

ORS D'OEUVRES

*FLAME GRILLED WHOLE ARTICHOKE • 12

Flame Grilled to Perfection, Seasoned with Olive Oil & Sea Salt
Served with Our Garlic Aioli Sauce

*PAN SEARED FILET MIGNON TIPS • 12

Lightly Seared in a Ginger-Teriyaki Sauce
Topped with Sesame Seeds & Chives

*CLASSIC PRAWN & SHRIMP COCKTAIL • 16

Oregon Bay Shrimp tossed with fresh grated
Horseradish Root cocktail Sauce topped with Tiger Prawns

PRAWN SCAMPI • 14

Sautéed Jumbo Prawns in a White Wine, Garlic & Butter Sauce
Served with Grilled Garlic Bread

*CHARCUTERIE PLATE • 15

Chef's Choice Charcuterie with Assorted Cheeses,
Kalamata & Castelvetrano Olives With Crostinis

*NORTHWEST MUSSELS

Half/Lb • 14 Full/Lb • 26

Sautéed in House Cioppino Sauce
Served with Lodge Garlic-Herb Cheese Toast

*BUTTER CLAMS

Half/Lb • 14 Full/Lb • 26

Steamed in a Chardonnay Butter Herb Broth
Served with Our Garlic-Herb Cheese Toast

SOUPS & SALADS

Freshly Made Daily at The Woodman Lodge

*3-BEAN BUFFALO CHILI

Cup • 6.50/ Bowl • 8.00

*SOUP DU JOUR

Cup • 6.50/ Bowl • 8.00

*WOODMAN WEDGE • 12

Grilled Romaine Heart, Bacon, & Bleu Cheese Dressing
Add Grilled Chicken or Bay Shrimp • 6
Steak or Skewered Prawns • 14

*CAESAR WEDGE • 10

Grilled Romaine Heart with Parmigiano Reggiano
Cheese, Lodge Caesar Dressing,
Anchovy & Croutons

*LODGE HOUSE • 8

Mixed Greens, Roma Tomatoes, English Cucumbers,
Parmigiano Reggiano Cheese & Croutons
Choice of Dressing

(\$2 Split Charge Applies On Salads)

18% Gratuity Added on Parties of 8 or More

GRILL ENTRÉES

*WOODMAN LODGE BABY-BACK RIBS

"Best ribs in the Northwest"

Full-Rack • 36 Half-Rack • 22

*Choice of Potato with Coleslaw or Beans

*BBQ CHICKEN & RIB COMBO • 29

Grilled with Woodmans' Smokey BBQ sauce

*Choice of Potato with Coleslaw or Beans

*CAMP COWBOY STEAK 20oz. • 56

Chili-Rubbed, Mesquite-Smoked Bone-in Ribeye

Topped with Cilantro-Lime Jalapeño Butter

*WAGYU TOP SIRLOIN 12oz. • 42

*FLAT IRON 9oz. • 29

*PETITE FILET MIGNON 8oz. • 43

AS STEAK OSCAR (Dungeness Crab & Béarnaise over Asparagus) • 59

*BONE-IN DUROC PORKCHOP • 29

Truffle Anson Mills Cheese Grits,
Royal Trumpet Mushrooms, Pork-Jus

*BACON WRAPPED ELK MEDALLIONS • 48

Cognac Peppercorn Sauce, Sautéed Wild Mushrooms

GRILL COMPLEMENTS SIDES

Oscar Topping • 16 Blue Cheese Crust • 6 Peppercorn Crust • 6
Cilantro-Lime Steak Butter • 3 Cowboy Steak Rub • 3
Demi-glaze • 5 Brandy Peppercorn • 5 Béarnaise • 4

*Crab Mac & Cheese • 18 Creamed Spinach • 5 Garlic-Herb Cheese Toast • 4
Sautéed Onions • 5 BBQ Baked Beans • 5 Loaded Baked Potato • 5
Sautéed Mushrooms • 7 Signature Coleslaw • 4 Hand-Cut Rosemary Fries • 5
Roasted Vegetable Medley • 7 Broccolini • 7

GRILL TEMPERATURES

Blue-Rare (115F) Seared outside red throughout, juices not yet flowing, difficult to chew.
Rare (120-125F) Grilled with 75% cool red in center, good flavor, tender and juicy.
Medium-Rare (130-135F) 50% warm red center, best flavor, tender and juicy.
Medium (140-145F) Grilled with 25% warm pink showing, less flavor and a bit dryer.
Medium-Well (150-155F) Done throughout with a hint of pink, less flavor and tougher.
Well-Done (160+F) Broiled through, 100% brown, loss of flavor and tenderness

Allergy Warning: Peanut products are used in our kitchen

*Consumption of raw or under cooked meats, poultry, eggs, fish, or shellfish may increase your risk of food borne illness

SLOW-ROASTED PRIME RIB

(Available Friday-Saturday & Sunday)

Slow roasted to ensure the most tender prime rib.

Served with Au Jus and horseradish.

Lodge-cut 14 oz. Pioneer-cut 18oz. Woodmans'- cut 22 oz.

38

44

49

CAMP 8630 ENTREES

* LAMB SHANK OSSO BUCCO 32

Over horseradish whipped potatoes,
with crispy garlic and lemon gremolata.

*ALASKAN SEA SCALLOPS 38

Pan roasted diver scallops with a lemon
and herb risotto, and saffron aioli.

*CIOPPINO 34

Clams, mussels, scallops, shrimp & fin fish
in a classic Cioppino sauce. Served with
garlic-herb cheese toast.

*HUNTERS HALF CHICKEN 29

Baby carrots, buttermilk whipped potato, whole grain
mustard, thyme and roasted chicken demi pan sauce.

PUMPKIN GNOCCHI • 25

Blood orange brown butter, sage, spiced pecans, treviso,
watercress.

BURGERS & SANDWICH

*THE BIG TATONKA BURGER 1/3 lb. 18

Montana Buffalo burger, with smoked Gouda, LTO.
hand-cut rosemary fries. (Add caramelized onions 2.00)

*CAMP 8630 BURGER 1/3 Lb • 16

Ground brisket & chuck burger with Tillamook white
cheddar, bacon, spicy bbq aioli, lettuce, tomato, onion &
pickle.

Served with hand-cut rosemary fries

*THE WOODMANS' PRIME DIP 20

Thinly sliced prime rib piled high on a toasted ciabatta
roll served with our Lodge au Jus, horseradish &
hand-cut rosemary fries.

(Add Tillamook white cheddar 2.00)

Limited Availability