

Appetizers

Wild Game Sausage Sampler

*Grilled Venison Bratwurst, 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

Lodge Anti-Pasta Plate

*Fried Mozzarella, with an Asparagus Bundle Wrapped with Prosciutto, Roasted Red
Peppers, and Kalamata Olives, Drizzled Lightly with Seasoned Oil*

\$9

Macadamia Encrusted Shrimp

Shrimp Encrusted with Macadamia Nuts, Flash Fried and Served with a Raspberry Coulis

\$12

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 our House Sweet-n-Sour Dressing and Garnished with Red Onion, Crisp Bacon and a Fried "Firefly Farms" Goat Cheese Ball

\$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, Sweet-n-Sour Honey, Bleu Cheese, Ranch, Balsamic, Honey Lemon

\$6

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 Angel Hair Pasta tossed in a Creamy Marinara and

Vodka Sauce

\$21

Shrimp Alfredo

Fire Roasted Shrimp Spirals in a Fried Onion Basket with Basil and Spinach Fettuccine tossed in Shrimp Alfredo Sauce with Sundried Tomatoes

\$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 Roasted Butternut Squash Discs 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

Broiled Salmon

8 oz Salmon fillet, Fire Roasted with a Raspberry Chipotle Bourbon Glaze; served with Steamed Broccoli and Wild Rice with Walnuts

\$32

Rainbow Trout

Rainbow Trout fillet wrapped around Cranberry-Marinaded Scallops with Black Grape and Plum Compote; served with Carrot and Red Beet Mashed Potatoes, Sautéed Asparagus and Roasted Radish Roses

\$36

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