

OBSIDIAN DINING ROOM

LUNCH

APPETIZERS

CHICKEN TENDERS

Lightly breaded and fried, served with ranch dressing 6.95

ARTICHOKE DIP

A warm dip of chopped artichoke hearts combined with parmesan cheese, mayonnaise, sour cream and a touch of mustard. Served with grilled garlic pita 6.25

GRILLED TOFU SATAY WITH PEANUT SAUCE

Marinated teriyaki tofu is grilled and served with spicy peanut dipping sauce 5.95

SPRING ROLLS

Orange-ginger chicken fried in a crisp spring roll wrapper. Served with sesame dipping sauce 6.95

CRACKED BLACK PEPPER ONION RINGS

Fried golden brown and served with our own mustard sauce 5.10

Prices do not reflect taxes or gratuities.

A 15% gratuity is added for parties of 8 or more.

If you feel our service does not justify such an act, please let us know.

If you have food allergies, please inquire with your server regarding ingredients of menued items

SOUPS, SALADS & SIDES

LODGE-MADE CORN CHOWDER Cup 3.10 Bowl 4.10

FRENCH ONION SOUP

A blend of onions simmered until sweet and tender. Baked with cheese-topped croutons 5.50

◆ SALAD TOPPERS ◆

Add any of the following items to complete your salad!

- Baked Teriyaki Tofu 2.00
- Grilled Shrimp 6.00
- Sliced Chicken Tenders 3.50

HOUSE SALAD

Fresh mixed greens topped with tomato, shredded carrot and your choice of dressing. Served with sliced baguette 3.95

Salad Dressings Include: Ranch, Bleu Cheese, Thousand Island, Vinaigrette, Fat-Free Dijon Honey Dijon Mustard, Oil & Vinegar, Huckleberry Vinaigrette, Balsamic-Parmesan Vinaigrette

CAESAR SALAD

Crisp romaine is topped with crunchy croutons and tangy Caesar dressing. Served with sliced baguette 7.75

PETITE CAESAR SALAD

A smaller portion of one of our favorites. Served with sliced baguette 5.75

GRILLED VEGETABLE SALAD

Marinated mushrooms, zucchini, red onion and crisp peppers are grilled to perfection and served atop a bed of spinach. Garnished with tomato wedges and black olives and served with tangy balsamic-parmesan vinaigrette and sliced baguette 9.00

WARM GOAT CHEESE SALAD

Fresh mixed greens topped with fried goat cheese croutons, natural apple wood smoked bacon, pine nuts and Dijon dressing. Served with herb flat bread 9.25

FRESH FRUIT SALAD 3.00

POTATO SALAD • FRENCH FRIES 2.25 each

BAKED BEANS 2.25

BEVERAGES

CHILLED JUICE

Orange, Cranberry, Apple, Tomato or Prune

Large 2.60 • Small 1.75

FAIR TRADE

ORGANIC FRENCH ROAST COFFEE 2.15

HOT CHOCOLATE 1.75

FINE TEAS

FROM BIGELOW 1.85

Traditional: English Teatime, Earl Grey
Herbal: Mint Medley, Orange & Spice
Green Tea: Constant Comment

MILK (two percent or skim) 1.85

SOY MILK 2.10

OBSIDIAN DINING ROOM

LUNCH

SANDWICHES

DELI SANDWICH

Choose one of each to make your own sandwich. Ham, roast beef or smoked turkey. Cheddar or Swiss cheese. Served on cracked nine-grain bread with tomato and lettuce. Your choice of potato salad or side salad 7.25

SMOKED GOUDA TUNA MELT

Tuna salad on grilled sourdough bread with smoked gouda, crispy bacon and fresh tomato. Choice of french fries, baked beans, side salad or potato salad 7.75

GRILLED REUBEN

Sliced corned beef, Swiss cheese and apple sauerkraut, on grilled swirled rye bread with Thousand Island dressing. Choice of french fries, baked beans, side salad or potato salad 8.25

GRILLED TURKEY SANDWICH

Smoked turkey, sliced Granny Smith apple, cheddar cheese and curry mayonnaise on grilled sourdough bread. Choice of french fries, baked beans, side salad or potato salad 7.95

HALF SANDWICH WITH SOUP OR SALAD

Design your own meal, choosing half of any of the sandwiches listed above and a house salad or cup of lodge-made corn chowder 7.25

SPECIALTIES

GRILLED HAM AND CHEESE ON A PRETZEL ROLL

Thinly sliced ham on a grilled pretzel roll with melted cheddar cheese and Dijon mustard sauce. Choice of french fries, baked beans, side salad or potato salad 7.75

MEDITERRANEAN CHICKEN SANDWICH

A boneless chicken breast marinated with garlic and rosemary is grilled and served with a spread of roasted peppers and olives. Finished with provolone cheese and served on a focaccia bun with romaine lettuce and tomato. Choice of french fries, baked beans, side salad or potato salad 8.25



SMOKED WILD ALASKA SALMON B.L.T.

This product comes from a fishery which has been certified to the Marine Stewardship Council's environmental standard for a well-managed and sustainable fishery. Cold-smoked wild Alaska salmon on toasted cracked nine-grain bread with bacon, lettuce, tomato and wasabi mayonnaise. Served with choice of potato salad or side salad 11.00

FRIED FISH MELT

Fried pollock fillet topped with Swiss cheese, tomato and red onion on grilled swirled rye bread. Served with tartar sauce and choice of french fries, baked beans, side salad or potato salad 8.25

BURGERS

ALL-AMERICAN BURGER

One-third pound USDA beef burger flame broiled medium-well and served with fresh tomato, crisp lettuce and zesty onion on a kaiser bun. Your choice of french fries, potato salad, side salad or baked beans UNADORNED 7.20 • WITH CHEESE 7.50 • WITH TWO FIXINGS 7.99 Choose from American, bleu, cheddar, pepper jack and Swiss cheeses, green pepper, bacon or mushrooms • ADDITIONAL FIXINGS .50 each

VEGETABLE MEDLEY BURGER

A delicious vegetarian burger topped with lettuce, tomato and onion, served on a kaiser bun. Choice of french fries, potato salad, side salad or baked beans 7.20

BURGER WRAP

Our one-third pound USDA beef burger broiled medium-well and wrapped in a low-carb tortilla with fresh tomato, lettuce and onion. Served with a side salad 7.50

- If you have food allergies, please inquire with your server regarding ingredients of menued items
- At Xanterra, we promote sustainable cuisine. We serve products that are not only good to eat but good for the environment
- Prices do not reflect taxes or gratuities. A 15% gratuity is added for parties of 8 or more. If you feel our service does not justify such an act, please let us know