

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

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

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
Broccoli, 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

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
Broccoli, 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*

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 Broccoli 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

SIDES

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

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