

WINTER DINNER MENU

Updated 1/26

STARTERS

Garlic Parmesan Fries Our hand-cut Kennebec fries tossed with garlic, S+P, parmesan and parsley. \$14

Tempura Artichokes Served with smoked jalapeno aioli. \$18

Hummus Platter Homemade hummus with english cucumber, radish, country olives, baby carrots, feta cheese and warm pita. \$20 (GF option)

Elk Lake Wings Tossed with your choice of buffalo, barbecue, mango habanero, or teriyaki. Served with blue cheese dressing, baby carrots and celery sticks. Choose 6 or 10 Wings \$20 | \$28

Homemade Seasonal Soup Ask your server for today's special. \$11 cup | \$14 bowl

Elk Lake Famous Chili The lake favorite!! Elk chili topped with sweet onion, sour cream, Tillamook cheddar-jack cheese and a honey-cornbread muffin. Cup \$12 | Bowl \$16

SALADS

Fresh Garden Salad Crisp romaine, pickled red onions, croutons, grape tomatoes, english cucumbers and parmesan cheese. Choice of dressing. \$18 (Add chicken +\$8)

Welcome to the Lodge!



Romaine Heart Wedge Crisp romaine hearts, house-made blue cheese dressing, grape tomatoes, english cucumbers, smoky bacon, blue cheese crumbles and pickled red onions. \$22

Caesar Salad Crisp romaine, croutons, parmesan cheese, caesar dressing. \$18 (Add chicken +\$8)

ENTREES

Elk Burger* Caramelized onions, white truffle aioli, lettuce and your choice of cheese. Served on a toasted brioche bun with garlic parmesan french fries. \$29 (add bacon +\$3, pretzel bun +\$3).

Sweet Pea and Sunchoke Linguine Sautéed shallots, garlic, broccolini, sweet peas, sunchoke, lemon cream, fine herbs and parmesan cheese. \$34

Chef's Beef Stroganoff Tender sirloin beef tips, caramelized sweet onion, garlic, wild mushrooms, beef stock, worcestershire and sour cream over egg noodles. \$38

Braised Pendleton Short Rib Boneless beef short rib, slow braised until fork tender. Demi-glace, creamy polenta and Broccolini. \$54

Seared Pacific Halibut* Pan seared and served with demi-glace, quinoa and roasted carrots. \$48

We love our wines, ask for a wine list!

DESSERTS

Crème Brûlée (ask server for flavor of the day) \$12

Brownie Sundae Double chocolate walnut brownie. Your choice of ice cream, whipped cream and Bordeaux cherries. \$14

Tillamook Ice Cream Scoop (Vanilla | Chocolate | Oregon Dark Cherry) \$8
Make it an **Affogato!** \$12

CHILDREN (10 and under) \$16

Chicken Strips Served with french fries or baby carrots.

Cheeseburger* Tillamook cheddar, pickles, mayo and ketchup. Served with fries or baby carrots.

Shells and Cheese Homemade with creamy Tillamook cheddar-jack cheese sauce.

20% Gratuity added to parties of 6 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We operate a remote kitchen, please excuse us if we've run out of any of your favorite items.