

APPETIZERS

FRENCH ONION GRATINEE

With toasted brioche croutons,
Gruyere and parmesan cheeses 10

SMOKED SALMON MUSHROOMS

Oregon mushrooms filled with
smoked salmon and goat cheese 2⁵⁰ ea

SMOKED SALMON SPREAD

Cold smoked wild salmon spread
with capers, fresh herbs, red onion
& cream cheese 14.25

NACHOS

Served on a bed of refried beans topped
with red onion, mozzarella and cilantro
with a tomatillo-avocado salsa 13

SWEET POTATO FRIES

Served with a smoky maple sauce 7

ROSEMARY FRENCH FRIES

Served with a jalapeño queso sauce 7

DINNER SALADS

SPINACH & HAZELNUT

With dried cranberries,
Oregon hazelnuts, feta
cheese, raspberries and
hazelnut vinaigrette 14

WILD ALASKAN SALMON

Grilled wild salmon atop
baby lettuces with egg, tomato
and red onions with a lemon
vinaigrette 17

WEDGE SALAD

Iceberg lettuce, grape
tomatoes, green onions and
Nueske's bacon with creamy
blue cheese dressing 16

DESSERTS

MARIONBERRY SHORTCAKE

LEMON CAKE WITH FRESH RASPBERRIES

7⁹⁵

BERRY CRISP WITH OATMEAL TOPPING

MILK CHOCOLATE PANNA COTTA

MAPLE-BOURBON CREME BRÛLÉE

See tabletop menu for detailed descriptions

About Multnomah Falls and the Lodge

- 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 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
- 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 & 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 great scenic roads of Europe
- The hiking trail to the platform at the top of the waterfall is 1.2 miles

NORTHWEST WILD COHO SALMON*

With a lemon-dill butter sauce, wild rice and grilled seasonal vegetables 24

SLOW ROASTED PRIME RIB*

(Friday-Sunday only)

With roasted red potatoes, seasonal vegetables, au jus and horseradish cream

Petite Cut 23 Falls Cut 26

LODGE BURGER*

A half pound Nicky Farms natural beef burger on a toasted onion bun with jalapeno queso, bacon & crispy fried onions, served with rosemary French fries 16

SHRIMP & OKRA ETOUFFE

A spicy Creole stew with wild Texas shrimp, bell peppers & okra served with steamed rice 21

PORK TENDERLOIN*

Sweet chili & sriracha tenderloin medallions with stir fried vegetables and jasmine rice 21

FISH & CHIPS

Battered Alaskan wild caught cod served with rosemary French fries and a kale & cabbage coleslaw 19

GRILLED RIBEYE STEAK

Served with an herbed blue cheese butter, roasted potatoes & seasonal vegetables 23

CHEESE TORTELLINI

Locally made tortellini with a kale, basil & Oregon hazelnut pesto and grana padano parmesan 18

VEGETARIAN MOROCCAN STEW

Zucchini, carrots, spinach, apricots and almonds served over Israeli cous cous with a side of harissa sauce 19
Add lamb sausage 4⁵⁰

Add a cup of our soup of the day or side salad with hazelnut vinaigrette or ranch dressing 5