

Lunch at the Lodge
Served from 11:30 a.m. until 5:00 p.m.

Appetizers

Beer Batter Onion Rings with chipotle dipping sauce	5.25
Habanero Glazed Wings	5.95
Crisp succulent wings tossed in a sauce sure to light your fire	
Smoked Chicken or Seasoned Beef Quesadilla	8.95
Served with jalapeno jack cheese, grilled peppers, & chipotle pico de gallo	
Spinach & Artichoke Dip	6.95
Baked with a blend of Swiss & parmesan cheese, served with warm tortilla chips	
Steamer Clams	8.95
Finished in rich clam stock & fresh herbs	
Fried Smoked Chicken Puffs	5.95
Filled with goat cheese and smoked chicken.	

Soups & Salads

Add Indian fry bread with butter & huckleberry jam \$2.25

Chef's Soup of the Day

Cup - 3.95 Bowl - 5.50

French Onion Soup	6.95
Served with herb crusted crostini	
Taco salad	9.95
Seasoned beef, lettuce, cheese, tomatoes, olives & onions on a large Indian fry bread or tortilla shell bowl and served with sour cream and salsa	
Longhouse Salad	7.95
Tossed with sweet mesclun greens, bleu cheese & candied pecans in our own huckleberry vinaigrette dressing	
Caesar Salad	7.95
Tossed romaine lettuce with parmesan cheese & croutons	
ADD: Smoked Chicken - 3.00 Shrimp - 4.95 Grilled Salmon – 5.50	
Marinated Tri Tip Salad	10.95
Cucumber, red onion, grape tomatoes, grilled red pepper, & buffalo mozzarella cheese tossed in BBQ ranch dressing & fresh 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, bleu cheese, boiled eggs, diced tomatoes, sliced olives, avocado and served with your choice of dressing	

Sandwiches – Burgers - Wraps

Croissant Club	8.95
Turkey, bacon, jack cheese, lettuce, tomato & avocado on a croissant with potato salad	
Slow Roasted Pulled Pork	9.95
Grilled sweet peppers & onions on ciabatta bread & our Jack Daniel whiskey BBQ sauce, served with coleslaw	
Char-Grilled Chicken Sandwich	9.95
Buffalo mozzarella, tomatoes, mixed greens tossed in a herb vinaigrette, served on focaccia bread and pesto aioli	
Char-broiled Burger	9.25
Fresh made hamburger patties, served with lettuce, tomato, Bermuda onion, dill pickle, served a Kaiser roll with special sauce & fries	
Add cheddar cheese - .75¢ Add bleu cheese - 1.00 Add Bacon – 1.00	
Grilled Vegetarian Burger	9.25
Served with lettuce, tomato, Bermuda onion, dill pickle, special sauce & fries	
Reuben	9.25
Corned beef, sauerkraut, Swiss cheese, 1000 island dressing, grilled on rye bread, served with fries	
Smoked Chicken Caesar Wrap	9.25
Romaine lettuce, roasted garlic, cream cheese, croutons, parmesan cheese all wrapped in an herb tortilla shell, served with potato salad	
Roasted Turkey	9.25
Served hot, open faced on Texas toast & topped with turkey gravy, served with Yukon gold mashed potatoes, mixed greens & cranberry sauce	
Swiss French Dip	9.95
Fresh cooked, thinly sliced roast beef with melted Swiss cheese & sautéed onions served with Au jus & fries	
Portobello Mushroom Sandwich	9.95
Served with buffalo mozzarella cheese on a grilled Kaiser roll with fries	
Open Faced Steak Sandwich	11.95
Served on Texas toast with roasted garlic, bleu cheese sauce, fried onions and fries	

Hefeweizen Ale Fish & Chips	
Fried golden brown served with French fries & coleslaw	
Salmon	10.95
Halibut	12.95

18% Gratuity added to 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 for \$ 2.25

In House Meatloaf	11.95
Topped with mushroom gravy, served with Yukon gold mashed potatoes and fresh vegetables	
Sautéed Shrimp Fettuccini	13.95
Finished with mushrooms & tossed in a rich alfredo sauce	
Pasta Primavera	10.25
Mushrooms, tomatoes, kalamata olives, spinach, onion, pesto, artichoke hearts and penne pasta, finished with parmesan cheese & roasted garlic	
Southern Style Fried Chicken	12.95
Fried breast & thigh served with Yukon gold mashed potatoes, country gravy & fresh vegetables	
Old Fashion Macaroni & Cheese	9.95
Smoked chicken & hickory bacon tossed in a rich cheese sauce then baked	
Char-Broiled Northwest Salmon	17.25
Finished with a sweet chive butter sauce and served with rice & fresh vegetables	
Center Cut Bone Pork Chop	15.25
Finished with a roasted pear & bleu cheese sauce served with Yukon gold mashed potatoes & fresh vegetables	
Char-grilled Top Sirloin	17.50
Finished with a brandied, green peppercorn demi glace & served with Yukon gold mashed potatoes & fresh vegetables	
Coconut Prawns	15.95
Served with a sweet chili sauce rice and fresh vegetables	

Ask about our fabulous dessert list