

The Cascade Room



lunch menu

appetizers

fried calamari

frisee salad, fresh papaya, cashews

10

bruschetta

white beans, roma tomatoes, kalamata olives, goat cheese

9

soups and salads

organic field greens

cherry tomatoes, english cucumbers, pea shoots, candied pecans

7

caesar salad

organic romaine, shaved asiago, white anchovy, grilled crostinis

8

skamania chicken salad

*grilled organic chicken breast, asparagus, country mixed olives,
double smoked bacon, wild flower honey dijon dressing*

13

seafood salad

*organic filed greens, smoked salmon, grilled prawns, dungeness crab,
avocado, olives, roma tomatoes, pickled red onion*

14

potlatch salmon chowder

lodge house specialty, smooth and creamy

cup 5 bowl 7

soup of the day

always creative, delicious and fresh

cup 4 bowl 6

san pellegrino

coffee 2.25

mineral water

espresso beverages

500 ml 3.75 1 litre 5.75

single 3.50 double 4.75

sandwiches

lodge house smoked chicken “blt”

*thick sliced heirloom tomatoes, butter lettuce, double smoked peppered bacon
and lemon scented aioli on sourdough*

10

hand formed organic half pound burger

doubled smoked bacon, avocado, muenster cheese, green chili aioli

12

coffee rubbed tri tip

crimini mushrooms, rogue river blue cheese, caramelized onions, baguette bread

12

grilled portabella torta

*organic spinach, artichokes, grilled red onion, boursin cheese,
marinated cherry tomato salad, lemon aioli*

10

turkey croissant

house smoked breast of turkey, butter lettuce, cranberry orange relish, hazelnut cream cheese

10

entrees

beer battered prawns, fish and chips

Mexican white prawns, pacific cod, walking man ipa batter

15

pan seared wild salmon

*wild flower honey basted, crushed yukon gold potatoes,
roasted butternut squash cake, shaved brussel sprouts*

16

papperdelle and prawns

*mexican white prawns, grilled asparagus, pear tomatoes, chevre
lemon thyme infused crème*

15

flank steak fajitas

charred peppers, onions, red cabbage, pickled onions and radishes, roasted corn relish, cilantro crème

13

brick oven flatbread

smoked salmon, fresh mozzarella, creamed spinach, grilled red onion, fresh basil

10

butternut squash and mushroom turnovers

crimini mushrooms, organic spinach, toasted walnuts, goat cheese, phyllo dough, wild rice, pomegranates

11

*meats or eggs that are undercooked to your specifications may increase your risk of food borne illness ~
especially if you have certain medical conditions*

parties of eight or more: request one check and 19% gratuity - thank you