



MEADOWS *at the* LODGE

starters

HERB ROASTED SHRIMP COCKTAIL
traditional cocktail sauce and fresh lemon
14-

PACIFIC NORTHWEST OYSTERS (IN-SEASON)
on the half-shell with mignonette, cocktail sauce and fresh lemon
15-

PENNE PASTA CARBONARA
beecher's fresh cheese curd, pancetta bacon
and farm poached egg
11-

PAN-FRIED CRAB CAKES
apple and celery salad with green curry broth
12.50

ROMAINE WEDGE
tomatoes, bacon, oregon blue cheese crumbles
and creole honey mustard
9-

GARDEN GREEN SALAD
fresh field greens, tomatoes, cucumbers, carrots
and choice of dressing
6.50

DRESSING CHOICES:
oregon blue cheese, ranch, thousand island or balsamic vinaigrette

FIVE ONION SOUP
red & yellow onions, leeks, shallots, scallions,
crostini, melted gruyère
5-cup
7-bowl

CHEF'S WEEKLY SOUP
cup 5-
bowl 7-

STEAK & SPINACH SALAD
fresh spinach, farro, white sweet potatoes, onions, cajun marinated
certified angus beef@ flat iron steak and red wine vinaigrette
13.50

CASCADE CAESAR SALAD
romaine, candied walnuts, dried cranberries,
parmesan cheese and caesar dressing
half 9-
full 13-

add: grilled chicken breast 5-, smoked salmon 8-, grilled shrimp 7-



to-go orders are subject to 15% gratuity, parties of 8 or more are subject to 20% gratuity
guided by the principles of sustainability



MEADOWS *at the* LODGE

big plates

FULTON VALLEY CHICKEN BREAST

served over house-made mac 'n cheese with roasted seasonal vegetables and chicken jus

24-

SEARED SALMON

served with warm farro, dried cherries, onions, roasted red pears and apples; topped with minted yogurt

29-

SIZZLING FLAT IRON

7 oz certified angus beef® served sizzling on a cast iron skillet. topped with caramelized onions and mushrooms; served with french fries and house-made worcestershire sauce

28-

GRILLED NEW YORK STRIP

12 oz certified angus beef® served with roasted potatoes, roasted seasonal vegetables and house-made worcestershire sauce

34-

CHORIZO MAC 'N CHEESE

oversized sea-shells and cheddar cheese with authentic, house-made chorizo; baked in a cast iron skillet.

14-

VEGETARIAN PASTA

whole wheat rotini pasta, basil pesto, tomatoes, artichokes, kalamata olives and parmesan cheese

18-

FISH 'N CHIPS

beer battered alaskan true cod; served with coleslaw, tartar sauce and french fries

16-

OWL'S NEST BURGER

certified angus beef® ground chuck burger, pretzel bun, stone-ground mustard, muenster cheese, onion rings, lettuce, tomatoes and onions; served with french fries (substitute vegetarian black bean patty)

14.50

PORTOBELLO SANDWICH

grilled portobello mushrooms, hummus, tomatoes, romaine lettuce and onions in a whole wheat pita; served with warm farro salad

12-