



Stuffed with hand pulled pot roast, potatoes, Tillamook® Cheddar cheese and green onions. Topped with beef gravy, sour cream and green onions. Accompanied by your choice of Northwest Hash Browns or fresh seasonal fruit and a freshly-baked









are cooked to order Notice: Consuming raw or undercooked afood, shellfish o our risk of foodborne illness, especially if you have certain medical condition

mountain lodge

Fluffy three-egg omelets served with choice of Famous Buttermilk Pancakes, Northwest Hash Browns or fresh seasonal fruit. Hash brown and seasonal fruit choice also accompanied by a freshly-baked buttermilk biscuit. Omelets may be prepared with egg substitute or egg whites.

Denver & Tillamook® Cheddar Omelet

Tillamook® Cheddar cheese, hickory smoked ham, onions, red and green peppers.

Dungeness Crab & Shrimp Omelet

Grilled shrimp, tasty crab and Swiss cheese. Topped with classic Hollandaise sauce and freshsnipped chives.

Mr. Elmer's Omelet 🧼

Hickory smoked ham, Swiss cheese, diced tomatoes and mushrooms. Topped with classic Hollandaise sauce.

"Looking for Sun" Omelet 💐

Smokey chipotle bacon is surrounded by Jack and Cheddar cheese and green onions. Topped with Northwest salsa, fresh avocado and sour cream.

Farmer's Omelet

A hearty favorite. Hickory smoked ham, Daily's® smokehouse bacon, Zenner's® country pork sausage, onions, red and green peppers, Swiss cheese and potatoes. Topped with creamy country gravy.

Garden Vegetable Omelet

A delicious blend of fresh zucchini, mushrooms, organic baby spinach, onions, diced tomatoes and Swiss cheese. Topped with classic Hollandaise sauce and diced tomatoes.

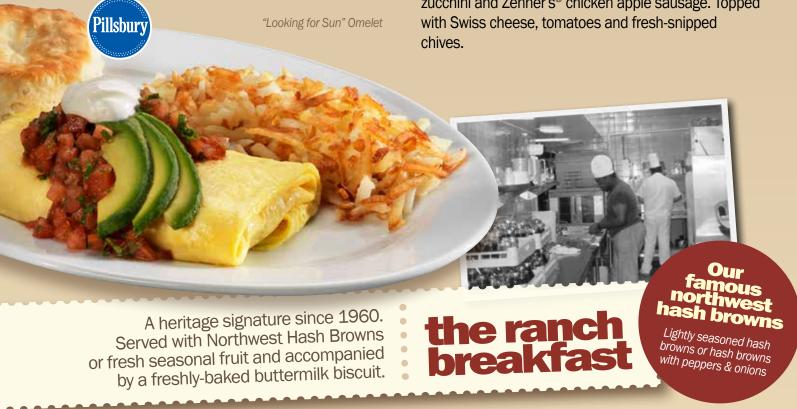
Classic Ham and Tillamook® Cheddar Omelet

Hickory smoked ham and Tillamook® Cheddar cheese. Substitute Daily's® smokehouse bacon or Zenner's® country pork sausage, at your pleasure.

Willamette Valley Omelet

Sautéed baby organic spinach, mushrooms, onions, zucchini and Zenner's® chicken apple sausage. Topped with Swiss cheese, tomatoes and fresh-snipped

Daily's® Smokehouse Bacon & Eggs



e works

to your hash

browns

Daily's® smokehouse bacon,

Tillamook® Cheddar cheese,

green onions and a dollop

of sour cream

Daily's® Smokehouse Bacon & Eggs* Zenner's® Country Pork Sausage Links & Eggs* Zenner's® Chicken Apple Sausage Links & Eggs* Zenner's® German Sausage & Eggs* Honey-Cured Ham & Eggs* Sausage Patty & Eggs* Two-Egg* Breakfast indicates signature item

🥖 indicates lighter fare item



shown with Northwest Hash Browns with peppers

Almost as big as Crater Lake! A delightful combination of eggs, fresh milk and flour is blended and baked to a golden brown.

German Pancake Combo

Topped with butter and dusted with powdered sugar. Squeeze fresh lemon on top and enjoy. Served with two farm-fresh "AA" eggs* and your choice of Daily's® smokehouse bacon, honey-cured ham, sausage patty, Zenner's® country pork sausage links or Zenner's® chicken apple sausage links.

Classic German Pancake

German Pancake with Fruit Combo 渊

Your choice of Northwest triple-berry, strawberry or maple-caramel apple dusted with powdered sugar. Served with two farm-fresh "AA" eggs* and your choice of Daily's® smokehouse bacon, honey-cured

ham, sausage patty, Zenner's® country pork sausage links or Zenner's® chicken apple sausage links.

Classic German Pancake Combo

Bacon & Tillamook® Potato Cakes & Eggs 🔌

Griddle-browned potato pancakes filled with bacon, Tillamook® Cheddar cheese and onions. Topped with sour cream and green e works

onions. Accompanied by two farm-fresh "AA" eggs*, Daily's® smokehouse bacon and applesauce.

Hungry Rancher Breakfast

green onions and a dollop of sour cream Three farm-fresh "AA" eggs*, Daily's® smokehouse bacon, honey-cured ham and Zenner's® country pork sausage links. Served with Northwest Hash Browns or fresh seasonal fruit, and a freshly-baked buttermilk biscuit.

Oregon Trail Steak & Eggs

All-natural Flat Iron steak* from Northwest ranches, grilled with steak seasoning and topped with steak butter. Served with two farm-fresh "AA" eggs* and

> Northwest Hash Browns or fresh seasonal fruit. Accompanied by a freshly-baked buttermilk

biscuit.

Mountain Lodge Breakfast

Tillamook® Cheddar cheese, Made-to-order Snoqualmie Falls oatmeal. Accompanied by your choice of raisins or bananas. Served with brown sugar and milk. Served with a freshly-baked buttermilk biscuit.

Country Biscuit Breakfast

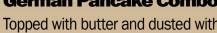
Flaky, hot-from-the-oven buttermilk biscuit topped with country gravy. Served with two farm-fresh "AA" eggs*, Northwest Hash Browns and your choice of Daily's® smokehouse bacon, honey-cured ham, sausage patty, Zenner's® country pork sausage links or Zenner's® chicken apple sausage links.

Chicken-Fried Steak & Eggs

Our traditional seasoned and breaded steak*, cooked to a golden brown and topped with creamy country gravy. Served with two farm-fresh "AA" eggs* and Northwest Hash Browns or fresh seasonal fruit. Accompanied by a freshly-baked

Eggs and meat are cooked to order. Notice: Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Especially if you have certain medical conditions.





Served with lemon wedges, whipped butter and powdered sugar.



to your hash

browns

Daily's® smokehouse bacon,

pancake or french toast combos

Served with two farm-fresh "AA" eggs* and your choice of Daily's® smokehouse bacon, honey-cured ham, sausage patty, Zenner's® country pork sausage links or Zenner's® chicken apple sausage links. Accompanied by whipped butter and your choice of warm maple or Oregon Marionberry syrup.

Famous Buttermilk Pancakes

A stack of light buttermilk pancakes.

Or, try it with fruit topping – your choice of Northwest tripleberry, strawberry or maple-caramel apple topped with whipped cream and dusted with powdered sugar.

Oregon Hazelnut Pancakes

Buttermilk pancakes filled and topped with Oregon hazelnuts and dusted with powdered sugar.

Cinnamon Swirl French Toast

A freshly-baked and glazed cinnamon roll with raisins is sliced, then grilled in our vanilla egg batter.

Northwest Blueberry Pancakes

Buttermilk pancakes exploding with Northwest blueberries and dusted with powdered sugar.

> Triple-Berry Yukon French Toast Combo

Freshly-made crepes and waffles accompanied by two farm-fresh "AA" eggs*, and your choice of Daily's® smokehouse bacon, honey-cured ham, sausage patty, Zenner's® country pork sausage links or Zenner's® chicken apple sausage links.

Yukon French Toast 🛸

Dipped in vanilla egg batter and grilled to perfection. Dusted with powdered sugar.

Or, try it with fruit topping – your choice of Northwest triple-berry, strawberry or maple-caramel apple topped with whipped cream and dusted with powdered sugar.



Classic Waffle

Our classic, thick and crispy waffle! Served with whipped butter and your choice of warm maple or Oregon Marionberry syrup.

Berry or Apple Waffle

Your choice of Northwest triple-berry, strawberry or maple-caramel apple dusted with powdered sugar and topped with whipped cream.

Berry or Apple Festival Crepes



bountiful benedicts

Northwest Bounty in every bite. Our Benedicts are served with your choice of Northwest Hash Browns or fresh seasonal fruit.

Classic Eggs Benedict

Two poached farm-fresh "AA" eggs* and Canadian bacon atop a grill-toasted English muffin. Topped with classic Hollandaise sauce and fresh-snipped chives.

Country Benedict New!

Fluffy scrambled eggs* and sausage patties on a freshly-baked buttermilk biscuit. Topped with creamy country gravy and fresh-snipped chives.

Avocado Benedict

Two poached farm-fresh "AA" eggs* atop fresh avocado and tomato on a grill-toasted English muffin. Topped with classic Hollandaise sauce and fresh-snipped chives.



Avocado Benedict



All of our skillets are accompanied by a freshly-baked buttermilk biscuit. Skillets may be prepared with egg substitute or egg whites.

Saturday Market Skillet 🤏

Hickory smoked ham, Daily's® smokehouse bacon, Zenner's® German sausage, Northwest Hash Browns, peppers and onions. Topped with Tillamook® Cheddar cheese-scrambled eggs*.

Grilled Shrimp & Chipotle Bacon Skillet (New)



A zesty blend of grilled shrimp, chipotle bacon, Northwest Hash Browns, Swiss cheese and grilled peppers and onions. Topped with scrambled eggs*, Northwest salsa, fresh avocado and green onions.



Country Cousin Skillet

Traditional chicken-fried steak over grilled Northwest Hash Browns with peppers and onions. Topped with creamy country gravy and Tillamook® Cheddar cheesescrambled eggs*.

Northwest Garden Skillet

Fresh zucchini, organic baby spinach, diced tomatoes and sliced mushrooms are cooked with Tillamook® Cheddar cheesescrambled eggs*. Served atop a potato pancake with onion. Garnished with freshsnipped chives.

accompaniments & sides

Buttermilk Biscuits & Country Gravy

Two Biscuits or One Biscuit

Famous Buttermilk Pancakes

Four pancakes or Two pancakes

Blueberry Pancakes

Four pancakes or Two pancakes

French Toast

Three slices or Two slices

Berry Crepes

Two crepes or One crepe

Cinnamon Swirl French Toast

Classic waffle

Snoqualmie Falls Oatmeal

Served with brown sugar and milk.

Freshly-Baked Buttermilk Biscuit, **English Muffin or Toast**

Breakfast - Meat Sides

F<mark>resh Seasonal Fruit Bowl</mark>

farmer's market salads

Add chowder

Add a cup of Ivar's Famous Clam Chowder to any farmer's market entr**é**e salad.

Organic Greens with Smoke-Grilled Chicken

Smoke-grilled chicken breast atop organic greens tossed with our housemade vinaigrette. Topped with candied Oregon hazelnuts, sweetened dried cranberries, Granny Smith apple slices and crumbles of Rogue Creamery blue cheese.

Northwest Cobb Salad

Fresh salad greens with diced chicken, Daily's® smokehouse bacon, tomatoes, black olives, avocado and hard-boiled egg, topped with crumbles of Rogue Creamery blue cheese. Served with your choice of dressing.

Ranch Chicken Salad

Crispy chicken atop fresh salad greens, tomatoes, black olives and Tillamook® Cheddar cheese. Tossed with our delicious ranch dressing. Garnished with fresh avocado slices.

Caesar Salad with Grilled Chicken or Shrimp

Fresh romaine leaves are tossed with our signature Caesar dressing and croutons. Topped with Parmesan cheese and smoke-grilled chicken breast or garlic-grilled shrimp.

Mesquite-Grilled Tortilla Salad

Fresh salad greens, sweet corn, black beans, tomatoes and green onions are tossed with housemade BBQ ranch dressing. Topped with shredded Cheddar and Jack cheeses and mesquite grilled shrimp or chicken. Served in a crisp tortilla shell.

Yellow Bowl Dinner Salad

Fresh salad greens with your choice of dressing, garnished with tomatoes, black olives and croutons.

Dungeness Crab BLT Salad A mound of crab meat atop fresh salad greens with Daily's® smokehouse bacon, tomatoes, avocado, hard-boiled egg and black olives. Served with your choice of dressing.



Dungeness Crab BLT Salad

northwest kettle soups

Ivar's Famous Clam Chowder

Ivar Haglund, legendary minstrel and restaurateur, began serving this thick and creamy clam chowder on the Seattle waterfront in 1938.

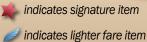
Seasonal Soup

Enjoy a bowl of our featured seasonal soup. Ask your server for details.

The "Double S" Combo

Soup and salad! A hearty bowl of soup served with a Yellow Bowl Dinner Salad.







dockside baskets

Our seafood and chicken deliver crisp, golden goodness in a fun dockside basket. Served with Northwest fries and creamy coleslaw. Add a cup of Ivar's Famous Clam Chowder, our seasonal soup or a Yellow Bowl Dinner Salad for just 1.99.

Beer-Batter Fish & Chips 🗼



Hand-battered golden wild Alaskan cod, tartar sauce and lemon.

Golden Chicken Strips & Chips

Crispy chicken tenderloins served with ranch sauce for dipping.

Wild Salmon & Chips

Hand-battered Alaskan salmon, tartar sauce and lemon.

Seafood Feast & Chips

Butterflied Shrimp & Chips

Panko coated deep-fried shrimp, cocktail sauce and

Seafood Feast & Chips

Crisp wild Alaskan cod and salmon paired with Panko coated deep-fried shrimp. Tartar sauce, cocktail sauce and lemon.



Ranchhouse Burger

A premium-size fresh Northwest beef patty on a grilled Kaiser bun. Served with your choice of Northwest fries, cottage cheese or creamy coleslaw. Substitute sweet onion rings, a cup of soup or a Yellow Bowl Dinner Salad for .99.

Bacon Cheeseburger with Tillamook® Cheddar

Daily's® smokehouse bacon and Tillamook® Cheddar cheese, lettuce, tomato and burger sauce.

Cheeseburger with Tillamook® Cheddar

Tillamook® Cheddar cheese, lettuce, tomato and burger sauce.

Bumbershoot Burger

Mushrooms, Tillamook® Swiss cheese, lettuce, tomato and burger sauce.

Mt. Rainier Burger

Slow-grilled sweet onions and Tillamook® Swiss cheese, lettuce, tomato and burger sauce.

Veggie Burger

A veggie burger topped with grilled mushrooms and your choice of Tillamook® Swiss or Cheddar cheese. Served with lettuce, tomato and burger sauce.

Tillamook® Cheddar cheese, mesquite onion rings, BBQ



adventures in appetizers

BBQ Chicken Quesadilla

Melted Tillamook® Cheddar cheese, Daily's® smokehouse bacon and grilled chicken breast folded in a soft flour tortilla topped with sour cream and green onions. Served with BBQ sauce.

Sampler Platter

Sweet onion rings, zucchini logs, cheese quesadilla and deep-fried shrimp with a trio of dipping sauces.

mountain high sandwiches

All our sandwiches are served on a grilled French roll with your choice of Northwest fries, cottage cheese or creamy coleslaw. Substitute sweet onion rings, a cup of soup or a Yellow Bowl Dinner Salad for .99.

The Cascade Club 🗼

Daily's® smokehouse bacon, honey-cured ham, freshly-roasted turkey breast, Tillamook® Cheddar cheese with lettuce, tomato and mayonnaise.

Freshly-Roasted Turkey Sandwich

Hand-carved turkey slices with lettuce, tomato and mayonnaise. Served with cranberries.

Chicken, Bacon & Avocado

Smoke-grilled chicken breast with Daily's® smokehouse bacon, melted Tillamook® Swiss cheese, fresh avocado, tomato and mayonnaise.

Prime Rib Dip with grilled sweet onions and Tillamook® Cheddar Cheese

Smokehouse BLTA

Daily's® smokehouse bacon and fresh avocado with lettuce, tomato and mayonnaise.

Prime Rib Dip 🗼

Slices of slow-roasted prime rib with au jus for dipping.



Served on grilled sourdough bread with your choice of Northwest fries, cottage cheese, or creamy coleslaw. Substitute sweet onion rings, a cup of soup or a Yellow Bowl Dinner Salad for .99.

Patty Melt

A grilled burger patty, Tillamook® Cheddar cheese and caramelized onions.

Grilled Smokehouse Bacon, Tillamook® Cheddar & Tomato

Tillamook® Cheddar cheese with Daily's® smokehouse bacon and sliced tomato.

Grilled Smokehouse Bacon, Cheddar & Tomato Sandwich

Grilled Roast Turkey with Tillamook® Cheddar

House-roasted and hand-carved turkey breast with Tillamook® Cheddar cheese.

ndwiches

Grilled Honey-Cured Ham & Tillamook® Cheddar

Honey-cured ham with Tillamook® Cheddar cheese.

Grilled Avocado, Tillamook® Swiss Cheese & Tomato

A vegetarian delight! Melted Tillamook® Swiss, slices of avocado and tomato.



Add Shrimp

Add your choice of five deep-fried Panko coated shrimp or two skewers of garlic-grilled shrimp to any entrée.

rancher's prime rib

From Northwest-raised, grass-fed cattle. We roast our prime rib by first burying it in rock salt and then slow roasting it to perfection. Each slice is flavorful, tender and served medium rare. (Or to your liking, of course.)

Rock-Salt Roasted Prime Rib 🛸

Available after 4 pm.

Served with Northwest fries, baked potato, or Yukon Gold mashed potatoes and our seasonal Farmstand vegetable. Garnished with sweet onion rings. Served with your choice of Ivar's Famous Clam Chowder, our seasonal soup or a Yellow Bowl Dinner Salad.

Rock-Salt Roasted Prime Rib



We are proud to serve the best of the fisherman's catch, such as sustainable wild salmon and cod. Served with your choice of Ivar's Famous Clam Chowder, our seasonal soup or a Yellow Bowl Dinner Salad.

Hazelnut-Crusted Alaskan Cod

Grilled wild Alaskan cod crusted with our special housemade toasted hazelnut spice mix, then sprinkled with fresh-snipped chives. Served with rice pilaf, seasonal Farmstand vegetable and tartar sauce.

Wild Alaskan Salmon with Classic Hollandaise

A fillet of wild Alaskan salmon is grilled and topped with our classic Hollandaise sauce and fresh-snipped chives. Served with rice pilaf and our seasonal Farmstand vegetable.

fireside favorites

Served with your choice of Ivar's Famous Clam Chowder, our seasonal soup or a Yellow Bowl Dinner Salad. Baked potatoes are available after 4 pm.

Chuckwagon Slow-Roasted Pot Roast

Served with Yukon Gold mashed potatoes and gravy, sour cream and fresh-snipped chives. With our seasonal Farmstand vegetable.

Pioneer Chicken-Fried Steak

The Classic! Served with seasonal Farmstand vegetable, Yukon Gold mashed potatoes and creamy country gravy.

Fresh-Roasted Turkey Breast Dinner 🔌

House-roasted and hand-carved turkey breast with Yukon Gold mashed potatoes, stuffing with fresh herbs, gravy, cranberries and our seasonal Farmstand vegetable.

Chicken Alfredo

Seared chicken breast atop penne pasta with creamy Alfredo sauce, sautéed mushrooms and fresh herbs.



CD1010

have certain medical conditions

honored guests & lighter fare

Guests of all ages may choose from a wide variety of lighter offerings at a lighter price.

breakfast favorites

Served with your choice of Northwest Hash Browns or fresh seasonal fruit.

Chicken-Fried Steak and Egg

Our traditional seasoned and breaded steak, cooked to a golden brown and topped with creamy country gravy. Served with one egg* your way and a freshly-baked buttermilk biscuit.

Half-Acre Ranch Breakfast

One egg* and your choice meat. Served with a freshly-baked buttermilk biscuit.

Breakfast Sandwich

Two fried eggs*, Daily's® smokehouse bacon and Tillamook® Cheddar cheese on grilled sourdough.

Classic Ham and Tillamook® Cheddar Omelet

A two-egg* omelet with hickory smoked ham and Tillamook® Cheddar cheese. Served with a freshly-baked buttermilk biscuit.

All of our Mountain Lodge Omelets are available as lighter serving, two egg omelets when requested.

Also find lighter serving benedicts in our Bountiful Benedict section.

lunch & dinner favorites

Beer-Batter Fish & Chips

Hand-battered golden wild Alaskan cod, Northwest fries and creamy coleslaw. Served with tartar sauce and lemon.

Or, try our hand-battered wild Alaskan salmon fish & chips.

Bacon Cheeseburger with Tillamook® Cheddar

Daily's® smokehouse bacon and Tillamook® Cheddar cheese, with lettuce, tomato and burger sauce. Served with your choice of Northwest fries, cottage cheese or creamy coleslaw.

Soup 'n Sandwich

A cup of Ivar's Famous Clam Chowder or our seasonal soup with a half ham or turkey sandwich.

All our

salads from the Farmers' Market Salad

category are available in lighter serving sizes.



fireside favorites

Served with Seasonal Farmstand vegetable and your choice of Ivar's Famous Clam Chowder, our seasonal soup or a Yellow Bowl Dinner Salad.

Pioneer Chicken-Fried Steak

The Classic! Served with Yukon Gold mashed potatoes and creamy country gravy.

Hazelnut-Crusted Wild Alaskan Cod

Grilled wild Alaskan cod toasted with hazelnut spice mix and sprinkled with fresh-snipped chives. Served with rice pilaf and tartar sauce.

Fresh-Roasted Turkey Breast Dinner

House-roasted and hand-carved turkey breast with Yukon Gold mashed potatoes and all the fixins.

Grilled Chicken Dinner

A perfectly grilled chicken breast served with rice pilaf.

Chuckwagon Slow-Roasted Pot Roast

Served with Yukon Gold mashed potatoes and gravy, sour cream and fresh-snipped chives.

beverages

cold beverages

Milk or Chocolate Milk
Soft Drinks
Premium Bottled Root Beer
Fresh Brewed Iced Tea
Arnold Palmer
Peach Iced Tea
Raspberry Iced Tea
Blender Strawberry Lemonade
Sun Orchard Lemonade



juices

We are pleased to offer healthful servings of premium juices
Sun Orchard
Fresh Squeezed Orange Juice
Tree Top Apple Juice
Ocean Spray 100%
Cranberry Juice Cocktail
Tomato Juice



hot beverages

Northwest Lodge Blend® Coffee French Vanilla Cappuccino Hot Chocolate

Black, Green or Herbal Tea

beer & wine

Ask your server about local beer & wine selections.