



Skamania Lodge

# Mother's Day Brunch Menu 2025

Sunday, May 11 • 9 AM to 2 PM • Cascade Dining Room

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

## COLD

Cured Meats & Local Cheeses

Fresh Fruit Display

Steelhead Lox Platter

Peel & Eat Shrimp, Crab Legs

Mixed Farm Greens  
with Assorted Seasonal Toppings

Italian Chop Salad with Tomato, Cucumber,  
Olives, Garbanzo Beans, Red Onion, Pepperoncini,  
& Herb Vinaigrette

Fruit Salad with Melons, Berries,  
Mandarin Oranges, Grapes, Mint with  
Honey-yogurt Dressing & Poppy Seeds

Chocolate Banana Bread

Assorted Muffins & Scones

## CHEF'S STATION

Garlic & Herb Rubbed Slow Roasted Prime Rib  
with Horseradish Sauce & Au Jus

Roasted Steelhead with Spiced Tartar Sauce

## OMELET SPECIAL

*Upon Request at Table*

Omelet with Caramelized Onion,  
Spinach, Ham & Gruyère Cheese

## FROM THE CENTER

Clam Chowder

Steel Cut Oats *gf/veg/v*

House-made Biscuits & Sausage Gravy

Grilled Flank Steak with Roasted Mushroom  
Demi & Smoky Blue Cheese *gf*

Chicken Breast with Caramelized Onions  
& Gruyère Cheese Sauce *gf*

Cheese Blintz with Macerated Strawberries  
& Lemon Curd *gf*

Hearty Vegetarian Breakfast Casserole *gf/veg*

Smoked Bacon, Chicken-Apple Sausage,  
Pork Sausage *gf/df*

Boursin Mashed Potatoes *gf*

Fire Roasted & Grilled Vegetables *gf/df/veg/v*

## SWEETS

Assorted Cupcakes  
Carrot | Chocolate | Vanilla

Cherry Crisp *gf/v*

Rose & Lavender Shortbread Cookies

Chocolate Mousse Cups  
with Vanilla Bean Whipped Cream *gf*

Lemon Bars

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*