

# MULTNOMAH FALLS LODGE

WELCOME  
*The Staff of Multnomah Falls Lodge  
Would Like To Thank You For  
Joining Us This Evening.*

## DINNER MENU

### STARTERS

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**Red Pepper Hummus** with feta cheese, pita, olives and pickled onions. \$11

**Northwest Smoked Salmon** served with apple-huckleberry compote, assorted cheeses, fruit and baguette. \$13

**French Onion Soup** topped with crouton, swiss and parmesan cheeses. \$10

**Oregon Mushrooms** stuffed with smoked salmon and goat cheese. \$10

### DINNER SALADS

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*Our dinner salads are served with baguette.*

#### **The Vista House**

Baby spinach salad with fried shiitake mushrooms, toasted hazelnuts and hard boiled egg with a balsamic-horseradish vinaigrette. \$16

#### **The Multnomah**

Hearts of romaine tossed in a creamy Caesar dressing, with Northwest Smoked Salmon, parmesan cheese and seasoned garlic croutons. \$18

#### **The Latourell**

Flat Iron Steak and grilled onions over mixed greens with blue cheese, walnuts and our roasted garlic vinaigrette. \$18

## DINNER FAVORITES

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*Our dinners are served with mixed greens, caesar salad or soup.*

**Potato crusted Wild Salmon** with a dijon butter sauce and roasted asparagus. \$20

**Vegetarian Moroccan Stew** Butternut squash, carrots, apricots and almonds. Served with Israeli cous cous and grilled pita bread. \$20  
Add North African style lamb sausage. \$2

**Fish and Chips** Beer battered cod with hand cut Yukon Gold potato wedges and creamy coleslaw. \$18

**Herb Rubbed Prime Rib** with fingerling potatoes, au jus and horseradish cream.

Petite cut \$22

Falls cut \$24

**Pot Pie** Locally raised lamb with red potatoes, peas and a savory crust. \$20

**Oregon Natural Beef Meatloaf Sandwich** on an onion cheddar-brioche roll with caramelized onion catsup and house made sweet pickles. \$18

**Portobello Mushroom Ravioli** with peas, fresh sage and cream. \$19

**Smoked Salmon Fettuccine** with roasted garlic, wilted spinach, cream and toast points. \$19