

No Service Fees · No Resort Fee · No Sales Tax · No Tips

Lunch in The Lodge 11:45 am-1:15 pm

- Jake's Steak Burger- our own organic grass fed beef steak with bacon, cheddar, 22 tomato, onion, field greens & aioli on a sourdough bun, served with ranch remoulade slaw and fresh cut Idaho potato fries with Silvies Beef Aioli Silvies Roast Beef Sandwich- Grilled roast steak, caramelized onions, Tillamook 22 white cheddar cheese & horseradish aioli on baked sourdough bread, served with remoulade slaw and fresh cut Idaho russet fries with Silvies Beef Aioli Miles' Reuben- our special pastrami, Swiss cheese, sauerkraut, and 1000 island 22 dressing on toasted rye bread, served with remoulade slaw and fresh cut Idaho russet fries with Silvies Beef Aioli **Silvies Beef Ham & Cheese**- black forest ham with vine ripened tomato, yellow and 20 white cheddar cheese on baked sourdough bread, served with remoulade slaw and fresh cut Idaho russet potato fries with Silvies Beef Aioli **Hankins Brat**- smoked beef bratwurst on a sourdough roll with stone ground mustard, 19 ranch relish, sauerkraut & onion, served with remoulade slaw and fresh cut Idaho russet fries with Silvies Beef Aioli **Pulled BBQ Chevon**- slow smoked & pulled, browse-finished chevon, mustard BBQ, 21 micro greens on a fresh baked sourdough bun, served with remoulade slaw and fresh cut Idaho russet fries with Silvies Beef Aioli **Grilled Chicken or Chevon Wrap**- grilled chicken breast or Chevon, organic greens, 21 tomato, cucumber, with our own Silvies ranch dressing in a flour tortilla, served with remoulade slaw and fresh cut russet fries with Silvies Beef Aioli Ranch Steak Salad- grilled Silvies organic grass-finished beef steak and chevon steak, 22 organic greens, tomato, hardboiled egg, cucumber, Bleu cheese or Silvies ranch dressing, served with fresh baked sourdough bread
- **Silvies Caesar Salad-** romaine lettuce, sourdough croutons, classically prepared Caesar 22 dressing, goat cheese, with choice of grilled beef or chevon steak, chicken breast, smoked trout & fresh baked sourdough bread
- Homesteader Soup- hearty bowl of ranch-made soup with baked sourdough bread



15



Vacation Hint: Cocktails are really fine at lunch time!

Lunch Beverages

Coffee & Tea- regular & decaf (with or without pollutants), variety of teas Specialty Coffees (Starbucks Beans)-espresso, cappuccino, latte, mocha, iced Soft Drinks- Coke, Diet Coke Zero, Sprite, Diet-Sprite, Dr. Pepper, orange, root beer, ice tea, lemonade, Arnold Palmer			6
			10
			6
Milkshakes- a real shake, made fro vanilla or huckleberry – topp		•	14
Beer & Wine-			
Coors/Coors Light	6	Erath Pinot Noir	14
Bud/Bud Light	6	La Crema Chardonnay	14
Various IPA's	7	Willamette Valley Vineyards Pinot Gris	14
White Claw	7	Chat. Ste. Michelle Indian Wells Cab	14
Lunch Libations (must be 21)			
Horseshoe Nail- Rye whiskey, Drambuie, Angostura, crabapple, Capewell nail			18
Frontier Fizz- St. George Terrior gin, Jack Rudy tonic, lime			25
Thunderstorm- Kraken rum, Cock & Bull Ginger beer, lime			18
Porcupine Pee- Vida Mescal, Clear Creek Douglas Fir brandy, pineapple juice			22
Blue Jeans- Blue Curacao, Hornitos tequila, lime			25
Sharpshooters (for anyone who nee	eds a ste	adv hand)	
Goldies Crabapple Fizz- homestead crabapple shrub, soda			15
Roy Rogers- ranch-made Gre		• •	14
Stagecoach- sage infused lemonade with soda			14
Gunner- Rose's lime, Angostura, ginger ale,			14
Thorn Creek- Wild rose syrup, ice cream, soda			14
	De	Sserts (Ok after 7:00am)	
Root Beer Float- real hand-scooped	d hard vo	anilla ice cream with tasty cold root	14
beer, topped with whipped cream & a cherry! (real beer: same price)			•
		estern ranch delicious than this! Served	
warm with vanilla ice cream			12
Chocolate Pot de Crème- Chef's s		hocolate delight served with a	
ranch-made cowboy cookie			12
Ice Cream Sundae - Ol' fashion hard vanilla (or chocolate) ice cream with chocolate			. 2
sauce (or caramel), chopped nuts & a cherry on top!			12
Sourdough Chocolate Cake- handed down, 3-generation recipe from Jo Campbell			12
		with only 1 scoop of ice cream if	
you're on a diet!)			12

Consuming raw or undercooked foods, not washing your hands, or eating off the floor, may increase your risk of foodborne illness. Our food and drink may contain nuts, flour, dairy product, cocoa, fish, eggs, fruit, gluten, garlic, beef, chevon or any other allergen.

Guest Services (541) 413-2203To make a meal, golf, or experience reservations