

STARTERS

Caccio e Pepe^v

*Fresh Cavatelli Pasta, Parmesan,
Cracked Black Pepper* 14

Roasted Garlic Hummus^{GF|V|Δ}

*Pomegranate Molasses, Dukkah,
Sweet Potato Flatbread, Crudités* 15

Salmon Croquette

Meyer Lemon Aioli, Micro Arugula Salad 16

Baked Brie^v

*Fig Jam, Charred Rosemary,
Balsamic-Fig Reduction, Crackers* 17

Bavarian Board

*Blueberry Venison Sausage, Bison Sausage,
Smoked Boar Sausage, Pimento Stuffed Pretzel Knot,
Pickled Raisin Mostarda* 21

Tuna Tartar

*Puffed Black Rice, Edamame, Avocado,
Crispy Wonton* 19

SOUP & SALAD

Add Grilled Chicken Breast 9 Salmon 15

Soup Du Jour

12

Beet Salad ^{GF|V|Δ}

*Baby Kale, Orange Supremes, Toasted Pepitas,
Dill Vinaigrette, Crispy Pickled Red Onion*

Full 14 Half 9

Spinach Salad ^{GF}

*Bacon, Green Apple, Red Onion, Point Reyes Blue
Cheese, Bacon Vinaigrette*

Full 16 Half 11

Greens & Grains ^{GF|V|Δ}

*Romaine Lettuce, Baby Kale, Quinoa, Pickled Pear,
Red Onion, Goat Cheese, Balsamic Vinaigrette*

Full 16 Half 11

Caesar Salad

*Romaine Lettuce Wedge, Sundried Tomato, Shaved
Parmesan, Fried Sourdough, Grilled Lemon*

Full 17 Half 12

LODGE FAVORITES

Braised Bison Short Rib ^{GF}

*Brown Butter Root Vegetables, Root Beer Demi,
Crispy Sage* 38

Chicken Farro Risotto ^{GF}

Wild Mushroom, Pickled Pear, Chicken Jus 30

Pan Seared Salmon ^{GF}

*Roasted Brussels Sprouts, Butternut Squash Puree,
Bacon Whole Grain Mustard Vinaigrette* 32

Crispy Pork Belly ^{GF}

*Roasted Baby Carrots, Apple Puree, Pomes Anna,
Blackberry Pork Jus* 30

Rainbow Trout ^{GF}

*Smoked Cauliflower Mash, Roasted Brussels Sprouts,
Wild Mushrooms, Pomegranate Molasses* 28

Vegetable Curry ^{GF|V|Δ}

*Carrots, Cauliflower, Eggplant, Thai Red Curry,
Basmati Rice* 24

Cast Iron Top Sirloin ^{GF}

*Rosemary-Maple Glazed Baby Carrots, Potato Puree,
Pan Sauce* 36

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

BURGERS & SANDWICHES

Includes Choice of Cole Slaw or French Fries
Substitute Side Salad or Sweet Potato Fries 2
Add Fresh Avocado 2 Bacon 3

3 Cheese Grilled Cheese

*Havarti, Muenster, White Cheddar, Truffle Garlic
Aioi, Bacon, Caramelized Onion, Sourdough 19*

Hot Honey Chicken Sandwich

*Cajun Fried Chicken, Hot Honey Sauce, Lettuce,
Tomato, Muenster Cheese, Ciabatta Roll 20*

Classic Burger

*Shredded Lettuce, Tomato, Pickled Red Onion,
XO Aioli, Cheddar Cheese, Brioche Bun 20*
(Angus Beef, Chicken Breast or Beyond Patty)

Stuffed Angus Burger

*Jalapeno, Cheddar Cheese, Onion Rings, Bacon Jam,
Brioche Bun 22*

18% gratuity added for parties of 6 or more
Split plate charge \$8 \$2 charge per item for take-out

SIDES

Sweet Potato Fries	9
French Fries	7
Rosemary-Maple Glazed Baby Carrots	8
Brown Butter Root Vegetables	8
Roasted Shaved Brussels Sprout	9
Basmati Rice	7

KIDS MENU

Includes Choice of Fruit, French Fries, or Vegetables

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

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DESSERT MENU

Flourless Chocolate Torte

Raspberry Coulis, Mint 11

Raspberry White Chocolate Cheesecake

Melba Sauce, Whipped Cream 13

Strawberry Pound Cake

Macerated Strawberries, Whipped Cream 11

Classic Root Beer Float

Barq's Root Beer, Ben & Jerry's Vanilla Ice Cream 8

Build Your Own Ice Cream Sundae

Ben & Jerry's Vanilla Ice Cream, Chocolate Ice Cream

Sauces: Chocolate, Caramel, Raspberry

Toppings: Chocolate Chip Cookie Dough, M&M's,

Cherries, Sprinkles, Whipped Cream 12

BEVERAGES

Soft Drinks 4

House Brewed Iced Tea 4

Milóne Coffee 4

Numi Specialty Teas 4

Hot Chocolate 4

Hot Apple Cider 4