

FOR THE TABLE

TRIO OF BUTTER 14
three seasonal whipped butters with toasted artisan sour dough

SNAKE RIVER FARMS WAGYU MEATBALLS* 32
elote relish, chimichurri, fried shallots

GRILLED PRAWNS* 28
smashed plantains, marinated tomato salad, verde

WILD MUSHROOM TOAST 24
preserved lemon ricotta, sautéed mushrooms, smoked blue cheese
arugula, pickled onion

ARTISANAL CHARCUTERIE 34
assortment of cascadia creamery cheeses & olympia provisions meats
served with pickled mustard seed, seasonal fruit, mixed nuts, sea salt crackers

SOUP & SALAD

PORCINI BISQUE 20
crème fraiche, mushroom duxelle, chive

TOMATO PRESSED PEAR & KALE 18 (aVG)
burnt lemon & huckleberry dressing, sunflower chili crunch
pickled onion, smoked blue cheese

LODGE CAESAR 18
butter lettuce, spanish anchovy aioli, chili bread crumb
lemon zest, cured egg yolk

ENTRÉE

CREAMY SAFFRON BUCATINI 36
creamy saffron sauce, pickled garlic, reggiano, chive, fried garlic
add chicken 20 | add salmon 28 | add strip loin 28

ASIAN PEAR & CHANTERELLE RISOTTO 39
basil risotto, bruleed asian pear, pickled chanterelle
sunflower chili crunch, preserved lemon ricotta

KING SALMON* 58
shaved brussel sprouts, smoked almonds, preserved lemon & chili cherry relish
crème fraiche, crispy prosciutto

CIOPPINO* 56
salmon, smoked bay scallop, mussels, prawns, citrus fennel broth, toast points

CONFIT CHICKEN* 43
blue cheese & apple orzo, blackberry gastrique, granola chutney

POMEGRANATE BRAISED SHORT RIB* 52
purple sweet potato puree, guanciale, butternut squash chips

SNAKE RIVER FARMS NEW YORK STRIP* 63
tallow mashed potato, asparagus, demi glace, porcini blue butter

(VG - vegan, aVG - can be made vegan)

*these items are cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food-borne illness.
**an 20% gratuity will be added to the bill or tables of 6 or more guests. a culinary charge of 3% is automatically added to all guest checks based on food purchases allowing our customer's to share, directly with our kitchen team, their gratitude for Timberline Lodge's culinary experience. Thank you!