

# DINNER

We are committed to local sustainable products that are grown right here in Southern Oregon.



**matthew rensaw**

executive chef

**tony westman**

sous chef

## FOR THE TABLE

<b>bread service</b>	<b>3</b>
tomato garlic spread, olive butter or oil	
<b>tabouleh tzatziki</b>	<b>10</b>
fresh mint, naan bread	
<b>smoked trout</b>	<b>13</b>
pub mustard, arugula, pickles	
<b>shrimp popcorn</b>	<b>12</b>
avocado and spicy dipping sauce	
<b>cheese platter</b>	<b>18</b>
rogue bleu, manchego, bermuda triangle, mt townsend smoked jack	
<b>butcher's plate</b>	<b>18</b>
elk summer sausage, country pâté, lamb rillettes, house pickles, olives, bacon jalapeno aioli, cornichons	
<b>truffle fries</b>	<b>11</b>
special sauce, pecorino	

## SOUP & SALAD

<b>beef barley</b>	<b>8</b>
tri tip, whole barley, vegetables, rich beef broth	
<b>soup of the day</b>	<b>8</b>
<b>simple salad</b>	<b>7</b>
tomato, cucumber, croutons, choice of dressing	
<b>caesar salad</b>	<b>9 / 14</b>
romaine, pecorino, white anchovies	
<b>shaved beet salad</b>	<b>13</b>
chioggia and golden beets, fennel, bermuda triangle goat cheese, port reduction, parsley pesto	
<b>autumn cobb salad</b>	<b>18</b>
romaine, roasted squash, shaved shallots, chicken, pine nuts, feta, tomato, bacon, egg, avocado, smoky pumpkin dressing	
<b>carne asada salad*</b>	<b>21</b>
marinated tri tip, tomato, corn, black beans, pepper jack, salsa, sour cream, avocado, chipotle ranch, <i>served rare, medium or well</i>	
<b>running y salad</b>	<b>8 / 12</b>
house pickles, herb vinaigrette	

Add to any\*: seitan 5 , tofu 5 , chicken 6 , pork 6 , salmon 10, tri tip 13

## SIDES 8

<b>roasted squash &amp; brussel sprouts</b>
<b>baby bok choy</b>
<b>shaved beets</b>
<b>roasted mushrooms</b>
<b>sweet potatoes</b>
<b>house mac n' cheese</b>
<b>fries or tots</b>
<b>grilled leeks</b>

## MAINS

<b>house special of the day</b>	<b>market</b>
freshest available, inquire with your server	
<b>thai prawns*</b>	<b>26</b>
jumbo prawns, thai braised eggplant, spinach, sticky rice	
<b>columbia river steelhead*</b>	<b>27</b>
fresh sea run rainbow trout, cedar roasted, mac n' cheese, baby bok choy, dill horseradish crème fraiche	
<b>pan roasted chicken*</b>	<b>24</b>
semi-boneless draper free range chicken, grilled kale, mushroom risotto, pan sauce	
<b>roasted duck*</b>	<b>26</b>
semi-boneless half duck, honey balsamic glaze, roasted squash and brussel sprouts with maple syrup, hazelnuts and cranberries	
<b>kobe steak*</b>	<b>7 oz. 30      12 oz. 40</b>
snake river farms wagyu denver steak, cracked black pepper coated, sweet potato hash, grilled leeks, mustard peppercorn sauce	
<b>braised short rib</b>	<b>28</b>
bone in rib, mashed yukon gold potatoes, roasted variegated beets, rib jus	
<b>ramen noodle</b>	<b>17</b>
pulled pork, bacon dashi, scallion ginger, house pickles, egg	
<b>running y ranch burger*</b>	<b>19</b>
1/2 lb in house ground blend of elk, brisket and lamb, bacon jalapeno aioli, mt. townsend smoked jack, lettuce, tomato, onion, pickle	
<b>double cheeseburger*</b>	<b>15 / single 11</b>
angus beef, LTO, swiss or cheddar	
<b>bison burger*</b>	<b>17</b>
cheddar, fried onion, bbq sauce, coleslaw, pork belly	
<b>veggie burger</b>	<b>13</b>
hemp patty, tzatziki, roasted mushrooms, lettuce, tomato, onion	
<b>pub style fish &amp; chips*</b>	<b>17</b>
alaskan cod, carolina slaw, fries, tartar ( <i>available grilled with vegetables</i> )	

## BLUE ZONES PROJECT APPROVED



### STARTERS

<b>whole grain flatbread</b>	<b>10</b>
tomato, garlic, fennel, mushrooms, pecorino	
<b>bo ssäm</b>	<b>11</b>
pulled pork or tofu, sticky rice, kim chi, daikon chi, romaine, ssämjang, scallion ginger	

### MAINS

<b>tempura vegetables</b>	<b>15</b>
rice flour battered vegetables, paprika roasted potatoes, dill horseradish crème fraiche	
<b>seitan "meatloaf"</b>	<b>19</b>
honey balsamic glaze, roasted squash & brussel sprout, maple syrup, hazelnuts and cranberries	
<b>bibimbap</b>	<b>18</b>
korean rice bowl, ssämjang, vegetables, egg	

extra plate no charge, split plate 5

18% gratuity may be added to parties of eight or more

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

**Room Charges: Running Y Lodge:** Guests may charge to their room upon room number & name/ID;

**WorldMark:** Guests are unable to charge to their room due to different billing systems