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# Lodge Pub Fare

served 11:00 a.m. to 11:00 p.m.

Kevin Cook  
Executive Chef



Swen Hunt  
Sous Chef

Christian Row  
Chef de Cuisine

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## Starters

<i>Wings of Fire</i> fried crispy, then tossed in a spicy barbecue sauce, served with celery & bleu cheese dressing	6 for 6 12 for 12
<i>Loaded Potato Skins</i> with aged cheddar, crisp bacon, scallions & sour cream	7.5
<i>Chips</i> house made Yukon Gold chips drizzled with Roth Case bleu cheese fondue	8.5
<i>Fiery Chicken Flatbread</i> house made spicy chicken sausage with ricotta cheese, balsamic onions & roasted roma tomatoes	9
<i>Crab Cakes Diablo</i> sweet jumbo lump crab with peppers bound with Japanese breadcrumbs, served with a spicy Diablo sauce	10.5
<i>Cocktail of Jumbo Shrimp</i> trio of sauces	11

## Soups of the Moment

Our soups are made fresh daily ~ Your server can describe today's creation

Cup - 3.5    Bowl - 4.5

## Salads

<i>Spring Harvest</i> field greens with sundried cranberries, bleu cheese, candied pecans & strawberries dressed with balsamic vinaigrette	8
<i>Crab Cake Salad</i> our famous crab cakes atop hearts of romaine with tomatoes & green onions dressed with a spicy buttermilk dressing	13
<i>Toasted Almond Chicken Salad</i> a medley of flavors with creamy chicken salad, fresh strawberries & pineapple on a bed of greens topped with toasted almonds & dressed with sweet coconut mascarpone dressing	10
<i>The Wedge</i> iceberg with our bleu cheese dressing, chopped egg, vine ripened tomatoes & caramelized apple smoked bacon	7
<i>Caprese</i> fresh mozzarella, vine-ripened tomatoes, basil chiffonade & extra virgin olive oil	6
<i>Ahi Tuna Salad</i> seared rare tuna, Napa cabbage, cilantro, banana chips & cashews dressed with our house-made, crystallized ginger banana vinaigrette	13
<i>Classic Caesar</i> hearts of romaine, shaved Parmesan, reggiano & crispy croutons with classical dressing add grilled chicken/8 ~ add grilled salmon/10 ~ add smoked salmon/11 ~ add one crab cake/10	6

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

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## Entrees

<i>Australian New York Steak</i>	32
<i>14 oz. center cut pan seared with Island Chimichurri &amp; chile crisps</i>	
<i>Australian Filet of Beef Tenderloin</i>	28
<i>6 oz, center cut</i>	
<i>Steak Enhancements</i>	
<i>Oscar lump crabmeat asparagus béarnaise ~ add \$6</i>	<i>Béarnaise ~ add \$2</i>
<i>Ancho seared sea scallops (2) ~ add \$8</i>	<i>Shrimp grilled blackened or jerked (2) ~ add \$6</i>
<i>Classic Smoked Turkey Club</i>	9
<i>on toasted sourdough with lettuce, tomato, smoked bacon, provolone cheese &amp; pesto mayonnaise</i>	
<i>Beef Steak Salad</i>	14
<i>rubbed flat iron steak &amp; beef steak tomato with gorgonzola cheese dressed with an avocado dressing</i>	
<i>Burger</i>	10
<i>one half pound ground sirloin hand pressed &amp; charbroiled ~ served on a fresh roll extras (add \$.50 each): grilled onions, mushrooms, peppers, swiss, cheddar, pepper jack or provolone</i>	
<i>Chicken BLT</i>	10
<i>on a fresh roll with mayonnaise, crisp smoked bacon, lettuce &amp; tomato</i>	
<i>Mini Burgers</i>	8
<i>three little burgers with pickle, onion &amp; cheese</i>	
<i>Black Forest Ham &amp; Brie</i>	9
<i>on grilled sourdough with dijon mayonnaise &amp; horseradish cole slaw</i>	
<i>Mediterranean Portabella Mushroom Wrap</i>	9
<i>with tomato, spinach &amp; feta cheese</i>	
<i>Chicken Orzo</i>	10
<i>grilled chicken, sweet corn, spinach, peppers, basil &amp; pepitas tossed with roasted garlic &amp; olive oil, served with crostini</i>	
<i>Tropical Chicken Salad or White Albacore Tuna Salad</i>	9
<i>served on a flaky croissant</i>	
<i>Capellini Pomodoro</i>	16
<i>sautéed fresh tomatoes, sundried tomatoes, pepitas &amp; fresh basil tossed with extra virgin olive oil &amp; shaved parmesan</i>	

*Sandwiches are served with a choice of french fries, cottage cheese or fruit.*

*Parties of eight or more will be presented with one check and a gratuity of 20% will be added.*

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