

# DINNER

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



**tony westman**  
executive chef

**roberto martinez**  
sous chef

## FOR THE TABLE

<b>fruit and cheese platter</b>	<b>18</b>
imported cheeses, jams, berries, apples, grapes, naan bread, crackers	
<b>meat and cheese platter</b>	<b>20</b>
imported cheeses, jams, imported salami, pickled vegetables, stone ground mustard, naan bread, crackers	
<b>popcorn shrimp</b>	<b>12</b>
peppers, sweet chili sauce	
<b>nachos</b>	<b>14</b>
green chili chicken or red chili pork, cherry tomatoes, olives, jalapenos, black beans, cheese sauce, salsa, sour cream	
<b>quesadilla</b>	<b>10</b>
cheese, flour tortilla, salsa, sour cream	
<b>caprese skewers</b>	<b>10</b>
cherry tomatoes, fresh mozzarella, basil pesto, balsamic glaze <i>gluten free</i>	
<b>mediterranean plate</b>	<b>18</b>
naan bread, olive tapenade, hummus, cucumbers, tomatoes, bell peppers, lamb confit	

## SOUP AND SALAD

<b>bowl of soup of the day</b>	<b>9</b>
inquire with your server	
<b>caesar salad</b>	<b>14</b>
classic caesar dressing, pecorino, croutons <sup>^</sup> <i>^gluten free substitute available</i>	
<b>southwestern salad</b>	<b>18</b>
tortilla chips, corn, black beans, cucumbers, cherry tomatoes, avocado, shredded chicken, lime vinaigrette <i>gluten free</i>	
<b>summer salad</b>	<b>18</b>
cherry tomatoes, cucumbers, mixed berries, shredded chicken, feta, candied walnuts, raspberry vinaigrette <i>gluten free</i>	
<b>taco salad</b>	<b>20</b>
tortilla bowl, romaine, pepper jack, black beans, corn, jalapenos, black olives, avocados, cherry tomatoes, marinated steak, tossed in cranch  <i>add to any*: tofu 5, chicken 5, steelhead 9, tri-tip 9</i>	

## SIDES

<b>cup of soup of the day</b>	<b>7</b>
<b>simple salad</b>	<b>7</b>
<b>seasonal vegetables</b>	<b>7</b>
<b>risotto</b>	<b>7</b>
<b>wild rice pilaf</b>	<b>7</b>
<b>mashed potatoes</b>	<b>7</b>
<b>tallow roasted potatoes</b>	<b>7</b>
<b>fries or tots</b>	<b>7</b>
<b>side of fruit</b>	<b>7</b>

## MAINS

*served with choice of soup of the day or side salad*

<b>house special of the day</b>	<b>market</b>
freshest available, inquire with your server	
<b>blackened halibut steak</b>	<b>30</b>
pesto risotto, roasted red pepper coulis, broccolini, mango salsa <i>gluten free</i>	
<b>columbia river steelhead piccata</b>	<b>28</b>
wild rice pilaf, sautéed wild mushrooms and peppers	
<b>surf and turf*</b>	<b>40</b>
prime new york steak, lobster tail, sautéed root vegetables, red wine demi-glace, drawn butter <i>gluten free</i>	
<b>filet mignon*</b>	<b>33</b>
8 oz grilled filet mignon, tallow roasted potatoes, grilled asparagus topped with sauteed mushrooms, shallots, garlic and herbs <i>gluten free</i>	
<b>herb roasted chicken breast</b>	<b>24</b>
sautéed broccolini, lemon herb risotto, wild mushroom cream sauce <i>gluten free</i>	
<b>dijon panko crusted lamb chops</b>	<b>28</b>
sautéed asparagus, mashed potatoes, mint chimichurri	
<b>pork cutlets</b>	<b>25</b>
panko crusted pork tenderloin, balsamic glazed brussel sprouts, mashed potatoes, mushroom demi-glace	
<b>fish &amp; chips</b>	<b>17</b>
beer battered cod, fries, coleslaw, lemon, tartar sauce <i>substitute halibut +3</i>	

## BURGERS

*all burgers served with fries, tots, fruit or side salad  
gluten free buns available*

<b>ryr cheeseburger*</b>	<b>13</b>
wagyu patty, tomato, onion, pickle, lettuce, cheddar	
<b>bison burger*</b>	<b>18</b>
bison patty, jalapeno bacon aioli, onion jam, lettuce, tomato, smoked gouda	
<b>mushroom burger*</b>	<b>15</b>
wagyu patty, wild mushrooms, rouge blue cheese, lettuce, tomato, onion bacon jam	

## VEGETARIAN

<b>veggie burger</b>	<b>18</b>
roasted red pepper patty, marinated portabella, pickled onions, lettuce, tomato, avocado, pesto aioli <i>^gluten free bun available</i>	
<b>quinoa stuffed portabella</b>	<b>18</b>
marinated portabella, pesto, pecorino, wild rice pilaf, balsamic glaze <i>gluten free</i>	
<b>stuffed bell pepper</b>	<b>18</b>
roasted red pepper patty, mushrooms, onion, chimichurri <i>gluten free</i>	
<b>kimchi fried rice</b>	<b>19</b>
basmati rice, kimchi, mushrooms, bell peppers, onion, grilled tofu, fried egg, ssämjang <i>gluten free</i>	

extra plate no charge, split plate 5  
18% gratuity may be added to parties of eight or more

**Running Y Lodge:** guests may charge to their room upon room number and name/ID  
**WorldMark:** guests are unable to charge to their room due to different billing systems

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