

Dinner at the Lodge

Served from 5:00 p.m. to close

Appetizers

Peel n Eat Shrimp Cocktail	5.95
Beer Batter Onion Rings with chipotle dipping sauce	4.95
Habanero Glazed Wings	5.95
Crisp, succulent wings tossed in a sauce sure to light your fire	
Calamari	6.95
Deep fried and served with cucumber dill aioli	
Spinach & Artichoke Dip	6.95
Baked with a blend of Swiss & parmesan cheese, served with warm tortilla chips	
Smoked Salmon Cakes	7.95
Lightly breaded & served with mango salad	
Steamer Clams	8.95
Finished in rich clam stock & fresh herbs	

Soups & Salads

Add Indian fry bread with butter & huckleberry jam for \$2.00

Chef's Soup of the Day
Cup - 3.95 Bowl - 5.50

Buffalo Chili	7.95
Served in a sourdough bread bowl and warm corn tortillas chips	
French Onion Soup	6.95
Served with herb crusted crostini	
House Salad	5.95
Topped with feta cheese, Bermuda onions, cucumbers, tomatoes & choice of dressing	
Kah-Nee-Ta Salad	7.95
Sweet mesclun greens, Gorgonzola cheese & candied pecans tossed in our own huckleberry vinaigrette dressing	
Caesar Salad	7.95
Tossed romaine lettuce with parmesan cheese & croutons	
ADD: Smoked Chicken - 3.00 Shrimp - 4.00 Smoked Salmon - 5.00	
Marinated Tri Tip Salad	9.95
Cucumber, red onion, grape tomatoes, grilled red pepper, & Swiss cheese tossed in BBQ ranch dressing and served over spinach	
Alder Smoked Chicken Salad	10.95
Candied pecans, apples, bacon, bleu cheese, tomatoes, & romaine lettuce tossed in honey mustard vinaigrette	
Cobb Salad	10.95
Hickory smoked bacon, smoked chicken, blue cheese, boiled eggs, diced tomatoes, sliced olives and avocado. Served with your choice of dressing	
Smoked Salmon, Shrimp & Crab Salad	13.95
Served on a bed of mixed salad greens, tossed in a herb vinaigrette finished with artichoke hearts, cucumbers, green olives, sliced egg, cherry tomatoes and feta cheese	

Sandwiches - Burgers - Wraps

Croissant Club	8.95
Turkey, bacon, jack cheese, lettuce, tomato & avocado served on a croissant with potato salad	
Slow Roasted Pulled Pork	9.95
Grilled sweet peppers & onions on a ciabatta bread & our Jack Daniel Whiskey BBQ sauce, served with coleslaw	
Char-grilled Chicken Sandwich	9.95
Topped with lettuce, tomato and chipotle aioli on a Kaiser roll with fries	
Char-broiled 1/3 lb. Burger	8.95
Served with lettuce, tomato, Bermuda onion, dill pickle, special sauce & fries Add cheddar cheese - .75¢ Add bleu cheese - 1.00 Add Bacon – 1.00	
Grilled Vegetarian Burger	8.95
Served with lettuce, tomato, Bermuda onion, dill pickle, special sauce & fries	
Reuben	8.95
Corned beef, sauerkraut, Swiss cheese, 1000 island dressing, grilled on rye bread with fries	
Smoked Chicken Caesar Wrap	8.95
Romaine lettuce, roasted garlic, cream cheese, croutons, parmesan cheese all wrapped in an herb tortilla shell, served with potato salad	
Roasted Turkey	8.95
Served hot, open faced & topped with turkey gravy, served with Tillamook cheddar mashed potatoes & cranberry sauce	
Swiss French Dip	9.95
Sliced roast beef, melted Swiss cheese on ciabatta bread. Served with Au jus & fries	
Portobello Mushroom Sandwich	9.95
Served with smoked mozzarella cheese on a grilled Kaiser roll with fries	
Smoked Salmon Cake Sandwich	9.95
A blend of smoked salmon and fresh herbs, crusted with parmesan cheese and panco crust served with cucumber aioli on a Kaiser roll with fries	

HOUSE SPECIALTY

Hefeweizen Ale Fish & Chips

Fried golden brown served with French fries & coleslaw

Salmon..... 10.95 Halibut 12.95

18% Gratuity will be added to all parties of 8 or more.

Entrees

*Served with house salad, Kah-nee-ta salad or soup, fresh baked bread, butter & huckleberry jam
Add Indian Fry Bread with butter & Huckleberry jam.....\$ 2.00*

In House Meatloaf	11.95
Topped with mushroom gravy, served with cheddar mashed potatoes & fresh vegetables	
Chicken Parmesan	12.95
Tender breast of chicken crusted with parmesan cheese, then topped with marinara sauce, served on a bed of fettuccini & fresh vegetables	
Clam Linguine	12.95
Tender clams sautéed with garlic, shallots and mushrooms finished with a white wine sauce	
Sautéed Shrimp Fettuccini	13.95
Finished with mushrooms & tossed in a rich alfredo sauce	
Southern Style Fried Chicken	12.95
Fried breast & thigh served with cheddar mashed potatoes, country gravy & fresh vegetables	
Rotisserie Chicken	12.95
Basted with garlic and fresh herbs, served with fries & coleslaw	
Char-broiled Marinated Tri-Tips	13.95
With fried onions & bleu cheese, cheddar mashed potatoes & fresh vegetables	
Shrimp Dinner	15.95
Your choice of sautéed shrimp in roasted garlic & cilantro lime butter or deep fried in beer batter, served with rice pilaf and fresh vegetables	
Alder Planked Snapper	14.95
Basted with cilantro, lime, & garlic sweet butter, finished with pico de gallo, served with fresh vegetables & rice pilaf	
Oven Baked Alaskan Halibut	19.95
Served with mango relish, fresh vegetables & rice pilaf	
Pan Fried Oysters	14.95
Hand breaded Puget Sound oysters, fried & served with a pico de gallo, chipotle sauce, rice pilaf & fresh vegetables	
Fresh Northwest Salmon	15.95
Pan-seared, served with oven-dried tomato, spinach & caramelized onion relish, finished with a sweet basil butter & served with rice pilaf	
Center Cut Bone Pork Chop	14.95
Finished with a roasted pear & Gorgonzola cheese sauce served with cheddar mashed potatoes & fresh vegetables	

All steaks served with fresh vegetables & white cheddar mashed potatoes or baked potato.

10 oz. Top Sirloin Steak	16.50
12 oz. New York Steak	22.95
Slow Roasted Prime Rib	
Small Cut	19.95
Large Cut	23.95