

# Sample Dinner Menu

*Menu items change seasonally in order to incorporate the finest local, organic and sustainable ingredients.*

## Small Plates

### **Roasted Garlic & Artichoke Dip**

Served in a Max's Bakery Artisan Sourdough Bowl

10

### **Avocado & Crab Remoulade**

Tomato, Cilantro, Onion & Jalapenos with Fried Wonton Chips

13

### **Smoked All Natural Chicken Wings**

With House Made BBQ, Buffalo or Garlic Herb Sauce,  
Vegetable Crudités & House Made Blue Cheese Dressing

12

### **Flash Fried Brussels Sprouts**

With Warm Goat Cheese & Lemon Fondue

9

## Soup & Salads

*Add Grilled Salmon 9 or Marinated Chicken Breast 6*

### **Artichoke Chipotle Chowder**

With Corn Tortilla Rajas

8

### **Evergreen House Salad**

Mixed Greens, Carrots, Cucumber, Tomatoes, Sunflower Seeds & Hibiscus Vinaigrette

7

### **Heirloom Tomato Salad**

Locally Grown Heirloom Tomatoes, Herbed Goat Cheese, Fresh Basil,  
Arugula, Moldon Finishing Salt with a Banyuls Vinaigrette

12

### **Caesar Salad**

Romaine Hearts, Parmesan Crisp, Croutons & House Made Caesar Dressing

*(Add Fried Boquerones 4)*

Full 11 Half 7

### **Yucatan Kale Salad**

Baby Kale, Grilled Corn off the Cob, Hericot Verts, Tomatoes, Julienned Red Onion,  
Chopped Cilantro, Cotija Cheese & Lemon Vinaigrette

14

## Lodge Favorites

### **Pan Seared Salmon**

With Hibiscus Jasmine Rice, Sautéed Heirloom Spinach & Grapefruit Coulis  
24

### **Chicken Two Ways**

Roasted Breast & Confit Leg, Sautéed Baby Kale,  
Fresh Horseradish Mashed Potatoes & House Made White Vegetable Gravy  
24

### **House Smoked Ribs**

Pork Spare Rib, Maple Baked Beans & House Made Poppy Seed Coleslaw  
Half 21 Full 28

### **Bacon Wrapped Lamb Meatloaf**

With Sweet Potato Puree, Roasted Brussels Sprouts & House Made White Vegetable Gravy  
22

### **Grilled Petite Filet**

With Horseradish Mashed Potatoes, Prosciutto Wrapped Asparagus Bushel & Oyster Mushroom Jus  
26

### **Tuscan Pasta**

With Heirloom Tomatoes, Pine Nuts, Arugula, Oyster Mushrooms, Roasted Garlic, Fried Capers,  
Pecorino Cheese & White Wine Butter Sauce  
*(Add Grilled Salmon 9 or Marinated Chicken Breast 6)*  
18

### **Chicken Sofrito**

Jasmine Rice, Spanish Pork Andouille Sausage & Tomato Ragu with Seasonal Vegetables  
20

### **Calypso Vegan Chili**

Heirloom Calypso Beans, Green Chili, Red Onion, Cilantro,  
Pan Roasted Polenta Cake & Fried Hominy  
18

### Sides

Sautéed Baby Kale 5

Hibiscus Jasmine Rice 4

French Fries 6

Horseradish Mashed Potatoes 5

Grilled Asparagus 5

Sautéed Heirloom Spinach 5

## **Burgers & Sandwiches**

Include Choice of Cole Slaw or French Fries

*Substitute Side Salad 2*

*Add Fresh Guacamole, Point Reyes Blue Cheese or Bacon 2*

### **Grilled Angus Burger**

Hand Pattied Durham Ranch Beef, Aged White Tillamook Cheddar, Caramelized Honey Dijon Onions, Shredded Gem Lettuce & Tomato on a Max's Bakery Pretzel Bun

15

### **Evergreen Torta**

Roasted Pork Shoulder or Grilled Chicken, Tomatoes, Shredded Gem Lettuce, Fresh Guacamole & Cotija Cheese on a Bollilo Bun

13

### **Western Black Bean Burger**

Checkered Quinoa, Roasted Corn, Black Bean & Pecan Patty with Pepper Jack Cheese, Shredded Gem Lettuce, Tomato & Red Onion on a Max's Bakery Pretzel Bun

12

### **Bison Chorizo Burger**

Hand Pattied Ground Bison with a House Made Chorizo Spice Blend, Fresh Guacamole, Shredded Gem Lettuce, Tomato & Cotija Cheese on a Max's Bakery Pretzel Bun

17

## **Beverages**

Soft Drinks or Iced Tea 3

Peet's Coffee 3

Numi Specialty Teas 3

Hot Chocolate or Hot Apple Cider 3

Wine, Cocktails & Specialty Drinks Available

Draft & Bottled Beer – Ten Draft Varieties on Tap Nightly