


firsts

- beer cheese nachos** with choice of beef or chicken, beer cheese jalapeño sauce, pico de gallo, crème fraîche \$10 {substitute pork + \$2} 
- spinach & artichoke dip** with toasted lodge-crafted bread \$10
- jumbo chicken wings** choice of buffalo, bbq or teriyaki \$12 
- nola shrimp** seared gulf shrimp, cajun butter sauce, lodge-crafted sour dough \$15 
- fried green tomatoes** with bacon-shallot chutney, lemon-chive crema \$10
- pork sliders** with house beer mustard, red cabbage coleslaw \$12
- crab beignets** jumbo lump crab meat, beer batter, spicy dijon coleslaw \$16


spoon + fork

- steak salad** grilled flank steak, smoked red potatoes, field greens, poached egg, yellow tomatoes, pink peppercorn vinaigrette \$13 
- roasted chicken salad** with slivered almonds, pomegranate seeds, bibb lettuce, dijon & blackstrap molasses vinaigrette \$12 
- caesar salad** with romaine, shaved parmesan, roasted garlic croutons, classic caesar dressing \$10
- bibb salad** with gorgonzola, wilderness bacon, grape tomatoes and black pepper-buttermilk dressing \$9 
- lodge salad** field greens, golden beets, praline walnuts, grapefruit supremes, goat cheese croquette, lemon-scallion vinaigrette \$10
- side salad** field greens, cucumber, carrots, tomatoes, onion \$5
- french onion soup** classic, un-fooled around with \$6
- soup du moment** chef's creation prepared in small batches | cup \$3 | bowl \$4 

with your hands

- {choice of side: lodge-cut fries, sweet potato fries, garlic parmesan fries, kale & blueberry slaw, beer battered onion rings + \$1, fresh fruit + \$1}
- french dip** shaved prime rib, red onion marmalade, smoked mushrooms, provolone cheese, grated horseradish \$13
- lé club** smoked turkey breast, pickled green beans, shaved onion, sliced pear, wilderness bacon, dijon aioli, toasted wheat berry bread \$12
- “joel” reuben’s better looking brother** smoked corned beef brisket, brussel-kraut, swiss cheese and “special sauce” on griddled marble rye \$12
- caprese chicken sandwich** seared chicken breast, seasoned heirloom tomatoes, basil aioli, caramelized goat cheese on griddled pumpernickel sour dough \$13
- salmon blt** seared salmon filet, wilderness bacon, crisp romaine, sliced tomatoes, black pepper-lemon aioli \$12
- grilled portabella sandwich** marinated portabella cap, roasted red peppers, arugula, roasted asparagus, avocado aioli, chopped pistachio, toasted marble rye \$10
- lodge burger** seared certified angus beef, bacon relish and sliced tomatoes on lodge-crafted sesame seed brioche \$12

mains

- grilled salmon** with candied baby turnips, green pea coulis, cucumber-tomato salad \$16 
- pan-seared flank steak** with grilled asparagus, cracked pepper spätzle, crimini mushroom jus \$18
- lodge-crafted gnocchi & shrimp** sautéed with roasted kohlrabi, grape tomatoes, spinach, toasted pistachio, white wine butter sauce \$15 {substitute chicken or salmon +\$2}

finish

our pastry chefs create indulgences daily. ask your server for today's features.

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

house bread available by request.

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.

