

Crater Lake Lodge

Entrees

Hand Cut Ribeye Steak* (Cal.1530)

Garlic Whipped Potatoes, Asparagus, Cognac Peppercorn Butter
\$39.00

Crab & Potato Gnocchi (Cal. 420)

Dungeness Crab, Basil, Braised Spinach, Local Tomatoes, Lemon Zest, Reggiano
\$27.00

Seared Pacific Wild Salmon* (Cal.870)

Seasonal Vegetables, Wild Rice Pilaf, Lemon Butter
\$28.00

Draper Valley Chicken Breast (Cal.470)

7oz. Herb Marinated Chicken Breast, Wild Rice Pilaf,
Seasonal Vegetables, Thyme Sauce
\$25.00

Pork Shank (Cal. 930)

Slow Braised Pork Shank, Risotto, Seasonal Vegetables
\$31.00

Barley & Summer Vegetables (Cal. 460)

Oven Roasted Barley, Balsamic Glazed Carrots, Yellow Beans,
Heirloom Tomato, Wilted Greens, Roasted Garlic
\$19.00

Seared Risotto, Oregon Mushroom & Goat Cheese Ragout (Cal. 530)

Crisp Herb Risotto Cake, Woodland Mushroom, Truffle Oil, Goat Cheese
\$24.00

Kids' Corner

Cheeseburger (Cal. 550)

Served with Fries
\$7.00

Grilled Cheese (Cal. 290)

Served with Fries
\$6.00

Seared Salmon Salad (Cal. 430)

Served with Ranch Dressing
\$8.00

Beverages

Starbucks Coffee **\$3.25**

Hot Chocolate **\$3.25**

Selection of Herbal & Green Tea **\$3.25**

Fountain Coke Products 16 oz. **\$3.25**

Juice – Orange, Apple, Cranberry **\$3.50**

Milk **\$3.50**

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

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Appetizers

Smoked Salmon & White Bean (Cal. 860)

NW Smoked Salmon*, Sweet Onions, Avocado, Seasoned Greens,
Herb Ranch, Toasted Focaccia
\$16.00

Oregon Bay Shrimp & Pickled Vegetables (Cal. 220)

Sweet & Salty Cilantro Dipping Sauce,
Pickled Watermelon Radish
\$12.00

Heirloom Tomato & Mozzarella Focaccia (Cal. 650)

Garlic, Shallots, Basil, Virgin Olive Oil, Fresh Mozzarella,
Aged Balsamic Glaze
\$12.00

Wild Mushroom & Caramelized Onion Flatbread (Cal. 360)

Woodland Mushrooms, Sweet Onions, Cream Cheese, Parmesan
Aged Balsamic Glaze
\$14.00

Soups & Salads

Oregon Clam Chowder (Cal 200/280)

Cup **\$8.00** / Bowl **\$10.00**

Vegetarian Soup of the Day

Cup **\$6.00** / Bowl **\$8.00**

Crater Lake House Salad (Cal.490)

Local Greens, Sliced Green Apple, Blue Cheese Crumbles, Carrots,
Tomatoes, Croutons, Marionberry Vinaigrette
\$8.00

Caesar Salad (Cal. 590)

Shaved Parmesan, Organic Local Lettuce, Herb Croutons, Caesar Dressing
\$14.00

Salad Add-Ons:

Dungeness Crab (Cal 130) **\$3.00**

Grilled Draper Valley Chicken Breast (Cal, 140) **\$2.00**

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