



Gluten Free Menu

Appetizers

Lodge Chips

Select sweet potatoes and Idaho potatoes sliced thin, seasoned and served with our cilantro-lime ranch and goat cheese peppercorn for dipping.

6.70

Smoked Cheddar Pimento Cheese Dip

Served warm with cucumber slices, celery, and carrot sticks.

6.90

Seared Ahi Tuna

Sesame seed encrusted, seared rare then sliced thin with mandarin oranges pickled ginger and wasabi.

11.75

Lodge Wings

Traditional wings tossed in your choice of Texas Pete mild or spicy sauce Thai sauce, or chipotle-apple BBQ sauce.

Served with celery sticks and cilantro-lime ranch for dipping.

8.25

New Zealand Green Lipped Mussels

Steamed with white wine, garlic, diced tomatoes, and butter.

half dozen 7.45, dozen 14.25

SALADS

Chèvre Salad

Lodge salad topped with crumbled goat cheese, dried cherries and cranberries spiced pecans and wildberry vinaigrette.

12.75

Chicken Salad Plate

Oven roasted sage-pesto chicken salad and fresh fruit.

10.45

Smoked Salmon

Thinly sliced smoked salmon with red onions, asparagus, tomatoes, toasted pine nuts, shaved parmesan cheese over baby arugula tossed with a lemon vinaigrette.

15.95

RBL Chicken, Duck, Steak, Salmon, or Shrimp Salad

Lodge salad greens with grape tomatoes, cucumbers, shaved carrots, and spiced pecans. Choice of one of the below protein.

Chix 10.45, Steak 14.25, Duck, Salmon, Shrimp 12.75

Thai Chicken Salad

Lodge salad greens with grape tomatoes, cucumbers, shaved carrots, spiced pecans mandarin oranges, grilled chicken breast basted in our spicy garlic-ginger sauce.

10.65

Sandwiches

Pan-fried Beef Burger

Our house ground beef burgers with lettuce, tomato, onion, and pickle.
Your choice of lodge chips, fries, coleslaw, or fresh fruit.
9.45

Pan-fried Elk or Bison Burger

Our house ground Elk or Bison burgers with lettuce, tomato, onion, and pickle.
Your choice of lodge chips, fries, coleslaw, or fresh fruit.
11.95

Pulled Pork

Served with our chipotle-apple BBQ sauce, pickle, and coleslaw.
Your choice of lodge chips, fries, or fresh fruit.
10.25

Robinhood Chicken without the Wrap

Grilled chicken, sautéed spinach, spiced pecans, dried cranberries, and feta cheese
tossed in balsamic vinaigrette.
10.25

We have Gluten Free Bread in house that is available to use with any sandwich on our full menu. Size of bread
and prices of sandwiches may vary from sandwich to sandwich. Please ask your server for more details.

Entrees

Cedar Plank Salmon

Cooked on a cedar plank in the Pacific Northwest style.
Your choice of two sides.
6 oz 17.30, 8 oz 20.35

Sage-Brush Chicken

A half of chicken rubbed with our sage-pesto then oven roasted to a crisp.
Your choice of two sides.
15.25

Pan-seared Filet Medallions

Three medallions seared to temp served with a house side salad and a choice of side.
26.50

Prime Rib

Slow roasted black Angus beef rib loin with creamy horseradish sauce.
Served with a house side salad and a choice of side.
23.40

Appalachia Trout

Boneless whole trout pan-fried with toasted pine nuts and your choice of two sides.
18.90

Pan Roasted Pork Tenderloin

Sliced on top of peach-jalapeño chutney and two sides.
17.85

Maple Leaf farm Duck Breast

Lightly season, pan-seared, sliced and served with your choice of two sides.
21.35

River Birch Lodge Pasta

Gluten Free penne noodles tossed with sautéed veggies in a lite white wine sauce.
With salmon, duck breast, steak, shrimp or chicken. Add 5.85
*This pasta may take an extra few minutes to prepare then normal.
13.95

Desserts

Vanilla Bean Ice Cream 4.55, House Crème Brûlée 6.75, Bowl of Fresh Fruit 6.50