

Appetizers

Wild Game Sausage Sampler

*Smoked Boar, Italian Wild Boar, and Smoked Venison Summer Sausage served with
Honey Mustard and Chipotle Barbeque Sauces*

\$15

Lodge Crab Dip

*Creamy Blend of Lump Crab, Cheese and Spices served with
Toasted Baguette Bread*

\$14

Baked Brie

*Brie topped with Sweet Raspberry & Cranberry Compote and wrapped in a Flaky Puff
Pastry and served with Toasted Crostini*

\$10

Prince Edward Island Mussels

*Steamed in white wine accompanied by garlic and shallots
served with a lemon compound butter*

\$12

Louisiana Gator Wontons

*Four gator wontons flash fried and
served with a pickled ginger grapefruit sauce*

\$13

Soup

Cup \$6 Bowl \$8

Soup du Jour

Corn and Crab Chowder

Salads

Caesar

Crisp Romaine Hearts Tossed in our Lodge Caesar Dressing with Anchovies and Toasted Croutons

\$8

Baby Spinach

Tender Baby Spinach Leaves tossed in Poppyseed Dressing; garnished with Red Onion, Crisp Bacon, Mushrooms and Egg Slices

\$9

Salad of Grapes

Walnuts and Grapes Blended in a Creamy Maytag Bleu Cheese Dressing, and Accompanied by Mixed Greens Tossed with Raspberry Vinaigrette

\$9

House Salad with Mixed Greens

Tomato, Cucumber, Carrots and Red Onion- with your choice of dressing – Raspberry, Honey Lemon, Bleu Cheese, Ranch, Balsamic, Fire Roasted Tomato, Poppy Seed, Asian

\$7

Parties of 8 or more are subject to 18% gratuity

Entrees

Blackened Duck Breast

7 oz Blackened Duck Breast with a Port Wine and Raspberry Reduction, served with Blue Corn and Spinach Polenta and Roasted Cauliflower

\$32

Brandied Pork

8 oz Center Cut Pork Loin Braised in an Apple, Caraway and Peach Brandy Sauce, served with Roasted Cauliflower, caramelized Brussels Sprouts, and Sea Salt and Malt Vinegar

Roasted Potatoes

\$30

Chicken Roulade

Oven Roasted Chicken Breast stuffed with a Portabella Mushroom and Shallot Duxelle; served with Caramelized Brussels Sprouts atop Cranberry Risotto, drizzled with Amaretto

Cream Sauce

\$32

Eggplant Parmigiana

Pan-fried Eggplant slices layered with fresh Marinara, Mozzarella, Asiago and Parmesan Cheeses; served atop house made Fettuccini Pasta tossed in a Creamy Marinara and Vodka

Sauce

\$21

Parmesan Encrusted Scallops

Four jumbo scallops encrusted with fresh ground parmesan served with a tasso ham and sweet corn risotto

\$33

*Other Vegetarian items are available upon request. Please ask your server.
The Chef is happy to divide your entrée for a surcharge of \$10
You will receive an additional serving of the side dishes that complement the entrée.*

Entrees

Beef Medallions

Twin Beef Medallions layered with a Roasted Butternut Squash Disc and cascading Coffee and Clove Demi; accompanied by Caramelized Cauliflower, Horseradish Mashed Potatoes and Sautéed Asparagus

\$38

Crab Cakes

A pair of Jumbo Lump Crab Cakes perfectly seasoned and Broiled in our Wood Oven; served with Anna Potatoes with a Red Wine, Onion, Bacon Marmalade, Steamed Broccoli and Preserved Lemon Beurre Blanc

\$34

Savage River Meatloaf

A variety of Wild Game, Pork and Beef blended with Fresh Herbs, Spices and a Touch of Local Maple Syrup; served with Caramelized Cauliflower and Horseradish Mashed Potatoes, Grilled Zucchini and Balsamic Brandy Demi

\$23

Sesame Seared Tuna

8 oz Yellow Fin tuna filet topped off with sweet and sour ginger sauce served with a blueberry infused sushi rice and sugar snap peas

\$29

Consuming raw or under cooked animal foods may increase your risk of contracting a food borne illness, especially if you have certain medical conditions.