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## Menu

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### Small Plates and Salads

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**Quesadilla** **\$11.00**

Smoked chicken, brie, charred corn salsa, lime creme fraiche red pepper sauce, truffled frisee and arugula

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**Mushroom and Asparagus Martini** **\$11.00**

Goat cheese, olive tapenade and wonton chips

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**Pot Stickers** **\$9.00**

Roasted veggies, ponzu drizzle, and wasabi drizzle

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**Caesar Salad** **\$9.00**

Brie cheese crouton, charred corn salsa, asiago, and crispy tortilla

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**Lodge Salad** **\$8.00**

Fresh spring greens, grape tomato, cucumber, pickled carrot, buttermilk - tarragon vinaigrette, candied pecan, hard - boiled egg and crumbled bacon

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**Sweet Corn Bisque** **\$8.00**

Lime crema, charred corn salsa, crispy bacon, and aleppo pepper

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**Panko Crusted Mozzarella** **\$8.00**

Tomato jam, balsamic, scallion oil, truffled frisee and arugula

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**Pork Belly** **\$10.00**

Soy maple glazed, greens, avocado puree, and a fried egg

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**Shrimp Ceviche** **\$9.00**

Coconut marinated shrimp, avocado, pickled onion and habanero on crispy wonton

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**Fresh Tomato Salad** **\$10.00**

Fresh mozzarella, cucumber corn relish, balsamic glaze, basil vinaigrette and toasted pistachios

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**Porcini Crusted Whitefish** **\$26.00**

Mixed mushroom risotto, asparagus coulis, truffled frisee and arugula

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### Entrees

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**Lobster Pappardelle** **\$28.00**

Butter poached lobster tails, haricot vert, tarragon cream, and crispy vidalia onion

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**Moroccan Spiced Salmon** **\$26.00**

Sun dried tomato polenta, braised shallots, fresh herb aioli, and lemon froth

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**Braised Beef Short Rib** **\$30.00**

Sun dried tomato polenta, ginger cream, braised shallots and crispy poppadom

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**Vegetable Pappardelle** **\$24.00**

Roasted grape tomato, mixed mushrooms, haricot vert, corn cream sauce, and crispy vidalia onion

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**Char - Grilled Ribeye** **\$28.00**

Scallion mashed potatoes, asparagus, and an ancho-bourbon mushroom sauce

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### Desserts

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**Caramel Apple Shortcakes** **\$8.00**

Basil shortbread cookie, caramelized apple, apple cider reduction and ice cream

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**Chocolate Lava Cake** **\$8.00**

With ice cream

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**Chocolate Mousse** **\$7.00**

Blackberry compote, spicy crushed peanuts and shaved chocolate

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**Coconut Creme Brulee** **\$7.00**

With fresh blackberries

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**Chocolate Shop** **\$8.00**

Chocolate infused red wine

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**Chambord Hummer** **\$8.00**

A raspberry liqueur flavored ice cream drink

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