



# MEADOWS *at the* LODGE

## Starters

### **Spinach Gnocchi**

handmade gnocchi, Rogue Creamery blue cheese, smoked hazelnuts, bacon, caramelized pearl onions  
11-

### **Tuna Poke**

avocado, jalapeño, seaweed salad, ginger, green onion, fleur de sel, toasted macadamia nuts & sesame oil  
18-

### **Pâté de Campagne**

classic housemade pâté, stone ground mustard, cornichons & crostini  
14-

### **Blue Crab Salad**

apple and fennel shavings, pickled cucumber, warm bacon & citrus vinaigrette, fennel pollen  
17-

### **Jumbo Tiger Prawns**

horseradish panna cotta, spicy tomato syrup  
17-

### **Pan-Fried Razor Clams**

panko breaded, kalamata orange fennel, saffron aioli  
20-

## Salads

### **Watermelon Salad**

Juniper Grove chevre feta, heirloom tomatoes, arugula, pickled shallots, gazpacho vinaigrette  
10-

### **Romaine Hearts**

candied walnuts, raisins, parmesan cheese, classic caesar dressing, prepared tableside  
11-

### **Arugula Salad**

arugula & butter lettuce, manchego cheese, spicy macadamia nuts & dried cherries, yuzu vinaigrette  
7-

## Soup

### **Five Onion Soup**

red, yellow, leeks, shallots & scallions, crostini & melted gruyère  
5-cup 7-bowl

## From the Sea

### **Chipotle Ponzu Salmon**

shiitake mushrooms, sugar snap peas, water chestnuts, lime & cilantro crème fraîche  
26-

### **Alder Wood Smoked Sturgeon**

edamame, heirloom tomatoes, corn, black beans, farro, hoisin & plum glaze  
33-

### **Loup de Mer**

cauliflower couscous, golden raisins, grapefruit, almonds, red pepper coulis, chive oil  
26-

### **Seafood Green Curry**

Alaskan cod, manila clams, shrimp, hominy, lemon grass, micro cilantro salad  
30-

## From the Grill

**8 oz Filet Mignon 38-**

**7 oz Flat Iron 23-**

**20 oz Bone-In Rib Eye 45-**

**13 oz Hazelnut-Fed Bone-In Pork Chop 25-**

### Served with Choice of Sauces:

Sauce Béarnaise, Cabernet Shallot Reduction, Housemade Worcestershire

### Choice of Sides:

Herb Roasted Yukon Gold & Purple Peruvian Potatoes 5-

Shiitake Mushrooms, Sugar Snap Peas & Water Chestnuts 6-

Goat Cheese Polenta 5-

Summer Corn Succotash 8-

Steamed Romanesco 5-

Tillamook Vintage White Cheddar Mac n' Cheese 5-

Truffled Fries 7-

## Signature Creations

### **Anderson Ranch Lamb Sirloin**

grilled sirloin, goat cheese polenta, summer vegetables  
26-

### **Heritage Turkey Osso Buco**

roasted potatoes, corn succotash, romanesco, turkey jus  
23-

### **Bucatini Pasta Carbonara**

Beecher's fresh cheese curd, asparagus, seasonal mushrooms & pancetta  
21-

### **Spiced Tofu**

farro, peppers, spinach, onions, roasted seasonal mushrooms, chili oil  
18-