

SUN MOUNTAIN LODGE

The Dining Room

DINNER MENU

SOUPS & SALADS

CHICKEN CURRY SOUP \$8.00

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

SOUP DU JOUR \$7.00

*This season's classics and best offerings for your enjoyment |
served with focaccia bread*

CAESAR SALAD \$10.00

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

LODGE SALAD \$7.00

*Baby greens | carrots | cucumbers | tomatoes focaccia
croutons | choice of dressing | gluten free version available*

SPRING SALAD (GF) \$9.00

Baby greens | fresh Mozzarella | tomato | balsamic dressing

SUN MOUNTAIN SALAD \$11.00

*Candied pecans | bleu cheese | honey truffle vinaigrette |
frisée | radicchio | beets | gluten free*

STARTERS

MUSHROOM STRUDEL \$12.00

*Sautéed local grown mushrooms | Cambozola fondue | port
wine reduction | truffle oil*

CHARCUTERIE PLATE \$18.00

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

CHIPS (GF) \$8.00

*Lodge-made chips: beet | yam | Yukon potato | Sunny Pine
Farm goat cheese fondue*

LODGE BREAD \$5.00

*Freshly baked focaccia | black garlic and sea salt compound
butter*

FRIES \$10.00

Truffle Fries or Garlic Feta Fries

SMALL PLATES

STEELHEAD CAKES \$14.00

Willowbrook Farm micro greens | Tartar sauce

CHICKEN AND DUMPLINGS \$16.00

Mad Hatcher chicken dumplings | root vegetables | fresh herbs

SHEPHERD'S PIE (GF) \$16.00

*Vegetarian beet burger | braised root gratin vegetables |
cottage cheese | Tillamook white cheddar | black garlic mashed
potatoes*

SHORT RIB SKEWERS (GF) \$17.00

*Snake River Farm short ribs carrots | onions | turnips | white
cheddar grits*

SHRIMP AND GRITS \$17.00

*Jumbo prawns | grits | Willowbrook Farm micro greens |
tomato glaze | gluten free*

POKE (GF) \$20.00

*Ahi | Sushi rice | cucumbers | sesame | sriracha aioli | gluten
free | California bowl: add crab and avocado \$7*

SOLE (GF) \$16.00

*Corn meal breaded sole | asparagus | tomatoes | Kalamata
olives | arugula | lemon olive oil*

VEG HEAD BOWL (GF) \$15.00

Quinoa | cucumber | tomatoes | baby kale | Kalamata olives |

avocado | cream feta dressing | vegan version available

Vegetarian, vegan and any dietary requests are always welcome. Please ask your server for recommendations

LARGE PLATES

BRICK CHICKEN (GF)	\$28.00
<i>Marinated Mad Hatcher airline chicken breast braised greens roasted tri-colored baby potatoes chili sauce Sunny Pine Farm goat cheese fondue</i>	
RR RANCH BEEF TENDERLOIN (GF)	\$48.00
<i>Black garlic mashed potatoes roasted baby carrots Bordeaux demi glace</i>	
STEAK FRITES (GF)	\$32.00
<i>Double RR Ranch New York strip fries Bordeaux demi glace</i>	
MEAT LOAF WELLINGTON	\$29.00
<i>Wagyu beef pork Prosciutto mustard mushroom duxelle puff pastry roasted carrots black garlic mashed potatoes Bordeaux demi glace</i>	
PORK CHOP (GF)	\$30.00
<i>Smoked pork chop white cheddar grits braised greens apricot cayenne gastrique</i>	
JACK BARRON BURGER	\$16.00
<i>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. Wagyu Blend beef patty 14 Add bacon \$2 ~ Add avocado \$2 ~ Add gluten free bun \$2</i>	
STEELHEAD (GF)	\$35.00
<i>Cedar planked Columbia River Steelhead tri-colored baby roasted potatoes braised greens bourbon cherry glaze</i>	

PASTA

Substitute gluten-free pasta, \$2

MOUNTAIN MAC & CHEESE	\$15.00
<i>Cavatappi pasta sharp white cheddar bacon green onion Add crab \$7</i>	
GNOCCHI SORRENTINA	\$16.00
<i>Lodge-made potato dumplings tomato marinara basil garlic fresh Mozzarella olive oil</i>	
LINGUINE ALA GENOVESE	\$16.00
<i>Imported pasta basil pesto zucchini squash tomato extra virgin olive oil Vegan</i>	
CRAB AND GNOCCHI	\$26.00
<i>Dungeness crab Lodge-made gnocchi brandy cream Parmigiano Reggiano</i>	
BUCATINI AL' AMATRICIANA	\$17.00
<i>Hollow pasta strings bacon sweet onions tomato basil chillies Pecorino Romano</i>	

Executive Chef Tyler Krost ~ Executive Sous Chef Chris Knorr

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. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.