

MEADOWS *at the* LODGE

May We Suggest...

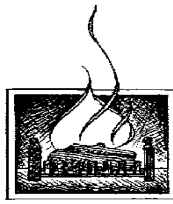
<p>Ahi Tartare Avocado, fried shallots 7 <i>Recommended Wine:</i> King Estate Pinot Gris</p>	<p>Meadows Caprese Pear tomatoes, bocconcini mozzarella, Thai basil, 10-year balsamic, extra virgin olive oil 10 <i>Recommended Wine:</i> Waterbrook Chardonnay or 'next' Pinot Noir</p>
<p>Smoked Salmon Roll Rice, cashews, red peppers, and cucumber wrapped in nori 7 <i>Recommended Wine:</i> Sterling Vintner's Sauvignon Blanc</p>	<p>Charcuterie Plate Sliced prosciutto, chorizo, salami, marinated olives 9 <i>Recommended Wine:</i> Beringer Founder's Estate Cabernet</p>
<p>Potato-Corn Latke Fire roasted salsa 6 <i>Recommended Wine:</i> Chandon Brut Sparkling or Rancho Zabaco Zinfandel</p>	<p>Pork & Shrimp Pot Stickers Sweet & spicy ginger-soy sauce 9 <i>Recommended Wine:</i> Chateau Ste. Michelle Pinot Gris or Clos du Bois Merlot</p>
<p>Oregon Blue Cheese Fritters & Grapes 8 <i>Recommended Wine:</i> Red Diamond Shiraz</p>	<p>Seared Flat Iron Steak Skewers Ginger-tomato chutney 7 <i>Recommended Wine:</i> Ménage à Trois Blend</p>
<p>Mexican Seafood Cocktail Shrimp, clams, tomato juice, onions, cilantro, jalapeños, lime juice, avocado 6 <i>Recommended Wine:</i> Hogue Riesling</p>	

Wines by the Glass

<i>White</i>	<i>Glass</i>	<i>Bottle</i>
<i>Sparkling, Chandon Brut Classic, Split, CA. *</i>	8	~
<i>White Zinfandel, Beringer, CA</i>	7	26
<i>Sauvignon Blanc, Sterling Vintner's Collection, , CA.</i>	7.50	28
<i>Pinot Gris, Chateau Ste. Michelle, WA.</i>	8.25	31
<i>Pinot Gris, King Estate, OR. *</i>	10.50	40
<i>Riesling, Hogue Vineyard, ID.</i>	5.75	26
<i>Chardonnay, Water brook, WA.</i>	8.25	31
 <i>Red</i> 		
<i>Pinot Noir, next by King Estate, OR. *</i>	11	42
<i>Merlot, Clos du Bois, CA.</i>	8.50	32
<i>Cabernet, Beringer Founders Estate, CA</i>	7.50	28
<i>Shiraz, Red Diamond, WA.</i>	7.25	27
<i>Zinfandel, Rancho Zabaco, SHV, CA. *</i>	8.50	32
<i>Blend, Ménage à Trois, Folie à Deux Winery, CA.</i>	8.25	31

*Wines subject to availability * Denotes a sustainable wine*

*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*



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Soup, Salad & Starters

Roasted Beet Salad Micro arugula, fromage blanc, pickled shallots, citrus vinaigrette	14	Seafood Minestrone Garden vegetables, shrimp, crab, clams, basil oil, pine nuts	10
Iceberg Wedge Smoked bacon, diced tomatoes, Oregon blue cheese dressing	8	Mushroom Tart Caramelized onions and seasonal mushrooms in a puff pastry	11
Cascade Caesar Salad Heart of romaine lettuce, parmesan crostini, Parmesan cheese, candied walnuts, dried cranberries, Caesar dressing	9	Artisan Cheese Plate Tillamook sharp white cheddar, Humboldt Fog goat cheese, Tumalo Classico, fruit, honey, nuts, crackers	16
Add smoked salmon	5		
Add grilled chicken breast	4		

Entrée Selections

Chef's Seafood Special

Ask your server about our daily seafood feature

Market Price

Seared Pacific Red Snapper

Preserved lemon couscous, blood orange vinaigrette

29

Anderson Ranch Lamb Sirloin

Eggplant caponata, creamy polenta, roasted garlic jus

27

Roasted Salmon

Fresh ricotta gnocchi, spring onions, asparagus, short rib-porcini mushroom sauce

28

Grilled Certified Angus Beef® Tenderloin

Fingerling potatoes, roasted shallots, asparagus, béarnaise

36

Grilled Alaskan Halibut

Black beans, corn, edamame, wheat berries, smoked tomato vinaigrette

29

Harissa Spiced Draper Valley Chicken Breast

Fingerling potatoes, garden vegetables, herb jus

25

All Natural Pork Tenderloin

Peach barbecue sauce, fennel slaw, orzo-chipotle mac & cheese

27

Buffalo Burger

Tillamook sharp white cheddar, grilled onions, thick-cut bacon, chipotle aioli

Served with truffle fries and cornichons

22

Chili Marinated Tofu

Summer vegetables, preserved lemon couscous

18

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