BOTTLED WATERS	\$6.50 each
<i>Sparkling and still</i>	

Available from 12 Noon daily until closing.

**Please contact the Dining Room to make your reservations:
Ext 707 or 509-996-4707.**

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. 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.