



Skamania Lodge

Mother's Day Menu 2026

Starters

FRESH FRUIT DISPLAY

SEARED AHI

Wasabi Crema

PEEL AND EAT SHRIMP

Lemon, Cocktail Sauce

**LOCAL CURED MEAT &
CHEESE PLATTER**

SALMON LOX PLATTER

Cold Smoked Salmon, Lemon,
Picked Onion, Capers

Soup & Salad

STEELHEAD CHOWDER

MIXED FARM GREENS

Assorted Seasonal Toppings

CAESAR SALAD

Romaine and Kale, Crouton, Grana

FRUIT SALAD

Melons, Berries, Mandarin Oranges, Grapes,
Mint, Honey-Yogurt Dressing, Poppyseeds

Carving Station

ROASTED GARLIC & HERB PRIME RIB *gf*

Horseradish Cream & Au Jus

ROASTED POTLATCH SALMON *gf*

Lemon Butter Sauce

Hot Entrées

BISCUITS & SAUSAGE GRAVY

HEARTY BREAKFAST CASSEROLE *veg/gf*

CHEESE BLINTZ *gf*

Macerated Strawberries & Lemon Curd

GRILLED FLANK STEAK *gf*

Roasted Mushroom Demi & Smoky Blue Cheese

CHICKEN BREAST *gf*

Caramelized Onions & Gruyere Cheese Sauce

Sides

FIRE ROASTED & GRILLED

VEGETABLES *gf/veg/v/df*

BOURSIN MASHED POTATOES *gf*

SMOKED BACON, SAUSAGE LINKS *gf/df*

Dessert Table

RED VELVET CUPCAKES

Mascarpone

CHERRY CRISP *gf/v*

CHOCOLATE MOUSSE CUPS *gf*

Vanilla Bean Whip Cream

ASSORTED SHORTBREAD COOKIES

SOUR CREAM APPLE CAKE

LEMON BARS

Selections are subject to availability and may change without notice.