

LUNCH

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

popcorn shrimp	12
peppers, sweet chili sauce	
nachos	14
green chili chicken or red chili pork, cherry tomatoes, olives, jalapenos, black beans, cheese sauce, salsa, sour cream	
quesadilla	10
cheese, flour tortilla, salsa, sour cream	
caprese skewers	10
cherry tomatoes, fresh mozzarella, basil pesto, balsamic glaze <i>gluten free</i>	

SOUP & SALAD

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

SIDES

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

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*

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

MAINS

all sandwiches served with fries, tots, fruit or side salad

pulled pork sandwich	16
ciabatta [^] , barbecue pulled pork, cheddar, coleslaw <i>pulled chicken available as substitute</i> <i>^gluten free substitute available</i>	
steak katsu sandwich*	18
ciabatta, panko bread covered pound steak, tomato, pepper relish, lettuce, stone ground aioli	
fish and chips	17
beer battered cod, fries, coleslaw, lemon, tartar sauce <i>substitute halibut +3</i>	
cowboy club	16
sourdough, turkey, ham, bacon, swiss, avocado, lettuce, tomato, pesto mayo, honey mustard	
fish tacos	16
beer battered cod, pico de gallo, milk mayonnaise	

BURGERS

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

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

VEGETARIAN

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

DESSERT

berry bowl	8
fresh seasonal berries and whipped cream <i>gluten free</i>	
homemade peach crisp	8
sweet peaches, blueberries, granola crumble, vanilla bean ice cream	
strawberry pound cake	8
vanilla cream sauce, strawberry compote, fresh, chopped strawberries, whipped cream	
banana sundae	8
chocolate fudge, caramel, mixed berry compote, cherries, strawberries, vanilla bean ice cream, whipped cream <i>gluten free</i>	
chocolate bundt cake	8
white chocolate sauce, vanilla bean ice cream	
churro bites	8
stuffed with a cream filling, cinnamon sauce, whipped cream	
arroz con leche	8
sweet rice, cinnamon, raisins <i>gluten free</i>	