Dinner Menu

Served 5-8pm

Starters

Guacamole and Chips $10

Homemade tortilla chips, guacamole and salsa

Caprese Salad $10

Sautéed Oregon Mushrooms $12

Portabella mushroom sautéed in butter

Mini Corn Dogs $9

Pretzel Bites $7 served with mustard

Entrees

Lasagna $18

Bruce's secret meat recipe with seasonal vegetables and garlic toast

Pan Seared Atlantic Salmon $24

Atlantic salmon, pan seared with seasonal vegetables and house potato

Rib Eye Steak $35

Hand-selected and cut 12oz char-grilled rib eye with seasonal vegetables and house potato
add Bigfoot style (mushrooms, bacon & bleu cheese) $6

Fish and Chips $18

Hand-battered cod filets with tartar sauce, lemon wedge and french fries

Caesar Salad $14

Chopped Romaine lettuce, with Caesar dressing, topped with parmesan & croutons
add chicken breast $4 add salmon $6

Venetian Salad $15

Baby greens, goat cheese, Fuji apples, grapes, candied walnuts with vanilla pear vinaigrette dressing

Odell Lake Burger $15

cheddar cheese $1 smokehouse bacon $2

Soup of the day Cup $6 or Bowl $8

Small Garden Salad $6

Ranch, Caesar, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Honey Mustard

Sides

house potato $6 seasonal vegetables $7 french fries $7

➢ All meals consuming raw or undercooked eggs or meat may increase your risk of foodborne illness, especially if you have certain health conditions