

# wines by the glass

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## WHITES

cambria chardonnay santa maria valley \$8

la crema chardonnay sonoma coast, california \$10

sommelier choice chardonnay \$12

14 hands riesling washington \$7

bollini pinot grigio trentino \$8

chasing venus sauvignon blanc new zealand \$9

freixenet brut (sparkling) spain \$8

## REDS

forefront pinot noir california \$8

meiomi pinot noir california \$10

sommelier choice pinot noir \$12

josh cabernet north coast \$8

educated guess cabernet napa valley, california \$10

sommelier choice cabernet \$12

19 crimes red blend australia \$9

girl & dragon malbec argentina \$9

cypher 3 ball zinfandel california \$9

skyfall merlot columbia valley \$9

cycles gladiator petite sirah central coast california \$8

## CHOICE HOUSE POURS

chardonnay \$6

pinot grigio \$6

riesling \$6

sauvignon blanc \$6

white zinfandel \$6

moscato \$6

cabernet \$6

merlot \$6

pinot noir \$6

# beer

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## NEBRASKA BREWERIES

- blue blood kolsch lincoln 4.2% 25 ibu \$5
- blue blood last call amber lincoln 8% 70 ibu \$6
- blue blood pernicious lincoln 8.6% 80 ibu \$6
- infusion joel porter lincoln 7% 29 ibu \$6 draft
- lucky bucket lager la vista 4.5% 20 ibu \$5
- zipline black ipa lincoln 8% 60 ibu \$6
- zipline copper alt lincoln 5.3% 26 ibu \$5

## BELGIANS/BELGIAN STYLES

- north coast pranqster belgian strong 9.6% 20 ibu \$7
- ommegang three philosophers belgian style blend 9.7% 19 ibu \$9

## STOUTS/PORTERS/BROWNS

- big sky moose drool american brown ale 5.1% 26 ibu \$5
- deschutes black butte porter american porter 5.2% 30 ibu \$6
- new holland dragon's milk imperial stout 11% 31 ibu \$9
- north coast old rasputin imperial stout 9% 75 ibu \$7
- tall grass buffalo sweat sweet stout 5% 20 ibu \$6

## WINTER SELECTION

- goose island festivity ale american brown ale 7.7% 50 ibu \$5
- lagunitas brown shugga barley wine 9.9% 51 ibu \$5.5
- lucky bucket snowsuit winter ale la vista 5.3% 8 ibu \$5
- new belgium accumulation white ipa 6.2% 70 ibu \$5
- small town brewery not your father's root beer herbed/spiced beer 5.9% \$6
- zipline winter ale lincoln 6.5% \$5

## LAGERS/LIGHTS

- amstel light \$4.75
- anchor steam \$5
- bud light \$4
- budweiser \$4
- coors light \$4
- heineken \$4.75
- michelob ultra \$4
- miller light \$4
- sam adams boston lager \$5
- kaliber non-alcoholic \$4
- bottle of the day \$3

## ALES

- boulevard wheat american pale wheat 4.4% 14 ibu \$5
- boulevard tank 7 farmhouse ale 8.5% 38 ibu \$7
- breckenridge 471 double ipa 9.2% 70 ibu \$7
- breckenridge avalanche amber ale 4.4% 19 ibu \$5
- deschutes chainbreaker white ipa 5.6% 55 ibu \$5
- stone ipa india pale ale 6.9% 77ibu \$6
- eight beers on tap, ask your server for details



# winter cocktails

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bob's winter sipper woodford reserve bourbon, grand marnier and joel's porter \$8

by the fire cider house-infused vanilla and pecan bourbon with house cider served hot or cold \$8

calming toddy chamomile liqueur and hot passion fruit tea \$8

hot buttered rum rum, house winter spiced butter and hot water \$8

javarama house-infused vanilla and pecan bourbon, kahlua, coffee and cream \$8

lodge nog house-infused winter spiced rum, eggnog and cinnamon \$8

peppermintini tennessee sipping cream, godiva liqueur and a hint of peppermint schnapps \$8

featured cocktail ask your server for details \$8

# signature cocktails

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30-day barrel aged manhattan woodford reserve bourbon, sweet vermouth, angostura bitters, house-made maraschino cherry \$10

blue collins house-infused blueberry gin, fresh lemon juice, simple syrup, club soda \$7

house sangria choice of house red or white wine, chambord, fresh squeezed juices \$8

lodgemopolitan clockwork orange, peach schnapps, fresh lime juice, cranberry juice, lemon-lime soda served on the rocks \$8

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

## HOUSE-MADE INFUSIONS

blueberry gin \$6.5

jalapeño and lime tequila \$6.5

vanilla and pecan bourbon \$6

winter spiced rum \$6

## HOUSE-MADE TONICS

lime and lavender \$3

orange and clove \$3

## starters

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**sausage sampler** a selection of house-made sausages, toasted bread points, vegetable hummus, house-made beer mustard, pickled vegetables and cognac demi \$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** tossed in winter squash puree and topped with toasted hazelnuts and bacon crumbles \$10 GF

**chipotle maple, asian zing or kansas city 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

**pork wellington** pork tenderloin, herbed cream cheese, sautéed onions, asparagus and mushrooms in a puff pastry crust with balsamic drizzle \$12

## greens

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**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

**steak salad** charred romaine, cucumbers, tomatoes and quinoa with avocado and wasabi dressing topped with grilled flat iron steak \$13.5

**lodge salad** mixed field greens, roasted beets, candied walnuts, feta cheese and green onions tossed with lemon poppy seed dressing \$10

**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

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**potato & leek** with beef and boursin cheese ravioli, crispy leeks and truffle oil \$4.5 | bowl \$5.5

\*winter chef competition winner josh hubbard

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

## flatbreads

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

**kansas city pulled pork** pulled pork, red onions, tomatoes and a five cheese blend with mild bbq sauce \$13

**supreme pepperoni**, bell peppers, mushrooms, white onion and a five cheese blend with house-made marinara sauce \$12



# sandwiches & burgers

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

**chipotle turkey sandwich** sliced honey smoked turkey, applewood smoked bacon, tomatoes, red onions, arugula and chipotle aioli on toasted wheat berry bread \$10

**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 and mushrooms and provolone cheese on a toasted hoagie roll served with au jus \$14

**pork belly sandwich** teriyaki braised pork belly, arugula and apple coleslaw 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** quinoa salad, mixed field greens, avocados, parmesan cheese, roasted beets and chipotle aioli \$10.5

**meatball sub** house-made pork meatballs and marinara sauce with a melted italian cheese blend on a toasted sourdough roll \$11

**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

\*cheese: bleu cheese crumbles | cheddar | pepper jack | provolone | swiss

\$1 burger add-ons: applewood smoked bacon | sautéed mushrooms | avocado | arugula | fried egg

# entrées

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**salmon** seared salmon filet, broccoli, slivered almonds, wild rice pilaf and citrus yogurt sauce \$20

**sheppard's pie** braised lamb, peas, carrots, corn and onions in house-made brown gravy topped with mashed potatoes \$21

**vegetarian tortellini** mushroom duexelle filling, acorn squash, cauliflower, mushrooms, fennel and jalapenos in red pepper coulis with toasted squash seeds \$19

**pork** house-brined td niche pork loin, pork rilletes, lardons, parsnips, roasted beets, fennel, shaved asparagus and greens with a seared polenta cake \$26

**chicken** plum creek chicken two ways, roasted cauliflower, acorn squash, tomatoes, greens and shaved radish with cranberry risotto \$25

**seafood portofino** jumbo shrimp, steamed mussels, scallops, fennel, artichokes and red peppers tossed in lemon dill cream sauce with pappardelle noodles and fried capers \$30

**beef medallions** seared beef medallions, mushrooms and broccoli with duchess potatoes and finished with shaved cured egg yolk \$28

**pork stroganoff** braised pork, mushrooms and tomatoes tossed in red wine demi cream sauce with pappardelle noodles and finished with chives \$22

# butcher block

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

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

ribeye certified angus beef 14 oz \$30

sirloin 10 oz \$24

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

## SAUCES

herb truffle butter \$3

bleu cheese chive butter \$2

cognac demi \$3

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

mustard glazed winter vegetable medley \$3

spinach gratin \$3

brussels sprouts \$4

roasted asparagus \$3

baby roasted potatoes \$3

whipped potatoes \$3

zucchini and jalapeño cornbread with honey pecan butter \$3

garden salad \$4

half wedge salad \$5

caesar salad \$4

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 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.

 Wilderness Ridge