



Skamania Lodge

Riverview Pavilion Menu



The Riverview Pavilion offers this exclusive menu that uses creative stations and our custom grill to serve signature favors with an elevated taste.

Lunch

Fired Up Power Bowl

This clever lunch has all the components to keep you fueled up, ready and focused, with light and healthful options to explore multiple variations – and to make your bowl just the way you like it.



Base

Brown Rice with Fresh Herbs, Carrots, Celery & Onions (GF, DF)

Toasted Quinoa with Carrots, Celery & Onions (GF, DF)

Black Beans, Cilantro & Brown Garlic (GF, DF)

Wilted Kale with Olive Oil & White Wine (GF, DF)

Mixed Greens Salad

Chef Attended Grill

Grilled Tofu (GF, DF)

Chicken Breast (GF, DF)

Flank Steak (GF, DF)

Top

Roasted Cremini Mushrooms (GF, DF)

Cucumbers, Cherry Tomatoes, Shredded Carrots,

Sliced Hard Boiled Eggs, Seasoned Garbanzo Beans, Feta Cheese (GF, DF)

Harissa Yogurt (GF)

Cilantro Lime Crema (GF)

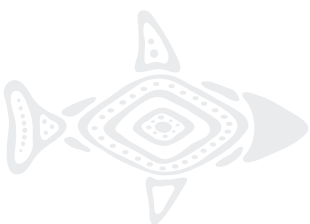
Sweets

Raw Fruit Bars (GF, V)

Chia & Cashew Pudding (GF)

Lemon Blueberry Panna Cotta (GF)

\$58.00 per Guest



Parties of fewer than 40 incur a \$250.00 surcharge.

GF: Gluten Free | DF: Dairy Free | Veg: Vegetarian | V: Vegan

All prices are subject to 25% service charge and 7.7% sales tax.

Lunch

Fire & Spice

Using Hood River fruit wood on the grill and inspired by the spices and the scents of Mexican cuisine, this menu has everything needed to bring friends together around the fire.

Greens

Chopped Romaine, Grape Tomatoes, Sliced Olives, Roasted Corn Relish, Jalapenos, Chili Lime Jicama, Cilantro Lime Dressing (GF, DF, Veg, V)

Chef Attended Grill

Potlatch Steelhead (GF, DF)
Chili Marinated Carne Asada (GF, DF)
Wood Fired Chicken (GF, DF)
Street Corn with Chili Salt
Corn & Flour Tortillas



Sides

Shrimp Ceviche (GF, DF)
Black Beans with Cojito Cheese, Cilantro Lime Crema, Spanish Rice, Grilled Vegetables (GF, DF)
Shredded Cabbage, Pickled Red Onion, Guacamole, Sour Cream, Lime Wedges,
Shredded Pepper Jack Cheese, Salsa, Cilantro Crema, Hot Sauce, Cilantro Vinaigrette

Sweets

Salted Caramel Butter Cookie Sandwich
Chili de Arbol Chocolate Flourless Cake (GF)

\$59.00 per Guest



Parties of fewer than 40 incur a \$250.00 surcharge.

GF: Gluten Free | DF: Dairy Free | Veg: Vegetarian | V: Vegan

All prices are subject to 25% service charge and 7.7% sales tax.

Lunch

Baguette About It

*"I love sandwiches. Let's face it, life is better between two pieces of bread."
-Jeff Mauro*

Greens

Mixed Greens, Baby Spinach, Arugula, Grape Tomatoes, Cucumber,
Roasted Heirloom Carrots, Seasoned Garbanzo Beans,
Feta Cheese, Bleu Cheese, Sliced Egg, Toasted Sunflower Seeds,
Focaccia Croutons, House Pickles & Dressing

Chef Attended Grill

Build Your Own Baguette

Smoked Coulotte Steak (GF, DF)

Honey Lemon Brined & Spice Rubbed Chicken (GF, DF)

Verjus & Roasted Garlic Marinated Prawns (GF, DF)

Charred & Herbed Portobello Agrodolce (GF, DF, Veg, V)

Grilled Romaine (Veg, V)

Shaved Butter Leaf, Heirloom Tomatoes, Sliced Cucumber, Shaved Red Onion,
Banana Peppers, Red Wine Vinaigrette, Aioli, Mustard,
Cilantro Crema, Harissa Yogurt, House Pickle

Potato Chips

Sweets

French Macarons

Fruit Galette

\$63.00 per Guest

Parties of fewer than 40 incur a \$250.00 surcharge.

GF: Gluten Free | DF: Dairy Free | Veg: Vegetarian | V: Vegan

All prices are subject to 25% service charge and 7.7% sales tax.



Dinner

Smoked

Using Hood River Valley fruit wood for the grill, this menu will give all guests a taste of the Gorge with a barbeque flair.

For best results, add live music and our Signature Mule Bar.

Greens & Slaw

Mixed Greens with Assorted Toppings & Dressings (GF, DF, Veg, V)

Baby Red Potato Salad (GF)

Kohlrabi, Apple Charred Carrot Slaw (Veg)

Three Bean, Whole Grain Mustard, Honey Dressing (GF, DF, Veg)



Chef Attended Grill

(Choice of 3)

Carlton Farms Baby Back Ribs (GF, DF)

Smoked, Charred & Chopped Brisket (GF, DF)

Citrus Brined Split Chicken with Smoked Honey Sumac Glaze (GF, DF)

Potlach Steelhead (GF, DF)

Additional Entrée \$10 per Guest

Sidekicks

Corn on the Cob with Butter, Chile Lime, Cotija Cheese (GF, DF, Veg, V)

Smoked Navy Beans with Poblano, Roasted Corn (GF, DF, Veg, V)

Corn Bread Muffins

Sweets

Huckleberry Crème Brûlée

Hazelnut Feuilletine Chocolate Tartlet

Peach Cardamom Crisp (GF, V)

\$110.00 per Guest



Parties of fewer than 40 incur a \$250.00 surcharge.

GF: Gluten Free | DF: Dairy Free | Veg: Vegetarian | V: Vegan

All prices are subject to 25% service charge and 7.7% sales tax.

Dinner

Seafood Boil

*Imagine a family-style affair with a backdrop view that is unparalleled.
This experience is designed to be one you and your guests will long remember.*

Salad Station

Baby Greens, Heirloom Tomatoes, Cucumber, Charred Carrot,
Feta Cheese, Smoked Bleu Cheese, Sliced Egg, Toasted Sunflower Seeds,
Focaccia Croutons, Smoked Steelhead

Cioppino Station

Clams, Mussels, Crab, Prawns, Charred Onion, Grilled Baguette (DF, Veg, V)

Chef Attended Grill

Goose Point Oysters (GF, DF)

Pacific Prawns (GF, DF)

Charred Octopus (GF, DF)

Potlach Steelhead (GF, DF)

Garlic Butter, Cocktail Sauce & Lemon Wedges (DF, Veg, V)

Chef's Boil Station

Peel & Eat Shrimp, Crab, Red Potatoes,
Andouille Sausage, Corn on the Cob & Old Bay Seasoning (GF)

Sweets

Marionberry Panna Cotta (GF)

Espresso Pot de Crème (GF)

Lemon Curd Tart with Pine Nut Crust

\$120.00 per Guest

Parties of fewer than 40 incur a \$250.00 surcharge.

GF: Gluten Free | DF: Dairy Free | Veg: Vegetarian | V: Vegan

All prices are subject to 25% service charge and 7.7% sales tax.



Dinner

The Jacobsen Experience

Designed to allow guests to create their own experience by exploring various flavors and salt pairings with their desired dish, engage grill-side with the Chef as he discusses techniques and reveals the best tricks for grilling, salting and more.



Green Goddess

Baby Field Greens, Arugula-Watercress, Heirloom Cherry Tomatoes, Charred Carrots, Cucumbers, Watermelon Radish, Shaved Onion, Grilled Red Peppers, Rogue Smoked Bleu Cheese, Shaved Pecorino-Romano, Pumpkin Seeds, House Croutons, Green Goddess, Oil & Aged Balsamic

Chef Attended Grill

Country Natural Chili Rubbed Tri Tip (GF, DF)
Chimichurri Marinated Rack of Lamb (GF, DF)
Shallot, Roasted Garlic, Thyme Marinated Split Chicken (GF, DF)
Potlatch Steelhead (GF, DF)
House Smoked Pork Fennel Sausage (GF, DF)
Charred Asparagus & Citrus (GF, DF, Veg)

Top It

Jacobsen Salt Station with Chef Matt's Pairing Samples to Enjoy

Skillets

Sizzling Brown Butter Fingerlings with Garlic, Herbs & Salt (GF, Veg)
Cast Iron Barley Gratin with Onions, Celery Root & Roasted Garlic (DF, V)
Braised Greens with Crispy Pork Belly (GF, DF)

Sweets

Salted Caramel Chocolate Crostata
Blood Orange Cooked Cream (GF)
Fig & Anise Goat Cheesecake with Pistachio Crust (GF)

\$140.00 per Guest



With our partnership with Fulton Meats, we are able to offer dry aged beef with 45-day notice.

Parties of fewer than 40 incur a \$250.00 surcharge.

GF: Gluten Free | DF: Dairy Free | Veg: Vegetarian | V: Vegan

All prices are subject to 25% service charge and 7.7% sales tax.