



Black Butte Ranch®

LODGE RESTAURANT

Starters

Pan-Fried Oysters Lightly breaded oysters served with house made tartar sauce	\$10.50
Pan Seared NW Crab Cake With lemon grain mustard aioli and avocado papaya relish	\$12
Seared Rare Ahi Tuna With Chuka salad, pickled ginger, wasabi and sweet soy	\$10.50
Cold Smoked Salmon and Diver Scallop With English cucumber slaw and dill pistou	\$11.50
Mini Elk Steak Served with crisp onion ring, potato puree and port wine drizzle	\$10.50
Ranch Seafood Chowder	Cup \$4.50 Bowl \$6.50

Salads

Lodge Salad Baby greens tossed with toasted hazelnuts, red onion, dried cranberries, and tomatoes in Citrus vinaigrette topped with blue cheese crumbles	\$6.50
Caesar Salad Hearts of Romaine tossed with croutons and Parmesan cheese in a traditional Caesar dressing	Small \$7 Large \$9
Add Chicken	\$4
Add Alaskan Bay Shrimp	\$4.50
Add Alaskan King Salmon	\$5.50
Chopped Mediterranean Salad Calamata olives, cucumber, feta cheese and chopped romaine, tossed in a herb vinaigrette served in a tomato crown	\$8.50
Green Apple Gorgonzola Salad Granny smith apple with gorgonzola cheese, micro greens and warm pancetta molasses vinaigrette	\$8.50
Heirloom Tomato and Mozzarella Salad Served with micro opal basil salad and herb infused extra virgin olive oil	\$7.50

Groups of 8 or more are subject to one check plus 19% gratuity. \$1.50 charge for all to go items



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Dinner Entrées

Alder Smoked King Salmon	\$22
King Salmon fillet smoked with alder served on a pecan wild rice cake with cucumber red onion relish and dill butter sauce	
Pan Seared Diver Sea Scallops	\$23
Served with sweet potato puree and ginger green onion buerre blanc	
Miso Marinated Sea Bass	\$24
Served with cashew green onion basmati rice and a coconut green curry cream	
Stuffed Breast of Chicken	\$19
Stuffed with roasted garlic herb butter served with sweet corn pudding and pan jus	
Grilled Cowboy Ribeye	\$28
18oz. bone in rib eye seasoned in our special rub, served with bacon chive mashers and crisp onion slivers	
Grilled Filet Mignon	\$26
8oz beef fillet served with wild mushroom ragout, crumbled Manchego cheese and a hazelnut Romesco sauce	
Herb Crusted Loin of Elk	\$28
Pan seared farm raised loin of elk with truffle potato spaetzle and a dried blueberry sauce	
Smoked Pork Tenderloin	\$20
Brine cured and cold smoked pork tenderloin with Tillamook white cheddar grits and a roasted poblano corn salsa	
Grilled Chicken Fettuccini	\$19
Seasoned grilled chicken breast, garlic, peppers and shiitake mushrooms served in a white wine pesto cream sauce	
Potato Gnocchi	\$16.50
With smoked salmon, baby spinach, sundried tomatoes, and mushrooms; served in a mascarpone herb Alfredo sauce	
Roasted Rack of Lamb	\$27
Encrusted with walnut pesto served with Gorgonzola Polenta and port wine herb sauce	
Prime Rib of Beef	10oz. \$20 16oz. \$30
Served with Au jus, horseradish, baked potato and seasonal vegetable. Available on Friday and Saturday	

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Dessert

Trio of Chocolate Mousse	\$8.50
Served with a mixed berry compote	
2006 Maryhill Vintage Port	\$8
Gran Marnier Crème Brulee	\$6.50
Served with caramelized sugar	
Semillon Ice Wine	\$6
Apple and Pecan Bread Pudding	\$7.50
Served with crème anglaise and bourbon caramel sauce	
Covey Run Late Harvest Riesling	\$5
Mixed Berry Crisp	\$7
Sweet berries tossed in sugar and lemon zest baked with a rolled oats crisp topping served with vanilla bean ice cream	
Sourdough Chocolate Cake	\$6.50
A Ranch favorite from the beginning. Served warm with Vanilla Bean ice cream.	
Fonseca 10 yr Tawny Port	\$8

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