

## STARTERS

 **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

## 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

## 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

## ENTRÉES

**salmon** seared salmon filet and citrus rice with marinated kale, kohlrabi and green bean salad tossed in stone mustard and caper dressing \$17 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

**5 oz flat iron steak** cooked to temperature with your choice of side \$14 GF

**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

## SOUPS

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

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

## 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 and 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

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

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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.