



# MEADOWS *at the* LODGE

## Starters

### **Hummus Plate**

crisp fresh carrots, celery, sliced red peppers, cucumbers, traditional hummus, whole wheat pita  
12-

### **Chef's Weekly Soup**

cup 5-  
bowl 7-

### **Five Onion Soup**

crostini, green onions, melted gruyère

cup 5-  
bowl 7-

### **Garden Salad**

field greens, tomatoes, cucumbers, carrots

6.50

*dressing choices: ranch, balsamic, oregon blue cheese, thousand island*

## Entrée Salads

### **Steak & Spinach Salad**

spinach, farro, sweet potatoes, onions, cajun marinated  
certified angus beef @ flat iron steak, red wine vinaigrette

13.50

### **Romaine Wedge**

tomatoes, bacon, oregon blue cheese crumbles, creole honey mustard

9-

### **Cascade Caesar Salad**

romaine, parmesan cheese, dried cranberries, candied walnuts, caesar dressing

starter 9- entrée 13-

*add grilled chicken breast 5-*

*add smoked salmon 8-*

*add grilled shrimp 7-*

## (For the Late Riser)

### **High Desert Breakfast**

two eggs, breakfast potatoes, hazelnut-whole wheat toast,  
choice of thick-cut bacon, sausage or grilled ham

13-

### **Smoked Salmon Scramble**

scrambled eggs, house smoked salmon, cream cheese, capers,  
breakfast potatoes, hazelnut-whole wheat toast

14.50

## Chef's Special

### **1/2 Sandwich & Soup**

cup of soup and half sandwich  
please ask your server for the daily selection  
12-

## Sandwiches & Entrees

### **Mojito Chicken Sandwich**

grilled chicken breast, mint chimichurri, lime & rum aioli,  
shaved red onions, tomatoes, mixed greens, whole wheat pita  
served with seasonal fruit  
12-

### **Turkey Panini**

thick-cut sourdough, roasted turkey, marinated tomato pesto,  
muenster cheese, bacon, arugula, french fries  
14-

### **Portobello Sandwich**

grilled portobello mushrooms, hummus, tomatoes, romaine lettuce  
and onions in a whole wheat pita; warm farro salad  
12-

### **Asian Lettuce Wraps**

fried tofu, carrots, onions, cabbage, crushed peanuts,  
spicy asian dipping sauce, romaine lettuce  
12-

### **Owl's Nest Burger**

certified angus beef ® ground chuck, pretzel bun, stone-ground mustard,  
muenster cheese, onion rings, lettuce, tomatoes, onions, french fries  
(vegetarian option: substitute black bean patty)  
14.50

### **Fish & Chips**

beer battered alaskan true cod, coleslaw, tartar sauce, french fries  
16-

### **Reuben**

pastrami, sauerkraut, swiss cheese, thousand island dressing,  
toasted dark marbled rye, french fries  
14-

### **Chorizo Mac & Cheese**

house-made pork chorizo, sea shells, cheddar cheese, baked in a cast iron skillet  
14-



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