



# MEADOWS *at the* LODGE

## *Soup & Salads*

<b>Smoked Trout Salad</b>	12
Pear chutney, cucumber, avocado, cucumber vinaigrette	
<b>Fall Greens and Fruit Salad</b>	10
Local goat cheese croquette, roasted pears, pomegranate, sherry vinaigrette	
<b>Pacific Northwest Seafood Chowder</b>	9
Clams, bacon, smoked salmon, brioche crouton	
<b>Cascade Caesar Salad</b>	9
Heart of romaine lettuce, parmesan crostini, Parmesan cheese, candied walnuts, dried cranberries, Caesar dressing	
<b>Add smoked salmon</b>	5
<b>Add grilled chicken breast</b>	4
<b>Garden Salad</b>	7
Mixed greens, seasonal tomatoes, cucumber, carrots	

## *Appetizers*

<b>Dungeness Crab Pannequets</b>	12
Au gratin, lobster sauce, Gruyère cheese	
<b>Buffalo Carpaccio</b>	14
Radish-cucumber slaw, wasabi crème fraîche	
<b>Pappardelle Pasta</b>	14
Seared sea scallop, braised short rib, porcini mushroom sauce	
<b>Razor Clams</b>	12
Mixed greens, niçoise vinaigrette	
<b>Roasted Prosciutto Stuffed Quail</b>	10
Barley, dried fruits, sweet and sour pomegranate glaze	

## *Entrée Selections*

<b>Chilled Spicy Asian Pasta</b>	19	<b>Carlton Farm's Pork Tenderloin</b>	29
Soba noodles, fresh vegetables, grilled chicken, spicy peanut vinaigrette		Roasted apples, spaghetti squash, bing cherry marmalade, chipotle infused macaroni & cheese	
<b>Seared Trout</b>	22	<b>Certified Angus Filet of Beef Tenderloin</b>	35
Smoked hazelnuts, capers, tomato, lemon baby spinach, croutons, brown butter vinaigrette		Potato, leek and parsnip gratin, broccolini, Béarnaise sauce	
<b>Speck and Sage Wrapped Cod</b>	31	<b>Anderson Ranch Lamb Shank</b>	33
Seasonal mushrooms, potato gnocchi, broccolini, roasted chicken jus		White bean cassoulet, lemon gremolata	
<b>Seared Salmon</b>	29	<b>Elk Chop</b>	40
Winter squash, leek and parsnips risotto, apple-cranberry chutney		Maple glazed carrots, onions, shallots, pancetta, squash tamales, huckleberries, cocoa scented jus	
<b>Roasted Draper Valley Chicken</b>	25		
Seasonal vegetables, lemon cream, parmesan crisp			

## *Top it Off*

Top off your meal with one the following:

Dungeness Crab Meat

6

Three Sautéed Prawns

6

Oregon Blue Cheese Crumbles

3

Add béarnaise sauce, shallot-cabernet reduction or house made Worcestershire sauce for no additional charge

*To-Go orders are subject to 15% gratuity. Parties of 8 or more are subject to 20% gratuity.*

*Split plate available for \$1.50 additional on salads, \$3 additional for appetizers and \$5 additional for dinner entrees.*

*Using the freshest seasonal produce and sustainable seafood, Chef Fabrice Beaudoin has developed a menu that reflects seasonal and local products*