



RAMS HEAD

BAR SNACKS

- Panini Pretzel, Honey Mustard Dip 5.00
Rustic Bread, Creamery Butter 2.50
Pint of Moose Munch 4.75
Alder Smoked Hazelnuts & Landjaeger 7.50
Oregon Kettle Chips, Blue Cheese Dip 4.50

NORTHWEST ARTISAN CHEESE

- Classic Chevre** Goat's milk, soft, nutty; hint of citrus finish; Briar Rose Creamery in Dundee Oregon
Glacier Blue Cow's milk, smooth textured blue veins; Cascadia Creamery in Trout Lake, Washington
Brindisi Cow's milk, lightly salty & semi-firm; Willamette Valley Creamery in Salem, Oregon
Freya's Wheel Soft-ripened, bloomy; sheep's milk, aged 2 months; Briar Rose Creamery in Dundee, Oregon
Tumalo Tomme Alpine goat's milk aged on pine planks; Juniper Grove Creamery in Redmond, Oregon
Served with Rustic Bread, Rosemary-Orange Honey, Pickled Grapes & Smoked Hazelnuts
Selection of One 8.00 | Three 14.00 | Five 20.00

APRÈS SKI FONDUE

- A Creamy Blend of Melted Raclette, Swiss, Fontina & White Cheddar Cheeses with Roasted Garlic & Ice Axe IPA*
Accompanied by Hood River Apple, Caraway Pickled Onions, Cornichon Pickles
Ice Axe Mustard Seeds & Fresh Baked Artisan Bread 14.00
add Pinot Noir & Huckleberry Elk Sausage 5.00 add Black Truffle Coulis 2.00 add Landjaeger 4.00

OLYMPIC PROVISIONS CHARCUTERIE

Locally Made in Portland 12.00 | 18.00

Saucisson d'Alsace, Mortadella, Pork Rilette, Liver Mousse with Ice Axe Mustard Seeds & Caraway Pickled Onions

LODGE MADE SOUPS & SALADS

Creamy Clam Chowder 8.00 | 6.00

The Winning Recipe 5 Years in a Row at the Lincoln City, Oregon Coast Chowder Challenge

Curried Ginger Carrot Soup 7.00 | 5.00 Greek Yogurt & Poppy Seed Garnish

3-Bean Chili 8.00 | 6.00 Tillamook Cheddar, Sour Cream & Green Onion Garnish

Bibb Lettuce with Apples & Hazelnuts Creamy Tarragon Dressing, Applewood Bacon Crumble 10.00

Whole Leaf Romaine Salad Garlic Vinaigrette, Rosemary-Garlic Croutons, Asiago 8.00

Arugula with Chevre & Landjaeger Red Onion, Pinenuts, Verjusette 12.00

SANDWICHES

A.L.T. Sandwich with Smoked Cheddar

Avocado, Bibb Lettuce, Fresh Tomato with Tillamook Smoked Cheddar
with Horseradish-Dijonnaise on a Hoagie 16.00

Add Hickory Smoked Bacon For An Additional 4.00

Cascade Natural Beef Sirloin Sandwich

1/2 Pound Piled High on a Hoagie with Horseradish-Dijonnaise
Bibb Lettuce, Red Onions & Tillamook Smoked Cheddar 20.00

Rams Head Cubano Panini

Black Forest Ham & Smoked Pork Loin on a Hoagie with
Glacier Pickles, Horseradish-Dijonnaise & Swiss Cheese 18.00

MAIN COURSES

PINOT NOIR & HUCKLEBERRY ELK SAUSAGE "CHOUCRUTE GARNI"

Riesling Braised Sauerkraut with Apples, Juniper & Bay Leaves
Roasted Fingerlings, Ice Axe Mustard Seeds 24.00

GIANT BAKED POTATO

Applewood Bacon Crumble, Sour Cream, Cheddar, Green Onions 10.00
add 3-Bean Chili To The Potato 4.00

DRAPER VALLEY CHICKEN THIGHS "HUNTER STYLE"

Mushrooms, Fire Roasted Tomatoes, Pearl Onions, Baby Carrots
Roasted Garlic Mashed Potatoes & Asiago 18.00

An 18.5% gratuity will be added to the bill for tables of 8 or more guests.