

STARTERS

Grilled Lyulya Kebab

*Ground Lamb & Beef, Yogurt Tzatziki, Za'atar,
Hemp Seed Dukkah, Garlic Naan Bread 15*

Rustic Shrimp Toast

*Poblano Peppers, Green Onion, Lemon Caper Aioli,
Fresh Herbs, Sesame Seeds, Country Sourdough 14*

Grilled Chicken Tacos^{GF}

Salsa Verde, Cilantro, Onion, Saffron Tortilla 14

Pickled Okra Hushpuppies^{GF | V | Δ}

*Coriander, Green Onion, Parsley, Chive, Corn,
Preserved Lemon, Cashew Tartar Sauce 12*

Crab Cake Sliders

*Caramelized Onion, House-Made Dill Pickles,
Bell Peppers, Brioche Bun 14*

*Executive Chef, Aaron Haasteaby
Sous Chef, Ian Foster*

GF-gluten free V-vegetarian Δ-can be vegan

SOUP & SALAD

Add Grilled Chicken Breast 9

Add Grilled Shrimp 11

Add Market Fish AQ

Carrot Ginger^{GF | V | Δ}

Coconut Milk, Roasted Ginger, Cilantro Crème 11

Spanish Kale Salad^{V | Δ}

*Crispy Black Beans, Pickled Red Onion,
Roasted Corn, Cherry Tomato, Cotija Cheese,
Avocado Vinaigrette Full 14 Half 10*

Kabocha Squash Salad^{GF | V | Δ}

*Kale, Endive, Asian Pear, Goat Cheese, Sesame
Seed, Toasted Hemp Seed Vinaigrette
Full 15 Half 11*

Golden Beet Caesar Salad^{V | Δ}

*Scarlett Kale, Baby Spinach, Frisée, Baby Chard, Brie
Cheese, Ruby Beet & Rye Crumble, Charred Garlic
Caesar Dressing Full 14 Half 10*

Panzanella Salad^{V | Δ}

*Shredded Carrot, Radish, Cucumber, Pepita Seeds,
Grilled Sourdough, Chopped Romaine,
Fig Balsamic Vinaigrette Full 12 Half 8*

LODGE FAVORITES

Chicken n' Dumpling

*Sourdough Bread Dumpling, Fresh Herbs, Peas,
Charred Carrots, Chardonnay Gravy* 26

Root Beer Braised Beef Short Rib^{GF}

*Goat Cheese-Polenta, Grilled Corn, Herbs, Grilled
Broccolini, Root Beer Jus* 30

Market Fish^{GF}

*Mushroom, Artichoke Hearts, Chardonnay,
Herb Beet Couscous* AQ

Smoked Pork Chop Cassoulet^{GF}

*Black Eyed Peas, Bell Peppers, Collard Greens, Duck
Confit, Andouille Sausage, Roasted Apple Glaze* 28

Campfire Rainbow Trout^{GF}

*Rosemary, Edamame, Sweet Corn, Bell Pepper,
Truffle Scallion Mashed Potato, Toasted Almond
Beurre Blanc* 28

Tofu Gnocchi^{GF | V | Δ}

*Basil, Parsley, Lemon Zest, Wild Mushrooms,
Toasted Pine Nuts, Basil Pesto* 25

Butcher Cut^{GF}

*Roasted Root Vegetables, Garlic Mash,
Mustard Seed Demi*

NY Strip Loin 34

Hanger Steak 30

BURGERS & SANDWICHES

*Includes Choice of Cole Slaw or French Fries
Substitute Side Salad or Sweet Potato Fries 2
Add Fresh Guacamole or Bacon 2*

Grilled Adobo Chicken Sandwich

*Ciabatta Roll, Lime Cilantro Aioli, Cabbage Slaw,
Pear Vinaigrette 17*

Rolled Oat and Lentil Burger ^v

*Shredded Lettuce, Tomatoes, Red Onion, Green
Chutney, Brioche Bun 16*

Thai Duck Dip

*Duck Confit, Pickled Vegetables, Mint-Basil Pesto,
Avocado, Cilantro, Ginger-Chili Broth,
Ciabatta Roll 17*

Black Angus Burger

*Shredded Lettuce, Tomato, Pickled Red Onion,
XO Aioli, Cheddar Cheese, Brioche Bun 18*

Coney Island Bison Burger

*Shredded Lettuce, Onion, Olive Tapenade, Feta,
Beer Mustard, Brioche Bun 20*

*18% gratuity added for parties of 8 or more
Split plate charge \$8 \$1 charge per item for take-out
Seafood selected using Monterey Bay Aquarium
Seafood Watch List*

SIDES

- Sweet Potato Fries 9
- French Fries 8
- Roasted Root Vegetables 9
- Sautéed Collard Greens 8
- Winter Succotash 9
- Truffle Scallion Mash 9
- Grilled Broccolini 9

KIDS MENU

*Includes Choice of Fruit, French Fries
or Vegetable*

- House Made Mac & Cheese 12
- Grilled Cheese 11
- Pasta Marinara 11
- Pasta Butter 10
- Chicken Breast Tenders 12
- Grilled Chicken Breast 14
- All Beef Hot Dog 11
- Mini Cheeseburgers 14
- Peanut Butter & Jelly Sandwich 9

DESSERT MENU

Flourless Chocolate Torte

Raspberry Coulis, Mint 10

Uptown New York Cheesecake

Caramel Sauce, Fresh Berries 12

Italian Lemon Cream Cake

Raspberry Coulis, Whipped Cream 11

Classic Root Beer Float

Barq's Root Beer, Ben & Jerry's Vanilla Ice Cream 7

Build Your Own Ice Cream Sundae

*Ben & Jerry's Vanilla Ice Cream, Chocolate Ice Cream
Sauces: Chocolate, Caramel, Raspberry, Whipped
Cream Toppings: Seasonal Berries, Chocolate Chip
Cookie Dough, M&M's, Cherries, Sprinkles* 10

BEVERAGES

Soft Drinks 4

House Brewed Iced Tea 4

Milóne Coffee 4

Numi Specialty Teas 4

Hot Chocolate 4

Hot Apple Cider 4