

# GREAT HALL

## CRATER LAKE LODGE

### SMALL PLATES

#### SMOKED TROUT RILLETTES | \$24

Flaked Smoked Trout, Crème Fraîche, Dill, Lemon, Pickled  
Onion, Table Crackers  
*Contains Fish, Gluten, Dairy*

#### CRISPY POLENTA & ROGUE BRIE V, GF | \$18

Crisped Stone-Ground Polenta, Molten Rogue Brie, Parsley  
Oil, Crispy Garlic, Pickled Onion  
*Contains Dairy*

#### CALAMARI FRITTI | \$18

Buttermilk-Brined Calamari Steak, Herbed Caper  
Chimichurri  
*Contains Shellfish, Gluten, Dairy*

#### ROGUE RIVER MEAT & CHEESE | \$29

Rotating Selection of Local Cheese, Fruits and  
Artisanal-Cured Meats, Honey, Candied Pecans  
*Contains Nuts, Gluten, Dairy*

#### ALPINE SPINACH GRATIN | \$22

Spinach, Artichoke, Parmesan, Mozzarella,  
Crostini  
*Contains Gluten, Dairy*

#### LEMON BUTTER WINE

#### CLAMS & MUSSELS GF | \$26

Garlic Butter, Oregon-Sourced White Wine,  
Capers, Parsley  
*Contains Shellfish, Dairy*

#### LEMON PEPPER WINGS GF | \$21

Crispy Wings, Lemon Pepper Seasoning  
*Contains Dairy*

### DESSERTS

#### BLACKBERRY & PEACH COBBLER V | \$14

Cinnamon Brown Sugar Glaze, Vanilla Ice Cream  
*Contains Dairy*

#### HAZELNUT CHOCOLATE TORTE V | \$12

Raspberry Compote  
*Contains Dairy, Nuts, Eggs*

#### COFFEE CRÈME BRÛLÉE V | \$14

Berry Medley  
*Contains Dairy, Eggs*

#### CHOCOLATE BASQUE CHEESECAKE V | \$14

Burnt Cheesecake, Chocolate Crumble,  
Chocolate Sauce  
*Contains Dairy, Eggs*

GF GLUTEN-FREE • V VEGETARIAN

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please be advised that our kitchen handles all major food allergens, including milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soy. Please inform our staff of any food allergies.