


SUN MOUNTAIN LODGE
The Dining Room

SOUPS

CHICKEN CURRY SOUP \$8.00

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

SOUP DU JOUR \$7.00

This season's classics and best offerings for your enjoyment

BOWLS & SALADS

SUN MOUNTAIN SALAD \$11.00

Candied pecans | bleu cheese | frisée | radicchio | beets | honey truffle vinaigrette

CASCADE CAESAR SALAD \$10.00

*Hearts of Romaine | hard boiled egg | focaccia croutons | Parmigiano-Reggiano | Lodge-made dressing | Add grilled chicken breast - \$14
| Add shrimp - \$16*

STEELHEAD BOWL \$17.00

Smoked steelhead | arugula | quinoa | shaved fennel | lemon | horseradish yogurt

LOUIE BOWL \$20.00

Dungeness crab | avocado | Romaine | radish | hard-boiled egg | Thousand Island dressing

POKE BOWL \$20.00

Ahi | Sushi rice | cucumbers | sesame | sriracha aioli | gluten free version available | California Bowl version: add crab and avocado, \$7

STEAK BOWL \$17.00

Steak bites | baby kale | carrots | tomatoes | emmer farro | bleu cheese dressing

VEG HEAD BOWL \$15.00

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

ITALIAN CHOP BOWL \$16.00

Arugula | frisée | radicchio | salumi | Kalamata olives | fresh Mozzarella | pepperoncini | red wine vinaigrette

CLASSIC CHOICES AND SANDWICHES

Served with choice of French fries, potato chips, or coleslaw. Upgrade with soup du jour or green salad, \$2.

Specialty fries or chicken curry soup available for, \$4. Gluten free bun available for \$2.

JACK BARRON BURGER \$16.00

½ lb. blended Wagyu beef | Tillamook cheddar | lettuce | tomato | onion | Thousand Island dressing | brioche bun | Vegetarian patty also available | Lighter version: 1/3 lb. Wagyu Blend beef patty, \$14 | Add avocado \$2 ~ Add bacon \$2

CHICKEN CLUB \$16.00

Grilled chicken | bacon | avocado | tomato | arugula | roasted garlic aioli | hoagie roll

TWIN LAKES DIP \$16.00

Thin-sliced, Lodge-smoked prime rib | Provolone cheese | hoagie roll | horseradish sauce | au jus

REUBEN \$16.00

Lodge-braised corned beef | Willowbrook Farm sauerkraut | Havarti cheese | rye bread | Thousand Island dressing

ITALIAN GRINDER \$15.00

Mortadella | salumi | Kalamata olive | pepperoncini | Provolone | marinara | hoagie roll | red wine vinaigrette | olive oil

BEER-BATTERED FISH & CHIPS \$16.00

beer-battered halibut | fries | coleslaw | tartar sauce

PASTAS

Substitute gluten free pasta, \$2.

MOUNTAIN MAC & CHEESE \$15.00

Cavatappi pasta | sharp white cheddar | bacon | green onion | Add crab, \$7 | Add grilled chicken, \$4 | Add steak bites \$6

GNOCCHI SORRENTINA \$16.00

Lodge-made potato dumplings | tomato | marinara | basil | garlic | fresh Mozzarella | olive oil

LINGUINE ALA GENOVESE \$16.00

Imported pasta | basil pesto | zucchini | squash | tomato | extra virgin olive oil | Vegan

BUCATINI ALL'AMATRICIANA \$17.00

Hollow pasta strings | bacon | sweet onions | tomato | basil | chillies | Pecorino Romano

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.