

CALLAHANS

MOUNTAIN LODGE

Christopher Kempf, Executive Chef

Valentine's Day 2012

APPETIZERS

Fresh Artisan Cheeses	\$12
Fresh local and international cheeses, served with fruit compote and crackers	
Crispy Fried Calamari	10
Fried calamari tossed with sea salt; served with lemongrass aioli dipping sauce	
Tuna Tartare	12
Fresh AA grade tuna chopped and tossed with minced red onion, zest of lime and lemon, fresh grated horseradish, sesame and olive oils served with wakame salad	
Baked Brie	11
Filo wrapped wedge of triple cream brie; finished with a pear ginger chutney	
Prime Rib Crostini	12
Sliced prime rib, bleu cheese and balsamic gastrique over toasted crostini	
House Smoked Salmon Platter	12
Served with artisan crackers, lemon dill herb cream cheese, capers, cornichons, red onions and Dijon mustard; garnished with Hawaiian red alaea salt	

ENTREES

Include a seasonal vegetable, and your choice of our signature Pear Hazelnut Vinaigrette-dressed Micro Baby Green Salad, classic Minestrone Soup and house-baked herb artisan bread
Soup du Jour-Lobster Bisque Cup 7/Bowl 10

Filet & Crab	\$34
Bacon-wrapped 7 oz. Filet Mignon stuffed with Dungeness Crab Meat pan-seared; served with a sambuca glaze	
Lamb Shank Osso Bucco	30
Fresh local lamb shank pan seared and slowly braised in a rich red wine rosemary tomato demi glaze	
New York Strip Roulade	30
New York Strip rolled out and rubbed with roasted garlic; filled with spinach, olives, sun-dried tomato and goat cheese rolled and slow cooked	
Dry Aged Rib Eye	30
Oak grilled 14 oz. choice steak; served perfectly simple	
Double-boned Pork Chop	23
Oak grilled double bone chop served over a fig balsamic chutney	
Nilde's Classic Veal Scaloppini	26
Nilde Callahan's classic preparation of thin sliced veal sautéed with fresh herbs, mushrooms and Marsala	
Oven Roasted Prime Rib of Beef	12 ounces 29
Slow roasted nightly to ensure tenderness and tastiness using our own special seasonings and served with mashed red potatoes	8 ounces 25
Pan Seared Scallops	26
Jumbo scallops over a citrus risotto cake and wilted spinach with a light lemon butter sauce	
Tequilla Prawns	25
Sautéed with lemon garlic, deglazed with tequila and served over Yukon Gold mash potatoes	
Chicken Saltimbucco	21
Pan seared chicken cutlets topped with prosciutto de parma, parmesan and mozzarella served in a sage white wine sauce over angel hair pasta	
Stuffed Portobello Cap	17
Oak grilled Portobello cap stuffed with zucchini cake on a seasonal coulis; served with rice du jour	

ENTRÉE SALADS

Add chicken, salmon or crab meat 5

Mediterranean Salad	\$8
Fresh mixed greens tossed with roasted eggplant, sundried tomatoes, roasted red peppers, feta cheese, olive tapenade and a balsamic vinaigrette	
Romaine Caesar	7
Chopped romaine with homemade smoked salmon Caesar dressing and rosemary croutons	
Mountain House Salad	8
Mixed greens, seasonal fruit, hazelnuts, bleu cheese, and a pear hazelnut vinaigrette	

DESSERT

Moulton Chocolate Cake	\$8
Served atop a pool of crème anglaise	8
Peanut Butter Oreo Cheesecake	8
Layered cheesecake served with a dulce de leche and a house-made truffle	
Baked Banana Split	9
Filo wrapped fresh bananas with some special ingredients and ice-cream; the best banana split you've ever had	
Crème Brulee	7
Classic 'burnt cream'; smooth textured and finished with chopped hazelnuts	
Seasonal Cobbler	7
Fresh Oregon berries, macerated with rum and sugar and mixed, finished with a cobbler top and Oregon vanilla ice cream	
Tiramisu	6
A classic Italian dessert with lady fingers, mascarpone cheese and cream	
Chocolate Chili Torte	8
Rich chocolate torte, finished with a dark chocolate chili ganache and a black cherry compote; <i>First Place 2010 Oregon Chocolate Festival</i>	
Artisan Cheese Board	12
Chef's choice of gourmet cheeses from our valley and around the world served with a berry compote	
Ice Cream	Small \$2.50 Large 4
Vanilla, Chocolate or Spumoni	

BEVERAGE

Coffee, Tea, Sodas with refill	\$3
Milk or Juice	Small 1.50 Large 2.50
Hot Ghirardelli Chocolate made with Milk and topped with Whipped Cream	3
Pellegrino	3
Pellegrino Limonata	4

LODGE NEWS

SWEETHEART GETAWAY PACKAGE

Seize the opportunity to make any day a getaway with our sweetheart packages designed to steal and seal hearts between now and April 30. The package includes a generously furnished room with Jacuzzi tub and wood-burning fireplace, a \$50 credit for dinner and a \$25 credit for breakfast starting at just \$199 on weekdays!
Cannot be combined with other offers. Not valid February 18. Reservations required.

SHOW US YOUR MT. ASHLAND SKI PASS AND ENJOY. . .

All-You-Can-Eat Breakfast Buttermilk Pancakes with McCombs Farm Organic Maple Syrup and Fresh Fruit

Half-Price Appetizers with the Purchase of a Glass of Wine or Port

Bottomless Classic Spaghetti with Salad and Herb Bread for Lunch or Dinner

Free Entertainment Nightly from 6-9 pm, sometimes later!

Parties of six or more: Limited to one check please, with 18% gratuity.