

Thank you for visiting Multnomah Falls Lodge

In 2025, Multnomah Falls Lodge celebrated 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. Thank you for joining us, we are glad you're here!

Appetizers

Salmon Stuffed Mushrooms GF
Oregon mushrooms baked with smoked Northwest salmon, goat cheese, cream cheese & green onions
A Lodge Favorite!
15.5

Lodge Bread
Fresh from our bakery. A warm loaf of honey wheat bread served with whipped butter **12**

Spinach & Artichoke Dip GF
Fresh spinach and artichoke hearts baked to perfection & served with warm pita bread. Substitute tortilla chips for gluten free option **14.5**

Cauliflower Bites
Breaded cauliflower toasted with Parmesan cheese & served with a side of spicy Siracha aioli **15**

Fried Calamari
Breaded & tossed with Parmesan cheese. Served with marinara sauce **15**

Garlic Hummus Platter GF
Garlic Hummus & Falafel, served with Kalamata olives, artichoke hearts, pickled onions, cucumbers, sliced beets, feta cheese & pita bread. Enough for Two! **17**
Gluten Free Pita 2

Beer Battered Onion Rings
Large cut Northwest onions, flash fried & served with ranch **12.5**

Sweet Potato Fries
A Falls favorite. Served with smoky maple sauce **9**

French Fries
Northwest potatoes, medium cut. Served with a side of ranch **8**

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

Soups

French Onion Gratinée
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**

Salmon Chowder Bread Bowl
Creamy smoked salmon chowder served in a freshly toasted sourdough bread bowl
16

Salads

Shrimp & Beet GF
Lightly grilled Oregon coast shrimp, on a bed of mixed greens, with beets, Feta, mandarin oranges & candied pecans. Tossed with balsamic vinaigrette **21**

Vista House GF
Fresh spinach tossed with balsamic vinaigrette, topped with fried shiitake mushrooms, caramelized-smoked onions, Oregon hazelnuts & 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

Roasted Butternut Squash & Goat Cheese
Mixed greens with goat cheese, butternut squash, roasted walnuts, cherry tomatoes & red onion. Tossed in a maple vinaigrette **20**
Add Chicken 5 Shrimp 5 Salmon 7

*CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENTS.

Sandwiches

Burgers

Includes your choice of French Fries or Coleslaw

Substitute Sweet Potato Fries 2 Onion Rings 2

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

20

Lodge Club

Thick cut roasted turkey breast & local Hill Farm bacon on three tier toasted sourdough with mayo, lettuce & tomato **20**

Grilled Reuben

Thinly sliced corned beef with Swiss cheese & sauerkraut. Served on grilled rye with our Lodge-made sauce **19**

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

18

Add Bacon 2

Proudly Serving Portland French Bakery Bread

Substitute Gluten Free Bread or Bun **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* **18**

Add cheese–2

Suggested Beer Pairing: Thunder Island Centennial Lager (ABV 5%)

Apple Bacon Brie Burger

A 1/3 lb. Wagyu-blend burger topped with local Hill Farm bacon, caramelized smoked onions, brie & apple. Served on a pretzel bun* **20**

Suggested Beer Pairing: Double Mt. Hop Lion IPA (ABV 6.7%)

Trail Burger

A 1/3 lb. Wagyu-blend burger smothered in cheddar & mozzarella. Topped with local Hill Farm bacon, lettuce, tomato, pickle, onions & mayo on a Kaiser bun* **20**

Suggested Beer Pairing:Thunder ISland Ya Ya Ee Juicy IPA (ABV 6.4%)

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 Beer 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
Three beer battered, wild-Alaskan cod fillets. Served with Lodge fries, tartar sauce & house made coleslaw **20**

Salmon Fettuccine
Wild Alaskan salmon fillet & spinach, in a creamy garlic sauce with shaved Parmesan & fettuccine. Served with a side of garlic bread **24**

Four Cheese Ravioli
Ravioli stuffed with Ricotta, Parmesan, Romano & Asiago in a mushroom & sun-dried tomato cream sauce. Topped with fresh tomato & green onion. Served with garlic toast **23**

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 coleslaw & garlic toast **19**

Pot Roast
A cozy classic. Slow cooked, tender, braised pot roast. Smothered in Lodge made mushroom gravy. Served with garlic mashed potatoes, roasted carrots, and garlic bread **23**

Northwest Salmon Fillet GF
Wild Alaskan fillet grilled with lemon herb butter. Served with rice pilaf & seasonal vegetable **24**

Rainbow Trout GF
Whole rainbow trout, grilled with lemon herb butter. Served with rice pilaf & seasonal vegetable **24**

Chicken Piccata
Grilled chicken with capers, lemon cream sauce & bell peppers. Served over angel hair pasta **22**

Coconut Curry Rice Bowl GF VG
Thai coconut curry sauce, roasted butternut squash, mixed bell pepper, cauliflower & spinach. Served over jasmine rice **18**

Pork Belly Tacos
Open-Rack, Slow cooked pork belly, lightly seasoned with a hint of Oregon apple. Served with a roasted poblano-guacamole & drizzled with a chipotle aioli. Your choice of flour or corn tortillas **19**

Chicken Pot Pie
Lodge-made from scratch. Tender chicken breast in a creamy gravy, with potatoes, carrots & peas. Topped with flaky pastry crust **21**



Multnomah Falls Lodge- circa 1920's