



## STARTERS

### Fried Clams & Calamari

Breaded and tossed with mild Thai spices, served with a trio of dipping sauces 11.95

### Pimento Cheese Dip

Made with a mix of Tillamook cheddar cheeses & Mama Lil's peppers, served with house made sesame wafers 9.95

### Warm Olives & Almonds

Greek olives, Marcona almonds and roasted garlic, served with toasted ciabatta 10.95

### French Onion Soup

With toasted croutons and melted Swiss and parmesan cheeses 9.95

### Rustic Sourdough Bread

From Portland French Bakery 5.95

### Small Garden Salad

Choice of ranch or hazelnut vinaigrette 6.95

### Soup of the Day

Cup 4.95 Bowl 5.95

### Rosemary French Fries 6.25

### Sweet Potato Fries 6.95

Served with a smokey maple sauce

## COLD SANDWICHES

### Lodge Club

Roasted turkey and bacon with a garlic dijonaise, lettuce and onion on Portland French Bakery sourdough 12.95

### Oregon Bay Shrimp

Oregon bay shrimp salad mixed with mayonnaise, onion, celery and sweet pickles served on whole wheat bread 13.50

### Ham and Pimento Cheese

Nueske's ham with pimento cheese, iceberg lettuce and mayonnaise on soft country white bread 12.50

## HAMBURGERS

### Falls Burger \*

Oregon Grass fed beef on a pub bun with mayonnaise, shredded lettuce and red onion 11.50  
Add cheese or bacon 1.25 Mushrooms .75

### Benson Burger \*

Oregon grass fed beef with grilled mushrooms & onions, Swiss cheese and a roasted garlic dijonaise on a pub bun 13.50

### Oregon Trail Burger \*

Oregon grass fed beef with bacon, grilled onions, pepper jack cheese and barbecue sauce on a pub bun 13.95

Substitute house made vegan rice and black bean patty on any burger Add 2.00

All sandwiches are served with rosemary French fries, Kettle chips or kale & cabbage slaw

Sweet Potato Fries - Add 1.00

Add a cup of soup or side salad - 4.00

Substitute gluten free bread - 2.00

## HOT SANDWICHES

### Pimento Cheese Melt

A mix of Tillamook cheddar and Mama Lil's peppers and pickles on sourdough bread 10.95  
Add bacon 1.25

### Grilled Turkey

With imported fig jam and warm Brie on toasted ciabatta bread 12.50

### Lamb & Beef Gyro Sandwich

Thinly sliced meat, Mama Lil's peppers, feta, lettuce and a garlic-yogurt sauce on a sub roll 12.95

Gluten free bread and buns available for sandwiches. Check with server for gluten free options.

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

## SALADS

### Winter Cobb

Draper Valley chicken breast, romaine, chopped egg, shaved celery, roasted squash, Nueske's bacon, blue cheese and a champagne vinaigrette 16.25

### Kale & Acorn Squash

Shredded kale, warm winter squash, hazelnuts, dried cranberries, and goat cheese with a warm maple-dijon vinaigrette 14.50

### Fried Chicken Salad

Crispy fried chicken, romaine, shaved celery, toasted pecans, bacon and a maple-dijon vinaigrette 15.95

## BEVERAGES

### Soda 3.00

Coke, Diet Coke, Sprite,  
Root Beer, Orange Fanta

### Coffee 3.00 Tazo Tea 3.00

Proudly serving Hood River Coffee

### Hot Cocoa 2.50

Juice Sm. 2.50 Lg. 3.25  
Apple, Orange and Cranberry

### Fresh Brewed Iced Tea 3.25

### House Made Lemonade 3.25

Please see book on table for our list  
of local wines, beers and cocktails

- Approximately 300 acres surrounding Multnomah Falls was originally owned by lumber baron Simon Benson who later passed ownership to the USDA Forest Service
- The Lodge was designed by renowned Portland architect A.E. Doyle and built in 1925 by the city of Portland at a cost of approximately \$40,000
- The Benson Bridge was built in 1914 by Simon Benson, a wooden bridge had previously been in its place

## ENTREES

### Northwest Wild Salmon \*

Citrus-miso glazed Alaskan salmon filet with steamed brown rice and grilled broccolini 17.95

### Rainbow Trout

A whole trout, grilled and served with steamed brown rice and grilled broccolini 15.95

### Fish and Chips

Alaskan wild caught cod served with French fries and a kale and cabbage cole slaw 15.95

### Salmon Chowder Bread Bowl

Creamy smoked salmon chowder in a Portland French Bakery sourdough bread bowl 12.95

### Red Lentil Samosas

Savory vegetarian pastries filled with red lentils, potatoes & spices with a spicy-sweet tamarind chutney served with South Asian spiced pickled beets 11.50

### Nachos

With refried beans, red onion, mozzarella and cilantro, with a tomatillo-avocado salsa 12.95

### Baked Ravioli

Locally made spinach and cheese ravioli baked with tomato basil sauce and provolone cheese 13.50

- The year round water flow is fed by underground springs on Larch mountain as well as snow melt and rain water
- The large pictures that decorate the Great Room and lobby were photographed by Fred Kiser in the 1920's, purchased and enlarged by the WPA in the 1930's
- The Historic Columbia River Highway was constructed from 1913 to 1922, after promotion from lawyer and railroad executive Sam Hill who envisioned it to be modeled after some of the great scenic roads of Europe

## DESSERTS

### Vanilla Cheesecake

With a brown sugar cinnamon swirl  
and a graham cracker crust

7.95

### Maple Bourbon Creme Brûlée

Delicately flavored with Eastside Distilling  
Burnside bourbon and pure maple

### Spiced Carrot Cake

With cream cheese frosting, drizzled with a warm salted caramel sauce

### Caramel Apple Bread Pudding

Roasted apples and dried cranberries mixed  
with our homemade cinnamon rolls, topped with  
a brandy caramel sauce

### Chocolate Hazelnut Cake

A dark chocolate cake dipped in chocolate  
hazelnut ganache and topped with hazelnut  
butter cream and toasted hazelnuts