



Night

starters

pan seared diver scallops/ 13
sweet honey soy reduction

steamer clams/ 10
garlic, fennel, crushed chili

grilled swordfish satays/ 11
jasmine rice, coconut yellow curry

brick oven roasted forest mushrooms/ 12
brandy cream

field

caprese salad/ 8
buffalo mozzarella, fresh basil

house salad/ 7
bleu cheese, roasted shallot vinaigrette

caesar salad/ 8
parmesan cheese flan, crostini

maine lobster and organic field greens/ 19
heirloom tomatoes, citrus-chive vinaigrette

sea

grilled wild salmon/ 29
spiced mango barbeque glaze

pan roasted halibut/ 30
dungeness crab, rock shrimp bisque

cioppino/ 25
fresh herb infused tomato broth

land

tempeh and sweet / 20
potato kabobs
jasmine rice pilaf, apricot glaze

lodgehouse bison burger/ 17
wild boar bacon, aged white cheddar

organic breast of chicken/ 24
pan seared, fingerling potatoes

carlton farms pork rib chop/ 24
hood river cherries, port glaze

filet of washington beef/ 34
rogue river blue cheese, fresh herb butter

rack of lamb/ 28
apricot – pistachio relish

sides

summer vegetables/ 4

mashed potatoes/ 4

fingerling potatoes/ 4

asparagus/ 4

jasmine rice/ 4

*meats or eggs that are undercooked to your specifications may increase your risk of food borne illness ~
especially if you have certain medical conditions
a 19% gratuity is requested on tables of eight or more.*