

wines by the glass

WHITES

angeline chardonnay california \$8

la crema chardonnay sonoma coast, california \$10

joseph carr chardonnay sonoma \$12

14 hands riesling washington \$7

bollini pinot grigio trentino \$8

chasing venus sauvignon blanc new zealand \$9

freixenet brut (sparkling) spain \$8

new age argentina \$8

REDS

angeline pinot noir california \$8

meiomi pinot noir california \$10

evolution pinot noir oregon \$12

josh cabernet north coast \$8

educated guess cabernet napa valley, california \$10

rodney strong cabernet alexander valley \$12

19 crimes red blend australia \$9

girl & dragon malbec argentina \$9

kllinker brick zinfandel lodi \$10

lionello marchesi chianti classico tuscan \$10

skyfall merlot columbia valley \$9

CHOICE HOUSE POURS

chardonnay \$6

pinot grigio \$6

sauvignon blanc \$6

white zinfandel \$6

moscato \$6

cabernet \$6

merlot \$6

dine seasonal menus featuring local produce and vendors
drink happy hour everyday with live entertainment on the weekends
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beer

NEBRASKA BREWERIES

blue blood kolsch lincoln 4.2% 25 ibu \$5
blue blood last call amber lincoln 8% 70 ibu \$6
lucky bucket jug thumper la vista 5.5% 21 ibu \$5
lucky bucket lager la vista 4.5% 20 ibu \$5
ploughshare tailgate red lincoln 5.3% 22 ibu \$5 draft
zipline copper alt lincoln 5.3% 26 ibu \$5
zipline new zealand india pale ale lincoln 6.8% 60 ibu \$5
zipline nut brown lincoln 5.8% 28 ibu \$5

BELGIANS/BELGIAN STYLES

boulevard wheat wheat ale 4.4% 14 ibu \$5
chimay premiere 'red' dubbel 7% 211 ibu \$11
ommegang three philosophers belgian style blend 9.7% 19 ibu \$9
north coast br. thelonious belgian strong 9.4% 32 ibu \$7
north coast pranqster belgian strong 9.6% 20 ibu \$7

STOUTS/PORTERS/BROWNS

big sky moose drool american brown ale 5.1% 26 ibu \$6
deschutes black butte porter american porter 5.2% 30 ibu \$7
north coast old rasputin imperial stout 9% 75 ibu \$7
2012 goose island bourbon county stout \$14
2014 deschutes the abyss reserve imperial stout 11% 68 ibu \$24

AUTUMN SELECTION

breckenridge autumn ale 6% 21 ibu \$5
lagunitas little sumpin extra 8.5% 72.51 ibu \$6
leinenkugel's oktoberfest marzen 5.1% 20 ibu \$5
sam adams oktoberfest marzen 5.3% 16 ibu \$6 draft
small town brewery not your father's root beer herbed/spiced beer 5.9% \$7
traveler's jack-o-traveler pumpkin shandy shandy 4.4% 7ibu \$7 draft
woodchuck fall harvest cider 5% \$5

LAGERS/LIGHTS

amstel light \$4.5
anchor steam \$5
bud light \$3.75
budweiser \$3.75
coors light \$3.75
heineken \$4.5
michelob ultra \$3.75
miller light \$3.75
sam adams boston lager \$4.5
kaliber non-alcoholic \$4.5
bottle of the day \$3

ALES

breckenridge 471 double ipa 9.2% 70 ibu \$7
deschutes mirror pond pale ale 5% 55 ibu \$5
deschutes chainbreaker white ipa 5.6% 55 ibu \$5
odell 90 schilling scottish ale 5.3% 27 ibu \$5
odell myrcenary ipa 9.3% 10 ibu \$6
stone ipa india pale ale 6.9% 77ibu \$6
eight beers on tap, ask your server for details



autumn cocktails

- autumn mule house-infused apple vodka, canton and ginger beer \$9
- apples and pecan-cans house-infused pecan bourbon with house-made apple cider \$8
- brandy alex brandy, dark crème de cocoa, cream and nutmeg \$8
- tennessee sipper house-infused butterfinger rum, tennessee sipping cream and cinnamon \$8
- fall sangria house red wine, chambord, fresh squeezed juices \$8
- not your mom's cream soda not your dad's root beer and tennessee sipping cream \$8
- the 'original' irish coffee Jameson, brown sugar and house-made cream \$8
- featured cocktail ask your server for details \$7

signature cocktails

- 30-day barrel aged manhattan woodford reserve bourbon, sweet vermouth, angostura bitters, house-made maraschino cherry \$10
- pre-prohibition old fashioned rye whiskey, house-made turbinado syrup, angostura bitters, fresh orange twist \$8
- southwest saltdog house-infused jalapeño and pineapple tequila, fresh lime juice, agave nectar, salted rim \$8
- the lavender way bombay sapphire gin, st. germain, house-made lime and lavender tonic \$9
- lodgemopolitan cointreau, peach schnapps, fresh lime juice, cranberry juice, lemon-lime soda served on the rocks \$8
- blue collins house-infused blueberry gin, fresh lemon juice, simple syrup, club soda \$6

HOUSE-MADE INFUSIONS

- apple vodka \$6
- butterfinger rum \$6
- jalapeño and lime tequila \$6
- blueberry gin \$6
- pecan bourbon \$6

HOUSE-MADE TONICS

- lime and lavender \$3
- orange and clove \$3

starters

ravioli house-made dark meat chicken stuffed ravioli, sundried tomatoes, eggplant and mushrooms tossed with romesco sauce \$14

 spinach artichoke dip with toasted house-made bread \$10

nachos with house-made pico de gallo, creamy cheese sauce and cilantro crème fraiche \$9 | add chicken or ground beef \$2 | add guacamole \$1

brussels sprouts sautéed with smoked bacon bits and tossed with a red pepper coulis \$10

buffalo, asian zing or bbq chicken wings with celery sticks (6) \$7 | (12) \$13

 nola shrimp seared jumbo shrimp in a cajun butter sauce served with house-made ciabatta bread \$15

cheese and charcuterie chef selected local meats and cheeses with pickled vegetables served with house-made lavosh \$19

greens

caesar salad crispy romaine lettuce, shredded parmesan cheese and house-baked croutons tossed in creamy caesar dressing \$10

wedge salad fresh iceberg lettuce, bleu cheese crumbles, crispy bacon and tomatoes drizzled with house-made bleu cheese dressing \$8

fruit & berry salad mixed greens, assorted mixed berries and fruit, bleu cheese crumbles, candied walnuts and pickled carrots tossed in raspberry vinaigrette \$11 GF

steak salad mixed greens, corn, pickled red onions and tomatoes tossed in an arugula and spinach pesto dressing topped with grilled flat iron steak \$13.5 GF

cobb salad mixed greens, bleu cheese crumbles, tomatoes, crispy bacon, hard-boiled egg, fresh avocado and diced smoked turkey tossed in your choice of dressing \$12 GF

mediterranean salad fresh spinach leaves, kalamata olives, avocado, red onions, tomatoes, granulated peanuts and feta cheese tossed in an herb dressing \$12 GF

side garden salad mixed greens, shaved carrots, sliced red onions, cucumbers and cherry tomatoes with your choice of dressing \$4

add chicken \$3 | add salmon \$7 | add flat iron steak \$9

salad dressings: ranch | bleu cheese | balsamic vinaigrette | champagne vinaigrette | dorothy lynch | honey mustard

soups

pear & squash with herbed sour cream garnish cup \$4 | bowl \$5

soup of the day cup \$3 | bowl \$4

flatbreads

 lodge sautéed onions, grape tomatoes, blackened cubed steak and a five-cheese blend over an herbed cream cheese spread \$15

margherita sliced tomatoes, fresh mozzarella, chiffonade basil and balsamic reduction with house-made pesto sauce \$13

chicken alfredo grilled chicken, sautéed onions, spinach, mushrooms and a five-cheese blend with mornay sauce \$14

sandwiches & burgers

choice of side: french fries | sweet potato fries | onion rings | fresh fruit add \$1 | side salad add \$1 | cup of soup add \$1

club sandwich smoked turkey, ham, lettuce, tomatoes, swiss cheese, cheddar cheese, bacon and roasted garlic aioli on three pieces of toasted sourdough bread \$12

reuben house-cooked corned beef, sauerkraut, melted swiss cheese and house-made russian dressing on toasted marble rye \$10

prime dip thinly sliced prime rib, sautéed onions, sautéed mushrooms and provolone cheese on a toasted hoagie roll served with au jus \$14

braised pork sandwich house-braised pork with a teriyaki glaze, sliced pears, arugula and pickled radishes on toasted rye bread \$13

chicken fried chicken sandwich house-breaded chicken breast, romaine lettuce and pickles with roasted garlic aioli on a toasted brioche bun \$11

veggie wrap shaved zucchini and squash, onions, avocado, tomatoes, fresh spinach leaves and peanuts tossed in an italian herb dressing wrapped in a spinach tortilla \$10.5

chef's selected sausage house-made sausage, market price

salmon burger seared salmon patty with a cucumber, red pepper and feta cheese slaw with cilantro crème fraiche on a toasted brioche bun \$11

lodge burger seared certified angus beef patty with romaine lettuce, sautéed onions and sliced tomatoes on a toasted brioche bun with your choice of cheese* \$11

bison burger seared bison patty with jalapeño bacon jam, arugula and bleu cheese crumbles on a toasted brioche bun \$15.5

mushroom burger seared certified angus beef patty, sautéed mushrooms, roasted garlic aioli and melted swiss cheese on a toasted brioche bun \$12

smokestack burger seared certified angus beef patty, grilled poblano peppers, applewood smoked bacon and bbq sauce with melted cheddar cheese on a toasted brioche bun \$13

* cheese: bleu cheese crumbles | cheddar | fresh mozzarella | provolone | swiss

\$1 burger add-ons: bacon | sautéed onions | sautéed mushrooms | avocado | jalapeño bacon jam | fried egg | arugula

fry seasonings: minced garlic with salt and pepper | salt and pepper

sweet fry seasoning: brown sugar

entrées

salmon seared salmon filet and citrus rice with marinated kale, kohlrabi and green bean salad tossed in stone mustard and caper dressing \$21 GF

tuna tacos ahi tuna with asian slaw and pineapple chutney served on corn tortillas with citrus rice \$15.5

short rib tacos sous vide short rib meat with asian slaw and sautéed mushrooms served on corn tortillas with cold bean salad \$15

vegetarian tortellini mushroom filled house-made tortellini, butternut squash, leeks, poblano peppers, dried cranberries and peanuts tossed in red pepper coulis \$19

pork house-brined tenderloin pork loin, sautéed apples, jalapeños, green beans, kale, sweet potato gnocchi with yogurt sauce \$24

chicken breast plum creek chicken breast, butternut squash, asparagus, marinated tomatoes, kohlrabi and farro \$26

scallops seared with mushrooms, sliced pears, leeks, wasabi marinated artichokes, radishes, kale and butternut barley \$29

beef medallions seared beef medallions, fried eggplant, leeks, turnips and marinated tomatoes tossed in house-made spaghetti noodles and dijon cream sauce \$28

cranberry orange sausage house-made orange and cranberry sausage wrapped in grilled kale, shallot and sage gastrique, bread puree, brussels sprouts, sweet potatoes, jalapeños, walnuts and seasonal bread pudding \$20

*fall chef competition winner spencer mullins

chef's selected fish market price

butcher block

served with your choice of one side | all steaks are gluten free GF | dry aged when available, market price

filet certified angus beef 6oz \$29 | 8oz \$33

ribeye certified angus beef 14oz \$30

strip steak 12oz \$29

 slow roasted prime rib certified angus beef 10oz \$26 | 14oz \$30 | 18oz \$34

SAUCES

herb truffle butter \$3

robert \$3

tomato balsamic \$3

bleu cheese chive butter \$2

smoked paprika and jalapeño butter \$2

CUSTOMIZE YOUR STEAK

blackened \$2

bleu cheese \$2

sautéed mushrooms \$4

jumbo shrimp three \$5 | five \$8

scallops two \$12 | four \$16

SIDES

seasonal bread pudding \$4

vegetable medley \$3

brussels with lardons \$4

roasted asparagus \$3


baby roasted potatoes \$3

whipped potatoes \$3

garden salad \$4

half wedge salad \$5

caesar salad \$4

 signature dish | GF denotes gluten free | please ask your server for substitutions. thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. consult your physician or public health official for further information.


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