



Skamania Lodge

Easter Brunch Menu 2025

Sunday, April 20 • 9 AM to 2 PM • Cascade Dining Room

Adult \$65 | Children 8-12 \$30 | Age 4-7 \$21

COLD

Local Cured Meat & Cheese Platter

Fresh Fruit Display

Steelhead Lox Platter

Peel & Eat Shrimp & Crab Legs

Mixed Farm Greens
with Assorted Seasonal Toppings

Spinach-Arugula Salad with Strawberries,
Blackberries, Almonds, Goat Cheese
& Lemon Vinaigrette

Greek Pasta Salad with Artichokes, Mushrooms,
Roasted Red Peppers, Feta
& Herb Vinaigrette

Chocolate Croissants

Assorted Muffins & Scones

Berry Coffee Cake

CHEF'S STATION

Roasted Garlic Prime Rib

Old Glazed Steamship Ham

OMELET SPECIAL

Upon Request at Table

Smoked Steelhead, Ricotta,
Blistered Tomato, Arugula

FROM THE CENTER

Salmon Chowder

Steel Cut Oats *gf*

Cheesy Biscuits & Sausage Gravy

Eggs in Purgatory *gf / veg*

Chicken Piccata with Roasted
Cipollini Onions

French Toast with Caramelized Banana
& Oat Crumble *veg*

Cascadia Frittata with Roasted Red Peppers,
Asparagus, Forest Mushrooms, Potatoes

Smoked Bacon, Kielbasa Sausage,
Sausage Links *gf / df*

Dauphinoise Potatoes *gf*

Chili & Maple Glazed Baby Carrots *gf / veg*

SWEETS

Fresh Fruit Tartlets with Lemon Curd

Vanilla Bean Panna Cotta with
Huckleberry Whipped Cream *gf*

Strawberry Marscarpone Cake Bar

Sea Salt & Chocolate Chip Sortbread

Reservations are required,
please call 844-432-4748.

Menu subject to change and based
on availability of ingredients
at the time of service.

df = dairy free gf = gluten free veg = vegetarian v = vegan