DINNER SPECIALTIES

Salt & Pepper-Crusted Prime Rib* *available only Friday* & Saturday after 5pm pan juices, horseradish sauce, Yukon Gold mashed potatoes & seasonal vegetables 39.25

Terminator Steak & Frites* New York steak, Terminator steak & horseradish sauces, fries 33

Northern Star Wild Alaskan Cod White Rabbit-herb cream sauce, herbed bread crumbs, garlic green beans & mashed potatoes 25

Ale-Battered Fish & Chips wild Alaskan cod, fries, tartar sauce, buttermilk coleslaw 23

Magic Mushroom Mac & Cheese truffled Brie cheese sauce & mushrooms, served with garlic bread 18.50 () **ADD** grilled chicken 5.50, blackened chicken 7.75

The Spar Vodka-Tomato Pasta penne pasta, Spar Vodka-tomato sauce & Parmesan cheese with garlic bread 15.25 (V) **ADD** *italian sausage* 6.50

PIZZA 12-inch pies SUBSTITUTE a vegan, gluten-free crust for 5 dollars**

Electric Mayhem pesto sauce, sundried tomatoes, roasted garlic, Greek olives, fresh basil, feta & mozzarella cheeses $23.75 \otimes$

Hammerhead BBQ Chicken garlic-roasted chicken, mozzarella, bell peppers, red onion, fresh cilantro & Hammerhead BBQ sauce 22.50

The Omnivore tomato sauce, pepperoni, sausage, red onion, mushrooms, black olives, mozzarella 21

Hawaiian Classic Canadian bacon, pineapple, mozzarella, tomato sauce 19.25

Pepperoni the traditional favorite! 17.25 V Cheese 16 V

BURGERS 6-oz fresh beef patty on a bun with lettuce, tomato, red onion, pickles & secret sauce SERVED WITH FRIES OR TOTS substitute a small green salad or soup 2 SUBSTITUTE a gluten-free bun for 2 dollars**

JR's Jumbo Deluxe* bacon, cheddar & a fried egg 21

Bacon Cheeseburger* 20 Ø Captain Neon* blue cheese dressing & bacon 20

Dungeon* Swiss cheese & grilled mushrooms 19.50

Communication Breakdown* cheddar, grilled mushrooms, onions & bell peppers 19.50

MYSTIC 18 Beyond Burger patty, Mystic 18 sauce, creamy original Chao slice 20.25 *****W

HAMMERHEAD GARDEN our Hammerhead garden patty with all the usual suspects 17.50 \heartsuit

Gluten Free 🜀 Vegan 🛠 Vegetarian 🕅

*Items are cooked to order. Consuming raw or under cooked eggs & meats may increase your risk of foodborne illness. **Every effort will be made to minimize contact with gluten Winter '25

SHARES & SNACKS

Cellarmasters Steak & Mushroom Bites*

beef ribeye, button mushrooms, Black Rabbit Red wine demi-glace, horseradish sour cream, garlic bread 22

Garlic Shrimp chili, White Rabbit wine, olive oil, warm sourdough bread 18.50

Kamikaze Seared Ahi* ginger-wasabi mayo, spicy-sweet slaw, scallions 18

Hummus marinated olives, veggies, feta, pita bread 15.75 V

Truffle Fries black garlic aioli 14.25 (V)

Fig & Prosciutto Flatbread fig glaze, basil & goat cheese 12

Cajun Tots peppercorn ranch 11.50 (V)

McMenamins Fries Mystic 18 sauce 11.50 **%** 𝔍

Good Honest Soup scratch made daily with saltines cup 7.75 / bowl 9.75

GREENS

Blackened Chicken Caesar romaine, Parmesan, garlic croutons, Caesar dressing 19.50

Aztec

romaine, corn & black bean salsa, avocado, tortilla strips, cheddar cheese, tomato, jalapeño, cilantro, onion, chipotle dressing 17.50 (V)

Cascadia Spinach bacon, white cheddar, tomato, maplestout vinaigrette, chopped egg 15.50

Café Green

hazelnuts, marinated red onion, tomato, cucumber, your choice of dressing 13.75 0

ADD PROTEIN grilled chicken 5.50, blackened chicken 7.75, prawns 10

IRONWORK GRILL

SEASONAL SPECIALS

BEER-BATTERED ONION RINGS

⅓-lb with Dark Star mayo 14 𝔍

ITALIAN CHEF SALAD

cured meats, Provolone & Parmesan cheeses, Yardhouse Giardiniera, pickled peppers, marinated red onions, romaine, tomato, Black Rabbit vinaigrette 18

NEWTON'S THIRD LAW SANDWICH

pulled pork, Hammerhead BBQ sauce, jalapeños, Provolone & an onion ring on a bun with your choice of fries or tots 20.50

WINTER'S HOLLOW BANGERS & MASH

two traditional sausages, Yukon Gold mashed potatoes, ale & onion gravy served with soda bread & butter 25

TRUFFLE SHUFFLE PIZZA

cream sauce, fresh herbs, mushrooms & mozzarella finished with truffle seasoning $~19.50~\odot$

OUR HISTORY

This epic brick-and-columned lodging, dining and event property draws energy from a long and mystical past as the Masonic and Eastern Star Home. Having originally opened in 1922 as a rest home for members of the Masonic order and its auxiliaries, it provided its residents with excellent shelter and care prior to the establishment of the Welfare and Social Security systems. The smaller brick building on property was built in 1926 as an orphanage. It was quickly adapted for administrative offices when it was realized that operating a facility for the young and the elderly was a little too ambitious. Today, The Grand Lodge is alive with artwork, live music, special events, a day spa, soaking pool, a theater, and expansive grounds and beautiful gardens. And for more intimate confines, the cozy Yardhouse Pub is a popular alternative.

3505 Pacific Ave., Forest Grove, OR 97116 503.992.9533

HAPPY HOUR

SUNDAY-FRIDAY 3PM-6PM & 9PM-MIDNIGHT

minimum drink purchase of 3.75 per person, no substitutions, additions or to go orders



1**0**FF

McMenamins Beer pint

Edgefield Hard Cider pint

Edgefield Wines glass

Well Drinks

Old Crow Bourbon • Joe Penney's Gin • Spar Vodka Spar Citrus Vodka • Lunazul Blanco Tequila Flor de Caña Rum • Lauder's Scotch • High Council Brandy

2 **OFF**

Featured Illustrated Cocktails

Edgefield Wine Flight three samples

Brewery Flight six samples

Cider Flight three samples

Distillery Flight three samples

5 **OFF**

Edgefield Wines bottle



FOOD

Cajun Tots 9 • McMenamins Fries 9

Hail! Caesar Salad 10

Smash Hit Burger à la carte Most Awesome French Onion seasoned beef patties, American cheese, lettuce, pickles, secret sauce, bun 10

Cheeseburger Slider Trio 11

Sgt. Pepper's Smash Burger à la carte ranchero-spiced beef patties, American cheese, pickled jalapenos, lettuce, peppercorn ranch, bun 11

Hammerhead Garden Burger à la carte 12

Cheese Pizza 11 • Pepperoni Pizza 13

Hummus 13

MONDAY IS FACULTY & STUDENT DAY! show your current food handler's or liquor service permit for all day happy hour drinks