



MORNING FAVORITES

THE CLASSIC \$16

Two eggs any style, choice of ham steak, bacon or sausage links, crispy hash browns, and toasts (White, Wheat, or English Muffin).

THE SUNRISE LITE \$13

A lighter portion of our classic breakfast: one egg your way, choice of ham steak, bacon or sausage links, crispy hash browns, and toast.

MANSON MOUNTAIN SCRAMBLE \$16

Scrambled eggs loaded with sausage, ham, bacon, sautéed onions, bell peppers, jalapeños, and melty pepper jack cheese – topped with fresh diced tomatoes, fire-roasted salsa, and a dollop of sour cream. Served with golden hash browns and buttered toast.

STORMY MOUNTAIN BISCUITS \$10

Two jumbo buttermilk biscuits smothered in rich sausage gravy.

APPETIZERS

TRAILHEAD NACHOS \$16

Tortilla chips layered with warm nacho cheese, seasoned ground beef, black olives, diced tomatoes, onions, and jalapeños. Served with salsa and a side of sour cream.

BACKWOOD WINGS \$17

Crispy dry-rubbed chicken wings, tossed in your choice of bold signature sauce. Served with celery, carrots, and ranch dressing.

Sauces: Spicy Buffalo · Bourbon BBQ · Sweet Chili · Garlic Parmesan

SUNSET RIDGE SHRIMP \$14

Golden coconut-crusting shrimp, deep-fried and served over a sweet chili slaw. Paired with a tangy tropical dipping sauce.

SMOKY RIDGE PORK POT STICKERS \$13

Savory pork dumplings, fried or steamed. Served with a sweet chili dipping sauce.

BURGERS

SERVED WITH YOUR CHOICE OF: CRISPY FRIES · SIDEWATERS · DAILY SOUP · SIDE SALAD · FRESH FRUIT

HOMESTEAD BURGER OR CHICKEN \$17

Fresh greens, juicy tomatoes, sliced onion, crunchy pickles, and a dollop of garlic aioli, on a golden grilled brioche bun.

Add Cheese: \$1.50 Add Bacon: \$3

SALADS

CHOICE OF DRESSING: RANCH, BBQ, BLEU CHEESE, THOUSAND ISLAND, ITALIAN, HONEY MUSTARD, CAESAR

MOUNTAIN COBB \$18

Chopped romaine topped with seared chicken breast, crisp bacon, vine-ripened tomatoes, black olives, celery, cucumber, onion, avocado, and blue cheese crumbles. Your choice of house dressing.

RIDGEFIRE BBQ CHICKEN SALAD \$19

Chopped romaine topped with crispy BBQ-glazed chicken, crisp bacon, vine-ripened tomatoes, celery, onions, cheddar cheese, avocado, and crunchy tortilla chips. Finished with a dollop of sour cream and served with your choice of dressing.

CASCADE CAESAR \$13 SMALL CAESAR \$6

Crisp chopped romaine tossed in creamy Caesar dressing with shredded parmesan, crunchy croutons, and garlic toast points.

Add Protein: Grilled or Blackened
Chicken \$6 · Shrimp \$7 · Salmon \$12 · Steak \$15

FRY BREAD TACO \$16

Housemade fry bread – golden, crisp, and tender – topped with slow-simmered beef chili. Fresh lettuce, shredded cheddar, garden tomatoes, onions, black olives, and sliced jalapeños. Served with a side of sour cream and salsa.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items are prepared fresh to order; please inform your server of any allergies or dietary restrictions.



CROSSWINDS FAVORITES

SERVED WITH YOUR CHOICE OF: CRISPY FRIES · SIDEWINDERS · DAILY SOUP
·SIDE SALAD · FRESH FRUIT

OLD MILL CLUB \$18

Smoked sliced turkey layered with swiss cheese, crispy bacon , fresh lettuce, and tomatoes, topped with creamy guacamole and garlic aioli. Grilled to perfection on butter, golden garlic sourdough.

FRONTIER DIP \$20

Slow-cooked, thin sliced beef piled high with caramelized onions and melted Gruyere on a toasted hoagie roll. Served with a side of rich, savory au jus for dipping.

FALLS FRY COD \$18

Alaskan cod, in a crisp beer batter and ried to golden perfection. Served with creamy house-made tartar sauce and a side of fresh coleslaw.

LAKEVIEW TENDERS \$16

Crispy, golden-fried chicken tenders made the old-fashioned way.

Choice of dipping sauce: Ranch · Spicy Buffalo · BBQ · Honey Mustard

PASTA

SERVED WITH YOUR CHOICE OF DAILY SOUP OR HOUSE GREEN SALAD

THE TIMBERLINE ALFREDO \$18

Fettuccine tossed in a velvety garlic Alfredo sauce with a medley of mushrooms. Finished with parmesan cheese and served with garlic toast.

Add protein: Grilled or blackened
Chicken \$6 · Shrimp \$7 · Salmon \$12 · Steak \$15

SIDES

HOUSE SALAD \$5

Crisp salad mix with garden vegetables and your choice of dressing.

FRIES \$5

Choice of: crispy regular fries or sidewinders

Add Garlic Parmesan \$1

FRY BREAD \$6

FRESH FRUIT \$4

A seasonal selection of fresh-cut fruit.

DAILY SOUP

Cup \$6 / Bowl \$11
Ask your server for today’s selection.

CHILI BEEF WITH BEANS

Cup \$8 / Bowl \$14

HOUSE-MADE CLAM CHOWDER

Cup \$7/ Bowl \$13
Rich and creamy, made from scratch.

ENTRÉES

ALL ENTRÉES ARE SERVED WITH SEASONAL VEGETABLES, YOUR CHOICE OF SIDE, AND YOUR CHOICE OF DAILY SOUP OR HOUSE GREEN SALAD
Upgrade to a Side Caesar or a Cup of Chowder for \$2

ECHO RIDGE SIRLOIN \$34

An 8 oz ball tip sirloin steak, flat-top grilled and topped with house-made garlic herb butter. Served with a medley of seasonal vegetables.

SUMMIT RIDGE CHOP \$27

Juicy boneless pork ribeye, pan-seared and topped with caramelized apples and onions. Finished with a sweet-and-smoky bacon pepper jam that adds just the right touch of heat, and served with a medley of seasonal vegetables.

TIMBER TOP MEATLOAF \$26

House-made meatloaf packed with savory herbs and seasonings, seared on the flat top for a crisp, caramelized crust, then topped with rich mushroom and bacon brown gravy.

IRON CREEK STEAK \$24

Tender Angus beef steak, country-fried to a golden crisp and smothered in creamy herbed sausage gravy. Served alongside a medley of seasonal vegetables.

WAPATO LAKE CHICKEN \$27

Tender pan-seared chicken breasts topped with smoky bacon, sautéed mushrooms, and sweet caramelized onions, all smothered in a rich garlic herb cream sauce. Served with a medley of seasonal vegetables.

THE TWIN LAKES SALMON \$30

Seared Atlantic salmon fillet finished with a silky lemon dill cream sauce and served with a medley of seasonal vegetables.

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