



Lunch

Sandwiches & Wraps

Grilled Zucchini Hummus Sliders (V) - 12

Roasted Garlic hummus, char-broiled zucchini, arugula and chipotle mayo between three toasted buns.

(Gluten Free +1) Can be made Vegan

Buffalo Wrap - 14

Spicy buffalo chicken with lettuce, tomatoes, and cheddar cheese, wrapped in a soft tortilla.

Chipotle Turkey Club - 15

Slices of turkey, chipotle mayo, bacon, avocado, and lettuce. All layered between toasted white bread.

(Gluten free +2)

Maple Bacon BLT - 14

Maple smoked and glazed bacon, fresh heirloom tomatoes and romaine lettuce on a toasted white bread and finished with chipotle mayo.

(Gluten Free +1)

The Birdie Wrap - 15

Grilled chicken, romaine lettuce, cherry tomatoes, and avocado slices tossed in a Caesar dressing then wrapped in a spinach tortilla and finished with a sprinkle of Parmesan cheese and a hint of lemon.

(Can substitute for Tofu)

Classics

**** Resort Classic Burger - 15**

Seared beef patty between a toasted pretzel bun. Topped with hickory smoked cheddar, lettuce, tomato, and tangy garlic aioli.

(Gluten Free Bun +2)

Chipotle Bison Sliders (3) - 20

Premium, lean bison infused with smoky Chipotle spices. Each slider is topped with garlic aioli, lettuce, caramelized onions, and tomatoes.

Classic Fish & Chips - 15

Wild caught Cod, lightly battered and fried alongside crispy fries and our signature tartar sauce.

Mt.Hood French Dip - 21

Smoked and Marinated Roast Beef, caramelized onion, and smoked hickory cheese in between a buttered artisan hoagie bun. Served with veal stock au jus dip.

Broiled Chicken Burger - 15

Char broiled chicken breast between a toasted potato bun. Topped with hickory smoked cheddar, arugula, tomato, and garlic aioli.

Substitute Steak Fries for the following

sides:

House Salad - 4

Garlic Parmesan Fries - 6

Sweet Potato Fries - 6





Starters

Brussels Sprouts - 11

Bacon • Beef Demi • Heavy Cream • Shallot
Garlic

Bruschetta - 12

Ciliegini Mozzarella • Sun Dried Tomato
Fresh Basil • Balsamic reduction

Crab Cakes - 13

Claw Meat • Adobo Aioli • Microgreens

Brie Crostini - 15

Brie • Prosciutto • Honey • Fig Jam

Stuffed Peppers - 14

Spinach • Mushroom • Parmesan • Rice
Mozzarella

Soup

Tomato Basil Soup (VG)

Fire Roasted Tomato • Basil • Cream • Herb
Cup 9 • Bowl 11

Lentil Soup (V)

Mushroom • Lentils • Carrot • Onion
Cup 8 • Bowl 11

House Clam Chowder

Clams • Potatoes • Bacon • Cream • Crackers
Cup 7 • Bowl 10

Salads

Roasted Apple Harvest (VG, GF) - 15

Pok Choi • Mustard Green • Baby Spinach • Roasted Apple • Citrus Huckleberry
Vinaigrette • Fried Cabbage & Carrot

Pear Berry (VG, GF) - 13

Arugula • Pears • Berries • Blue Cheese • Candied Walnut • Raspberry Vinaigrette.

Caesar Salad - 13

add Grilled Chicken - 4

Romaine • Parmesan • Caesar dressing • Fried capers • Croutons

Cobb Salad - 18

Mixed greens • Grilled Chicken • Bacon • Avocado • Cherry Tomatoes • Blue cheese •
Hard-boiled eggs • Blue Cheese Dressing

**consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially if you have a medical condition.





Entrees

Cashew Cream Fettucini (V-Can be made Vegan)

Cashew Cream • Egg free Fettucine • Toasted cashew • Tandoori Aioli.

20

Herb Cod Florentine (GF)

Cod • Lemon • Garlic • Pok Choi • Mustard Greens • Baby Spinach
Baby Carrot

22

**** Sirloin Steak (GF)**

Sirloin • Garlic Herb Butter. Grilled Broccolini • Asparagus • Potatoes

25

Korean Short Rib

Beef Chuck Short Rib • Korean BBQ Sauce • Soy Sauce
Sticky White Rice • Kimchi • Hard Boiled eggs

23

Frenched Chicken

Chicken Drumstick • Maple-Honey Bourbon Sauce • Brown Sugar-
Pepper Rub

21





A TITUDE BAR

Fire Roasted Hummus Dip (V, VG) - 11

Fire roasted tomato and pepper hummus dip, served with toasted pita.
Make it spicy + \$2

Build Your Own Fried Sampler Platter -

Selection of two – 12, Selection of three – 14, All Four - 17

Mac & Cheese Bites, Jalapeño Poppers, Mozzarella Sticks & Fried Mushrooms.

Teed Off Tacos (3)- 16

Mini tacos filled with seasoned ground beef or shredded chicken, topped with fresh salsa and avocado crema.

Bison Sliders - 20

Mini beef sliders topped with cheddar cheese, caramelized onions, and a tangy BBQ sauce. Served with sweet potato fries or house salad.

Nachos - 16

Crispy tortilla chips layered with melted cheese, black beans, jalapeños, olives, and topped with sour cream. Add chicken - 4

Chicken Tenders (5 pieces) - 15

Breaded chicken strips served alongside your choice of crispy fries or sweet potato fries

****Resort Classic Burger - 14**

Beef patty grilled to your liking between a toasted bun. Topped with hickory smoked cheddar, lettuce, tomato, and tangy special sauce.

(Gluten Free Bun +2)

\$2 off all bar menu items every day from 4pm - 7pm.

Every Monday from 1pm to close, we celebrate our hardworking friends in the hospitality industry! Happy hour prices all night long by showing your industry ID, OLCC card, employee ID, or Food Handlers Certificate

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Breakfast

Yogurt Parfait - 9

Yogurt layered with granola and fresh seasonal fruit.

Early Bear Breakfast - 12

Ham, scrambled eggs, and melted cheese between your choice of bread.

Garden Bliss Breakfast Bowl - 12

Quinoa, roasted yukon potatoes, and sautéed kale, topped with avocado and a sprinkle of sunflower seeds.

Stacked Morning Magic - 15

Build-Your-Own Stack Adventure: pancakes, waffles, or French Toast dusted with cinnamon and seasonal fruit.

Mountain Monte Cristo - 16

Sliced Turkey, Ham, Swiss, and Cheddar sandwiched between two pieces of French toast dusted with powdered sugar. Served with Breakfast Au jus.

****Resort Breakfast - 15**

Two eggs any style, served with hash browns, & choice of protein. Accompanied by fresh fruit & toast or a biscuit (gluten-free toast available +1)

Vegan Breakfast Burrito - 14

A mix of scrambled tofu, black beans, sautéed peppers, onions, and avocado, wrapped in a tortilla. Served with salsa on the side.

Sunrise Burrito - 15

Savory sausage, scrambled eggs, black beans, sautéed veggies, and avocado in a flour tortilla. Served with pico de gallo.

Pine Grove Omelet- 16

A blend of mushrooms & go at cheese folded into eggs.

****Avocado Toast - 17**

Avocado spread on toasted whole-grain bread (GF +1), one egg cooked any style, topped with cherry tomatoes, and sprinkled with roasted pumpkin seeds.

****Sunrise Splendor Benedict - 15**

Two poached eggs and Canadian bacon on toasted english muffins, finished with hollandaise sauce. (GF +1)

Items Above Served with
Choice of Breakfast Potatoes, Fresh Fruit
or Green Salad

