firsts

meatloaf sliders brown sugar | chipotle | caramelized onions | whole grain mustard | jack cheese | 13

spinach & artichoke dip toasted pita bread | 10

chicken wings buffalo | bbq | teriyaki | small 12 | large 14

crab beignets charred jalapeño and corn relish | avocado aioli | 17

lodge nachos beer cheese | pico de gallo | quacamole | crema | beef 11 | chicken 12

cheese board artisan cheeses | fig jam | grilled pita | curried nuts | warm olives | 16

qnocchi caprese basil aioli | tomato chutney | house ricotta | 15

nola shrimp cajun spice | cream | cuban bread | 16

fried brie elderflower honey | peach | aruqula | 16

pretzels & beer cheese dip cheddar | pale lager | honey | dijon | 10

spoon + fork

add protein: chicken 4 | shrimp 5 | salmon 6 | flat iron steak 7

peach & aruqula salad tomatoes | qoat cheese | walnuts | peach vinaigrette | half 6 | full 12 🦋

berry & beet salad salanova lettuce | seasonal berries | feta | almonds | beet vinaigrette | half 6 | full 12 🦋

caesar salad romaine | parmesan | croutons | caesar dressing* | half 5 | full 11

wedge salad iceberg | bleu cheese | tomatoes | bacon | croutons | half 5 | full 10

field green salad cucumbers | carrots | tomatoes | red onions | half 5 | full 10

roasted carrot soup fried carrots | lemon oil | cup 4 | bowl 6

soup of the day chef's creation prepared in small batches | cup 3 | bowl 5

dressings: balsamic vinaigrette | bleu cheese | dorothy lynch | honey mustard | ranch | 1000 island

with your hands

add protein: ham 3 | turkey 3 | chicken 4 | salmon 6 | flat iron steak 7

b.a.l.t. bacon | avocado | lettuce | tomato | black pepper aioli | wheat bread | 11

french dip prime rib | mushrooms | red onion marmalade | provolone | horseradish | french bread | 14

reuben corned beef | red kraut | swiss | 1000 island | marble rye | 13

portabella panini qoat cheese | aruqula | roasted red pepper | pesto | cuban bread | 12

lodge burger* lettuce | nebraska hot house tomato | red onion | mayo | 13

beer cheese burger* bacon | nebraska hot house tomato | arugula | 14

el diablo burqer* jalapeño bacon jam | habanero mayo | pepper jack cheese | 15

smokestack burger* bbg | bacon | fried onion straws | 16

salmon burger cucumber | red onion | dill | lemon zest | crème fraiche | 15

all burgers & sandwiches served with choice of side: fries | parmesan fries | sweet potato fries | onion rings | kale & cherry slaw | fresh fruit

mains

ricotta ravioli house ricotta | spring peas | mint beurre blanc | parmesan | 20
honey & lemon glazed salmon* asparagus | carrots | jasmine rice | rosemary breadcrumbs | 26
td niche pork chop* hoisin | ginger | peach relish | farro | broccolini | 29
plum creek chicken breast & torchon | potatoes fondant | corn puree | green beans | glazed onion | 27
scallops* couscous | fennel | cherry | spinach | bacon | lemon | 29
halibut* barley | tomato consommé | mushrooms | blistered cherry tomatoes | sunflower shoots | 33
land & sea braised lamb shank | shrimp | creamy polenta | bordelaise | watercress | 34

butcher's block

all steaks served à la carte with choice of one side

buffalo hanger* 80z | 36 flat iron steak* 100z | 22 filet* 60z | 30 ny strip* 120z | 30 ribeye* 140z | 32 prime rib* 100z | 26 | 140z | 30 | 180z | 34

steak additions | steak sides

 $3 \operatorname{shrimp} | 5 \quad 5 \operatorname{shrimp} | 9$

3 scallops | 10 blackened | 2

 $\textbf{peppercorn crusted} \mid 2$

bleu cheese | 2

sautéed mushrooms 13

sautéed onions | 3

herb truffle butter | 3

chimichurri 13

garlic mashed potatoes | 3 herb roasted potato wedges | 3

grilled asparagus | 4 glazed baby carrots | 4

farro risotto | 4

corn on the cob | 3

broccolini | 4

creamy polenta | 4

🚧 item may be prepared gluten free | please ask your server for substitutions.

house bread available by request. \mid all pasta made in-house.

*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.

