Multnomah Falls Lodge

Appetizers

Northwest Smoked Salmon
With apple-huckleberry compote, assorted cheeses, fruits and baguette 13

Red Pepper Hummus
With artichoke heart, olive & feta salad and pita bread 11

Oregon Mushrooms
Stuffed with smoked salmon and goat cheese 10

Crispy Artichoke Hearts
With a harissa-cilantro vinaigrette 9

Salads

Multnomah
Romaine tossed in a creamy Caesar dressing Northwest smoked salmon, shaved parmesan and garlic croutons 18

Latourell
Flat iron steak and grilled onions over mixed greens with bleu cheese, walnuts and roasted garlic vinaigrette 18

Vista House
Baby spinach salad with fried shiitake mushrooms, roasted hazelnuts, hard boiled egg and a balsamic-horseradish vinaigrette 16

Entrees

All dinner entrees served with your choice of a cup of our soup of the day, Caesar salad or Spring Mix with ranch or toasted hazelnut vinaigrette dressings

Northwest Wild Salmon
Roasted with red miso and sesame, served with mango salsa and a brown rice & barley pilaf 20

Herb Rubbed Prime Rib
Roasted potatoes, grilled asparagus, au jus and horseradish cream
Petite Cut 22 *Falls Cut 24*

Pan Fried Sirloin
10 oz. Painted Hills natural beef sirloin with potato gnocchi, and a green peppercorn & cambozola sauce 23

Smoked Salmon Fettuccine
Roasted garlic, wilted spinach, cream sauce and grilled toast points 19

Fish & Chips
Lightly breaded cod served with hand cut Yukon Gold potato wedges and creamy coleslaw 18

Rotini Pasta and Sausage
Locally made Rotini pasta with tomato-basil sauce, goat cheese and Tails & Trotters Italian sausage 19

Oregon Natural Beef Meatloaf Sandwich
On an onion cheddar-brioche roll with onion catsup and house made honey-hickory potato chips 18

Vegetarian Moroccan Stew
Winter squash, carrots, apricots, braised greens and almonds, served with Israeli cous cous 20
Add North African lamb sausage 3

Chicken Pot Pie
Draper Valley chicken with red potatoes, peas and carrots topped with a flaky crust 19