



Thank you for visiting Multnomah Falls Lodge

This year, Multnomah Falls Lodge is celebrating 100 years in the Columbia River Gorge. The Lodge was designed by Architect A.E. Doyle and built in 1925 at a cost of \$40,000. Constructed in a “Cascadian” style, with native split fieldstone laid irregularly and a steeply-pitched cedar-shingle gable roof; all the stone and timber used to build the

Lodge is native to, and was found in the Columbia River Gorge.

The Lodge was placed on the National Registry of Historic Places in 1981. About 300 acres surrounding Multnomah Falls was originally owned by lumber baron Simon Benson who later passed ownership to the USDA Forest Service.

The Lodge is proudly operated by Multnomah Falls Co., a family-owned & operated company for more than four decades. We’re glad you’re here to help us celebrate our Centennial!

Appetizers

Baked Stuffed Mushrooms **GF**

Oregon mushrooms filled with smoked Northwest salmon, goat cheese, cream cheese & green onions

A Lodge Favorite!

15

Lodge Bread

Fresh from our bakery. A warm loaf of honey wheat bread served with whipped butter **11**

Spinach & Artichoke Dip **GF**

Fresh spinach and artichoke hearts baked to perfection & served with a warm pita bread. Substitute tortilla chips for gluten free option **14**

Fried Calamari

Breaded & tossed with Parmesan cheese. Served with marinara sauce **14**

Garlic Hummus Platter **GF**

Served with Kalamata olives, artichoke hearts, pickled onions, cucumbers, sliced beets, feta cheese & pita bread **14.5**

Gluten Free Pita 2

Beer Battered Onion Rings

Large cut Northwest onions. Served with ranch **12**

Sweet Potato Fries

A Falls favorite. Served with smoky maple sauce **9**

Rosemary & Parmesan French Fries

Northwest potatoes, medium cut. Tossed & lightly seasoned in a rosemary olive oil & dusted with parmesan cheese **9**

*A party 7+ will include 18% gratuity
We will happily split individual checks up to 6 per party*

Soups

Salmon Chowder Bread Bowl

Creamy smoked salmon chowder served in a freshly toasted sourdough bread bowl **15.5**

French Onion Gratin

A Lodge tradition! French onion soup with toasted garlic croutons. Topped with melted Gruyere cheese **Cup 8 Bowl 12**

Tomato Bisque

Creamy tomato bisque topped with buttery garlic croutons & shaved Parmesan **Cup 6 Bowl 8**

Soup of the Day

Today's fresh selection **Cup 6 Bowl 8**

Salads

Grilled Shrimp Salad **GF**

Oregon shrimp, tossed with mixed greens & topped with local cranberries & beets. Served with cherry tomato, roasted walnuts, feta cheese & a maple vinaigrette **19.5**

Vista House **GF**

Fresh spinach tossed with balsamic vinaigrette, topped with fried shiitake mushrooms, caramelized-smoked onions, toasted walnuts & hard boiled egg **17**

Add Chicken 5 Shrimp 5 Salmon 7

Traditional Caesar

Crispy romaine lettuce tossed with creamy Caesar dressing, shaved Parmesan & garlic croutons **14**

Add Chicken 5 Shrimp 5 Salmon 7

Wahkeena Wedge

Fresh & local Iceberg lettuce topped with bacon, green onions, pickled onions & topped with bleu cheese crumbles & a bleu cheese dressing **18**

Add Chicken 5 Shrimp 5 Salmon 7

Sandwiches

Burgers

Includes your choice of French Fries or Coleslaw
Substitute Sweet Potato Fries 2 Onion Rings 3
Add a Cup of Soup 5

A Dip in the Falls

Hand-carved, thinly sliced roast beef topped with Swiss cheese, mushrooms & caramelized onions on a toasted hoagie roll. Served with housemade Au Jus
19.5

Lodge Club

Thick cut roasted turkey breast & bacon on three tier toasted sourdough with mayo, lettuce & tomato **19**

Grilled Reuben

Thinly sliced corned beef with Swiss cheese & sauerkraut. Served on grilled rye with our Lodge-made sauce **18.5**

Falafel

Fresh pita filled with warm crispy falafel, chopped lettuce, feta cheese, tomato & onion. Drizzled with homemade tahini sauce **18**
Gluten free pita-2

Northwest Salmon Melt

Wild Alaskan salmon with Swiss cheese. Mixed with aioli, herbs & red onions on grilled sourdough **19**

Three Cheese & Roasted Garlic

A delicious blend of hickory-smoked Gouda, Raclette & Cheddar. Grilled on thick-sliced sourdough with roasted garlic aioli. Served with French fries & a cup of tomato bisque soup
17.5
Add Bacon 2

Proudly Serving Portland French Bakery Bread

Substitute Gluten Free Bread 2

Falls Burger

A 1/3 lb. Wagyu-blend burger cooked to perfection. Served on a Kaiser bun with mayo, lettuce, tomato, pickle & red onion* **17.5**
Add cheese-2
Suggested On Tap Pairing: Thunder Island Centennial Lager (ABV 5%)

Bridge Burger

A 1/3 lb. Wagyu-blend burger dressed in bleu cheese & bacon, with a honey & horseradish mayo. Garnished with lettuce, tomato, onion & pickle. Served on a soft pretzel bun* **19.5**
Suggested On Tap Pairing: Double Mt. Turn the Haze (ABV 6.3%)

Trail Burger

A 1/3 lb. Wagyu-blend burger smothered in cheddar & mozzarella. Topped with bacon, lettuce, tomato, pickle, onions & mayo on a Kaiser bun* **19.5**
Suggested On Tap Pairing: Multnomah Falls IPA (ABV 6.8%)

Mushroom Florentine Burger

A 1/3 lb. Wagyu-blend burger () topped with grilled Oregon mushrooms & smothered in a hickory smoked blend of spinach, Gouda, Raclette & Cheddar cream sauce. Served on a Pretzel bun with garlic mayo, lettuce, tomato, onion & pickle*
20
Suggested On Tap Pairing: Pfriem Pilsner (ABV 4.9%)

Substitute vegetarian patty to any burger



Entrée

Braised Pork

A delicious Lodge original. Slow-cooked pork shank, braised in a Japanese BBQ sauce with grilled pineapple.

Served over jasmine rice & a local, seasonal vegetable

24

Fish & Chips

Beer battered, wild-Alaskan cod served with Lodge fries, tartar sauce & coleslaw **19.5**

Smoked Salmon Fettuccine

Wild Alaskan smoked salmon & spinach, tossed in a creamy garlic sauce with shaved Parmesan & fettuccine.

Served with a side of garlic bread **22**

Multnomah Mac

A three-cheese blend of hickory-smoked Gouda, Raclette & Cheddar mixed with macaroni & bacon. Topped with a crispy layer of breadcrumbs. Served with side of garlic bread **19**

Chicken Strips

Chicken tenderloin strips, lightly breaded & flash fried.

Golden brown & crispy or tossed in our house-made Japanese BBQ sauce. Served with French fries, side of cole slaw & garlic toast **18**

Northwest Salmon Fillet **GF**

Wild Alaskan fillet grilled with lemon herb butter. Served with rice pilaf & seasonal vegetable **23**

Rainbow Trout **GF**

Whole rainbow trout, grilled with lemon herb butter. Served with rice pilaf & seasonal vegetable **23**

Chicken Pot Pie

Lodge-made from scratch. Tender chicken breast in a creamy gravy with potatoes, carrots & peas. Topped with a flaky crust **22**

Japanese BBQ Chicken

Grilled local chicken breast, smothered with our exclusive Japanese BBQ sauce. Garnished with chopped green onions & sesame seeds. Served over jasmine rice & side of seasonal vegetable **19.5**

Chicken Parmesan

Breaded chicken breast flash fried to perfection & smothered with mozzarella & marinara. Served with a bed of linguini & toasted garlic bread **21**

Pot Roast

A Lodge winter classic. Slow-cooked, tender, braised Pot Roast. Smothered in Lodge-made mushroom gravy. Served with mashed potatoes & roasted carrots

21



Multnomah Falls Lodge- circa 1920's