The Cascade Room
Lunch Menu

Skamania's unique location and healthy lifestyle begins with its beautiful and bountiful natural resources.
Special emphasis is placed on using only the finest local, organic and natural products which are reflected in the highly acclaimed culinary team's attention to detail in the preparation and creation of dishes that compliment this very special setting.
We welcome you to Skamania Lodge and the best that the Pacific Northwest has to offer.

late breakfasts

cured ham & tillamook cheddar omelette
12

strawberry macadamia griddlecakes
served with whipped maple and cinnamon butter
11

soups and salads

organic field greens
roma tomatoes, seasoned pumpkin seeds and shredded carrots with our house balsamic vinaigrette
7

caesar salad
tossed romaine lettuce with shaved asiago cheese, croutons and anchovies
7
add grilled chicken, dungeness crab, grilled prawns or smoked salmon
12

top sirloin chop salad
organic field greens topped with tomatoes, green beans, avocado, smoked cheddar, chipolini onions served with a whole grain mustard vinaigrette
15

gorge seafood salad
salmon, crab and grilled prawns, avocado, pickled onions and cucumbers on mixed greens tossed with herb vinaigrette
16

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
500 ml 3.75 *1 litre* 5.75

espresso beverages
single 3.50 *double* 4.75

sandwiches and entrees

special of the day
please inquire with your server regarding today's creative selection

half pound "double r ranch" burger
char broiled, served with sautéed onions and tillamook cheese with french fries
12

halibut fish and chips
fresh pacific halibut in walking man brewery india pale ale batter,
served with french fries
15

smoked chicken breast blt
on sourdough toast with smoked bacon, lettuce and vine-ripened tomatoes,
served with pasta salad
10

miso infused salmon
marinated in dark miso and fresh ginger, then pan seared and served with
jasmine rice, shelled edamame, oriental vegetables
and cucumber-daikon relish
16

house made chicken burger
prepared with fresh basil and green onion, grilled and served with smoked provolone cheese,
sliced heirloom tomatoes, pesto mayonnaise and arugula salad
14

mediterranean pita sandwich
our own hummus and black olive tapenade with spinach, tomato,
marinated onion, cucumber, feta cheese and radish sprouts
served with pasta salad
10

spicy crab lumpia
a fried spring roll wrap of dungeness crab, rice noodles and micro greens
with sweet thai chili sauce and scallion oil
10

angel hair pasta and fresh roma tomatoes
tossed in extra virgin olive oil, feta and parmesan cheeses, with
toasted pine nuts, fresh basil, shallots
and garlic
11

brick oven flatbread
topped with fresh spinach, roasted corn, bell pepper, pancetta
and fontina cheese
10

smoked turkey sandwich
on sourdough bread with peppered bacon, aged white tillamook cheddar,
lettuce, tomato and avocado
11

consuming some raw or undercooked foods can increase risk of food borne illness ~ written information available upon request