

— THE LODGE —

LUNCH & DINNER

SHAREABLES

Charcuterie Board	\$24.00
<i>Select variety of local cheeses, meats, crackers, nuts, & fruit</i>	
Smoked Salmon & Everything Bagel Dip	\$18.00
<i>Hot Smoked Salmon, Dill, Tomatoes, Capers, Cream Cheese, Bagel Chips</i>	
Shrimp Cocktail	\$20.00
<i>5 Jumbo Shrimp, house-made Cocktail Sauce, Grilled Lemon</i>	
Veggie Trio Flatbread	\$16.00
<i>Wilted Spinach, Tomato Confit, Herbed Goat Cheese, Roasted Red Peppers & topped with Hot Honey</i>	

SPOON & SALAD

Gazpacho	Cup \$6.00 / Bowl \$8.95
<i>Chilled Tomato Soup topped with Cucumber Salsa and XVOO</i>	
French Onion	Cup \$6.00 / Bowl \$8.95
<i>4 Onion Soup w/ Gruyere & Provolone Crostini</i>	
Crater Lake Cobb	\$19.00
<i>Mixed Greens, Grilled Chicken, Bacon, Tomatoes, Avocado, Cucumber, Capers, Hardboiled Egg</i>	
The Lodge House Salad	\$12.00
<i>Mixed Greens, Cucumber, Tomatoes, Carrots, Mozzarella</i>	
Chicken Caesar Salad	\$16.00
<i>Grilled Chicken, Romaine, Parmesan & Asiago Cheeses, Caesar Vinaigrette, Croutons</i>	

DRESSING

*Balsamic Vinaigrette, Italian, Blue Cheese, Ranch, Chipotle Ranch,
Honey Mustard, Caesar*

HANDHELDS

Sandwiches come with French Fries, ½ House Salad, or Fruit

Hummus Wrap	\$15.00
<i>White Bean Hummus, Spinach, Cucumber, Tomato, Feta-Garlic Spread, Tomato-Basil Tortilla</i>	
Honey Chicken	\$18.00
<i>Grilled Chicken, Swiss, Bacon, Honey Mustard, Lettuce, Tomato, Bread & Butter Pickles</i>	
PBLT	\$17.00
<i>Pork Belly, Lettuce, Tomato, Citrus Aioli on Thick cut Sourdough</i>	
The Old Man	\$17.00
<i>Classic Cheeseburger*, American Cheese, Lettuce, Tomato, Red Onion, Crater Sauce & Pickle</i>	
Add Bacon	\$3.50
Beyond Burger	\$16.00
<i>Plant Based Patty, Cheddar Cheese, Lettuce, Tomato, Red Onion, Crater Sauce & Pickle</i>	
The Rogue	\$19.00
<i>Local Bison Burger* topped w/ Bacon, Rogue Creamery Blue Cheese & Tobacco Onions</i>	

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

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THE LODGE FAVORITES

Starts at 5 PM

Mac & Cheese	\$22.00
<i>Cavatappi Pasta, 4 Cheese Sauce & Crispy Pork Belly</i>	
Fish & Chips	\$24.00
<i>Beer Battered Cod, Citrus Slaw & French Fries</i>	
Bison Summer Stew	\$38.00
<i>Bison Meatballs, Herbs, Mushrooms, Squash, Red Onions & Red Peppers, Pappardelle Pasta</i>	
Grilled Pork Chop*	\$34.00
<i>Lemon-Feta Farro Salad, Tomato & Olive Confit, Pickled Onions</i>	
Grilled Strip Steak*	\$48.00
<i>Smashed Potatoes, Glazed Baby Carrots, Oregon Truffle Butter</i>	
Seared Salmon*	\$38.00
<i>Warm Dill Potato Salad, Summer Grilled Corn Salsa, Hot Honey</i>	
Airline Chicken Breast	\$34.00
<i>Crispy Risotto Cake, Smoked Tomato Chutney, Sauteed Broccolini</i>	
Vegetable Lasagna	\$26.00
<i>Roasted Seasonal Vegetables, Cream Sauce, Red Sauce, Mozzarella & Parmesan Cheeses. Served w/side salad.</i>	

DESSERTS

Bourbon Banana Bread Pudding	\$9.00
<i>Brown Sugar Bourbon Caramel Sauce</i>	
Triple Berry Cobbler	\$9.00
<i>Marionberry, Raspberry & Blueberry Cobbler</i>	
Brownie Sundae	\$12.00
<i>Homemade Brownie topped w/ Vanilla Bean Ice Cream, Hot Fudge and Toffee chips</i>	
Crème Brulee	\$12.00
<i>Vanilla Bean Custard, Sugar Crust, Fresh Berries</i>	
Coconut-White Chocolate Panna Cotta	\$12.00
<i>Silky Italian custard topped with Spiced Rum & Pineapple Compote</i>	
Caldera Root Beer Float	\$7.00

DRINKS

Soda	\$3.75
Iced Tea	\$3.50
Cycle Town Coffee	\$3.50
Hot Tea	\$3.50
Vanilla Cold Brew	\$6.00
Juice	\$4.00
<i>Orange, Apple, Cranberry, Lemonade</i>	
Milk	\$4.00
<i>Skim, Whole, Chocolate, Oat, Almond</i>	

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