SIMOLS® breakfast · lunch · dinner

Zenner's® 3-Sausage Omelet

Featuring sausage from Portland-based Zenner's Sausage Company. Pork, chicken apple and German sausages are combined with onions, red and green peppers and Tillamook® Cheddar cheese then topped with creamy country gravy. Your choice of Northwest Hash Browns or fresh seasonal fruit and a freshly-baked buttermilk biscuit.



Country Benedict

Fluffy scrambled eggs* and sausage patties on a freshly-baked buttermilk biscuit. Topped with creamy country gravy and fresh-snipped chives. Served with your choice of Northwest Hash Browns or fresh seasonal fruit.



Chicken Ham Pear Wrap Grilled chicken breast, honey-cured ham, roasted pears, shredded Jack and Cheddar cheese and iceberg lettuce are rolled in a warmed spinach tortilla spread with creamy honey-mustard

sauce. Your choice of Northwest fries, cottage cheese or

creamy coleslaw.

'Like' us on 🌃 Visit us et www.eatatelmers.com

> *Eggs and meat are cooked to order. Notice: suming raw or lercooked meats pouttry, seafood, shelffish or eggs risk of foodborne iliness, especially

mountain lodge omelets

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, honey-cured ham, onions, red and green peppers.

Dungeness Crab & Shrimp Omelet

Grilled shrimp, tasty crab and Swiss cheese. Topped with classic Hollandaise sauce and fresh-snipped chives.

Farmstand 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.

"Looking for Sun" Omelet 🗼

Smokey chipotle bacon is surrounded by Jack and Cheddar cheese, Northwest salsa and green onions.

Topped with fresh avocado and sour cream.

Farmer's Omelet

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

Willamette Valley Omelet

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

Classic Ham and Tillamook® Cheddar Omelet

Honey-cured ham and Tillamook® Cheddar cheese. Substitute Daily's® smokehouse bacon or Zenner's® country sausage, at your pleasure.

Mr. Elmer's Omelet 🛸

Honey-cured ham, Swiss cheese, diced tomatoes and mushrooms. Topped with classic Hollandaise sauce.





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

Served with lemon wedges, whipped butter and powdered sugar.

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

The Hungry Rancher Breakfast

Three farm-fresh "AA" eggs*, Daily's® smokehouse bacon, honey-cured ham and Zenner's® country sausage links. Served with Northwest Hash Browns or fresh seasonal fruit. Accompanied famous by a freshly-baked buttermilk biscuit. northwest

Bacon & Tillamook® Potato Cakes & Eggs

favorites: seasoned hash browns, hash browns with peppers & onions or Griddle-browned potato pancakes Tillamook® Cheddar filled with bacon, Tillamook® Cheddar cheese and onions. Topped with a dollop of sour cream and sprinkled with green onions. Accompanied by two farm-fresh "AA" eggs*, Daily's® smokehouse bacon and applesauce.

Oregon Trail Steak & Eggs

Our

hash browns Choose one of these northwest

hash browns

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

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 buttermilk biscuit.

*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.



pancake & 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.

Dungeness Crab Benedict

Two poached farm-fresh "AA" eggs* and Daily's® smokehouse bacon atop a grill-toasted English muffin. Topped with Dungeness crab, fresh-snipped chives and classic Hollandaise sauce.

Avocado Benedict

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.

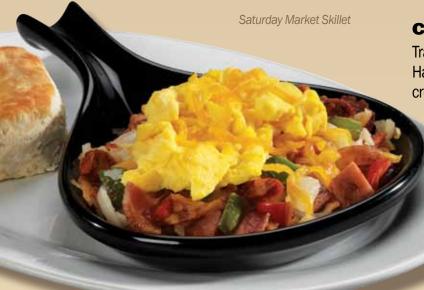


cascade skillets

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 🗼

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



Potato Pancake & Sausage Skillet

Two grilled bacon and Tillamook® Cheddar potato pancakes with onion, topped with Tillamook® Cheddar cheese-scrambled eggs* and Zenner's® German sausage.

Country Cousin Skillet

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

Northwest Garden Skillet

Fresh zucchini, organic baby spinach, diced tomatoes and sliced mushrooms are cooked with Tillamook® Cheddar cheese-scrambled eggs*. Served atop a bacon and Tillamook® cheddar potato pancake with onion. Garnished with fresh-snipped 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

Fresh Seasonal Fruit Bowl

farmer's market salads

Organic Greens Salad with Smoke-Grilled Chicken 🛸

Smoke-grilled chicken breast atop organic greens tossed with our house-made 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 tops 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 garlicgrilled shrimp.

Mesquite-Grilled Tortilla Salad

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

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.

Add a cup of Ivar's Famous Clam Chowder

to any entr**é**e on this

page. for only

Yellow Bowl Dinner Salad

Fresh salad greens with your choice of dressing. garnished with red onion rings, black olives and croutons.



northwest kettle soups

Ivar's Famous Clam Chowder

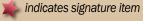
Ivar Haglund, legendary minstrel and restaurateur, began serving this thick and creamy clam chowder on the Seattle waterfront in 1938. Cup or Bowl

The "Double S" Combo

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

Enjoy a bowl of our featured seasonal soup. Ask your









Seasonal Soup

server for details. Cup or Bowl

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 lemon.

Seafood Feast & Chips

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



A premium-size fresh Northwest beef patty on a grilled Kaiser bun. Served with your choice of Northwest fries, cottage cheese or creamy colesiaw. 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. Also available without cheese

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



adventures in appetizers

BBQ Chicken Quesadilla

Melted Tillamook® Cheddar cheese, Daily's® smokehouse bacon and grilled chicken breast folded in a soft flour tortilla and sprinkled with fresh-snipped chives. Served with BBQ sauce.

Sampler Platter

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

Or, pick just one of the four appetizers for an individual portion.

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.

Sun Valley Grilled Chicken Sandwich

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.

Add caramelized sweet onions and melted Tillamook® Cheddar cheese for 1.00

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.

grilled sandwiches

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.

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.



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.)

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

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.

12 oz. or 9 oz.

Rock-Salt Roasted Prime Rib



pike place seafood 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.

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.

Hazelnut-Crusted Alaskan Cod

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

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.

Oregon Trail Flat Iron Steak

All-natural Flat Iron steak* from Northwest ranches grilled with steak seasoning and topped with steak butter, garnished with sweet onion rings. Served with Northwest fries, baked potato or Yukon Gold mashed potatoes and 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, homemade stuffing with fresh herbs, gravy, cranberries and our seasonal Farmstand vegetable.

Dungeness Crab & Shrimp Pasta

Penne Pasta with crab and shrimp, sweet red peppers, green peppers and onions, tossed with a creamy Alfredo sauce. Topped with Parmesan cheese and fresh-snipped chives.

Chicken Alfredo

Seared chicken breast atop penne pasta with creamy Alfredo sauce, sautéed mushrooms and fresh herbs. A comfort food classic!

*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.

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 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 honey-cured 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.

Available without bacon
Available without bacon and cheese

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, splashed with lemonbutter sauce and sprinkled with freshsnipped 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 (hormone-free)

Soft Drinks

Thomas Kemper™ Root Beer

Fresh Brewed Iced Tea

Arnold Palmer

Peach Iced Tea

Raspberry Iced Tea

Blender Strawberry Lemonade Sun Orchard Lemonade

pepsi

juices

We are pleased to offer healthful servings of premium juices Small or Large

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



White Wine by the Glass

Columbia Crest Chardonnay, WA Beringer White Zinfandel

beer & wine

Red Wine by the Glass

Columbia Crest Two Vines Cabernet-Merlot, WA

King Estate Pinot Noir, OR

Beer

Widmer Hefeweizen
Deschutes Mirror Pond
Bud Light, Coors Light,
or Budweiser



indicates signature item

