

FIRST

SMOKED TROUT DIP pickled red onion, chives, house made “everything” crackers.....	15
JUMBO LUMP CRAB CAKE whole grain mustard sauce	23
BLACK COD MEATBALLS ground in house, served with a slightly spicy tomato sauce, arugula.....	15
SEAFOOD CHOWDER light, milk-based chowder with San Marzano tomatoes, shrimp, clams, scallops	11
FRIED CALAMARI flour and panko dusted, lemon, whole grain mustard and house-made Thai dipping sauce.....	14
LOBSTER TOAST avocado mousse, lemon-chili dressing, radishes, toasted Lodge country bread.....	23
SALMON GRAVLAX served on a potato galette, cucumbers, dill cream, capers, red onions.....	16

GREENS

STEAK SALAD spicy greens, herb-marinated prime flatiron steak, blue cheese, tomatoes, fried shallots, shallot vinaigrette.....	21
SHRIMP & CRAB LOUIE hard-boiled egg, tomatoes, avocado, cucumbers, Louie dressing	26
CHOPPED CHICKEN SALAD little gem lettuce, endives, arugula, salami, Rosie’s chicken, tomatoes, garbanzos, mozzarella.....	19
SPICY CAESAR SALAD little gem lettuce, Calabrian chili dressing, Lodge bread croutons.....	15
ADD Rosie’s organic pulled chicken	21
Mexican white chopped shrimp	21
TUSCAN KALE SALAD fresh herbs, avocado, toasted almond dressing.....	14
ADD Rosie’s organic pulled chicken.....	20
Sesame crusted ahi tuna.....	23

SANDWICHES

All sandwiches served with house-cut Kennebec french fries

CREEKSTONE FARMS CHEESEBURGER ground daily in house, remoulade, Tillamook cheddar, grilled onions, pickles.....	16
LOBSTER ROLL choice of warm brown butter and fried shallots or lemon-chili mayonnaise, brioche bun	23
FRIED CHICKEN SANDWICH buttermilk fried chicken breast, spicy kale slaw, tomatoes, pretzel bun	17
GRILLED FISH SANDWICH Cajun-spiced Hawaiian Ono, cole slaw, brioche bun	18

SIMPLY PREPARED

Grilled and served with a petite green salad and choice of salsa roja, Sicilian herb sauce, or lemon butter caper sauce

RUBY RED IDAHO TROUT	22
PACIFIC SWORDFISH	24
SCOTTISH SALMON	25
PACIFIC MAHI MAHI	25

PLATES

PETRALE SOLE MILANESE arugula, shaved Grana Padano	20
SALT SPRING ISLAND MUSSELS white wine, light cream, shallots, herbs, grilled Lodge country bread.....	22
WHOLE SEA BREAM TACOS whole grilled sea bream, salsa roja, salsa verde, black beans, pickled onions, warm corn tortillas.....	29
DIVER SCALLOPS sweet corn, roasted mushroom fricassee, almonds, corn broth	31
SAUTÉED BRANZINO lightly curried lentils, cucumber labneh.....	27
FISH & CHIPS fried Hawaiian Ono, house-cut Kennebec french fries, fresh dill tartar sauce.....	18
ROSIE’S ORGANIC HALF ROASTED CHICKEN balsamic chili glaze, Corto olive oil and Banyuls vinegar smashed potatoes.....	21

SIDES

CRISPY BRUSSELS SPROUTS Thai vinaigrette	8
ITALIAN CAULIFLOWER spicy garlic oil.....	8
SAUTÉED BROCCOLINI Parmigiano Reggiano, red pepper flakes.....	8
SAN VICENTE BLVD CORN chile crema, Cotija cheese, cilantro.....	8
ZA’ATAR BLACKENED CARROTS sumac yogurt, mint.....	8
HOUSE-CUT KENNEBEC FRENCH FRIES	8
PETITE GREEN SALAD or CABBAGE COLE SLAW	8
LODGE COUNTRY BREAD baked daily, served grilled with Corto olive oil and Normandy butter.....	5