

Cascade Dining Room

Timberline cuisine is predicated on freshness in preparation of the area's bountiful natural resources. Wild and rare Chanterelles and Morels thrive on our mountain sides. The finest fruits and vegetables are grown in the rich volcanic soil of Oregon's valleys. Special emphasis is placed on a great galaxy of fresh seafood from our waters. The naturally healthy lifestyles encouraged by the beauty of our environment are reflected in our sauces and preparation techniques.

Our award winning culinary brigade will offer you many unique Cascade style classics and international dishes and the best of Oregon cuisine in a very special setting...Timberline Lodge.

*Leif Eric Benson. C.E.C, A.A.C.
Executive chef Timberline Lodge
Sous Chef Matthew Grimsley*

Starters

Tea Infused Muscovy Duckling Breast

Winter fruit and Oregon hazelnut crepe, red currant conserve
~12~

Griddled Lollipop Lamb Chops

Minted swiss chard, Stag Hollow pinot-cassis shellac
~14~

Shrimp Scampi Mediterranean Style

Greek olives, kiln dried tomato, herb-feta purse, polenta fritter
~12~

Cape Perpetua Crab and Artichoke Fondue

Tillamook white cheddar blanket, garlic crostini
~14~

Soups and Salads

Autumn Salad of Oak Leaf and Spinach

Figs, gorgonzola, cinnamon-orange pecans, cranberry-balsamic vinaigrette
~10~

Butternut Squash Bisque

Pumpkin gnocchi, anise chantilly
~10~

Wild Smoked Salmon Caesar

Crisp romaine hearts, pecorino, house made croutons, Timberline caesar
~12~

Pacific Red Crab and Avocado Salad

Tomato salsa, crème fraiche, queso fresco and polenta fritter
~14~

Entrees

~Four Course Tasting Menu~

Caesar salad
Timberline Granita
Stuffed breast of Draper Valley chicken
House Crème Brûlée
~34~

Fine Herb Baked Wild Salmon

Spinach risotto, baby carrots, pinion nuts, shrimp and sauce beurre rouge
~33~

Smoked Carlton Farms Pork Loin Chop

Crisp polenta cake, root vegetables, queso fresco and wild berry mole
~34~

Vegetarian Earthen Vegetable and Barley Stew

Puffed pastry "bowl," butternut puree and grilled tofu
~22~

Juniper Infused Cervina Venison Roulade

Apple sausage, truffle mashed red potato, swiss chard, root vegetables and blackberry-clove demi glace
~38~

Dry Aged Oregon Filet Mignon

Strawberry Mountain Ranch natural beef, truffle mashed red potato, baby carrots and pinot demi glace
~38~

Newport Seafood and Chanterelle Ziti

Shrimp, lobster, red crab, local chanterelle mushrooms and pinot blanc saffron cream
~36~

Lobster Stuffed Filet of Flounder

Creamy risotto, swiss chard and toasted fennel chanterelle cream
~38~

Dry Aged Oregon Lamb Chops

Double cut and oregano encrusted, truffle mashed red potato, baby carrots and lemon-mushroom demi glace
~39~

Braised Wapiti Elk Osso Buco

Swiss chard, yellow lentil tower, stewed earthen vegetables and lemon-garlic demi glace
~32~

Stuffed Breast of Draper Valley Chicken

Spinach and chanterelle stuffed, truffle mashed red potato, swiss chard, pacific red crab and herbed beurre blanc
~30~