

Appetizers

(Gluten Free)

 *New Zealand Green Shell Mussels* 12

Green Shell mussels steamed in white wine and accompanied by garlic and shallots, served with compound butter

Classic Shrimp Scampi 13

Five jumbo shrimp baked in fresh garlic butter and white wine and served with toasted bread

 *Lodge Crab Dip* 14

Creamy blend of lump crab, cheese and spices broiled in our wood oven and served with gluten free crackers

Baked Brie Almondine 10

Elegant double creme brie, baked with butter and almonds, finished with fresh fruit and crackers



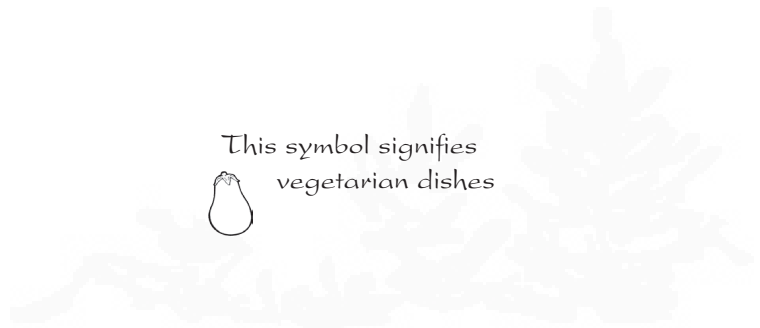
You will see this symbol placed beside some of the Lodge's signature dishes



You will see this symbol placed beside any vegan dishes.



This symbol signifies vegetarian dishes



Salads

(Gluten Free)

-  *Caesar* 8
Crisp romaine hearts, tossed in our Lodge-made Caesar dressing, served with anchovies
- Baby Spinach* 9
Tender baby spinach leaves tossed in our poppyseed dressing, with red onion, crisp bacon, crimini mushrooms and egg slices
-  *Salad of Grapes* 9
Grapes and walnuts blended in a creamy, Maytag bleu cheese dressing and accompanied by a salad of mixed greens and finished with raspberry vinaigrette dressing 
- House Salad with Mixed Greens* 7
A bed of baby mixed greens with tomato, cucumber, carrots, red onion and sided with your choice of our house-made dressings 
- Belgian Endive Salad* 9
A bed of fresh Belgian endive, carrots, red onion, apples and beets with soft locally-made goat cheese from Firefly Farms, all topped with your choice of dressing

Dressing Selections:

Balsamic, Bleu Cheese,
Fire-Roasted Tomato, Honey Lemon,
Poppyseed, Ranch or Raspberry Vinaigrette

Main Course Selections

(Gluten Free)

Seared Duck Breast 32

A 7 oz. seared duck breast, cooked to your preference, with a pomegranate coulis and served with purple potatoes and sided with Brussels sprouts

Cornish Game Hen 27

A whole Cornish game hen, perfectly cooked and smothered in roasted corn relish, served alongside purple potatoes and sautéed green beans

Filet au Poivre 38

Two 4 oz. filet mignon medallions crusted with peppercorns, grilled to your preference and topped with traditional brandy cream reduction, served alongside garlic mashed potatoes and

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.



Main Course Selections

(Gluten Free)

Beef Short Ribs 36

A rack of beef short ribs, slowly braised until tender and glazed with bourbon barbeque sauce, served alongside garlic and herb mashed potatoes and Brussels sprouts

Savage River Meatloaf 23

A variety of wild game, pork and beef blended with fresh herbs, spices and a touch of local maple syrup and wrapped in bacon, and served with garlic and herb mashed potatoes and glazed baby carrots

Mahi Mahi 28

An 8 oz. grilled Mahi Mahi fillet, served atop basmati rice and topped with a blood orange and pineapple chutney, sided with green beans

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




Vegetarian Selections

(Gluten Free)


Garbanzo & Lentil Stew 18

A delicious full-flavored meatless stew, with garbanzo beans, lentils and lima beans over basmati rice 

Stuffed Portobello 16

Portobello mushroom cap stuffed with a blend of tofu and tempeh with spinach, sundried tomatoes, basil and a hint of lemon over mixed vegetable ragout 

Polenta Puttanesca 16

Traditional cornmeal polenta, smothered in a house-made, robust tomato sauce 

Tempeh Sauté 18

Classic soybean tempeh, sautéed with seasonal vegetables and served atop basmati rice with lemon tahini 

In cases of special dietary needs, please inform your server and we'll be happy to accommodate your diet to the best of our ability.



Desserts

In an effort to provide our guests with ample selection and to serve a variety of tastes, our dessert options change quite frequently.

Peanut Butter Pie 8

Creamy peanut butter mousse filling, topped with a chocolate ganache, inside of a chocolate cookie crumb crust

Desserts du Jour Options

Your server would be happy to inform you of the desserts of the day.

Crème Brûlée 8

A sweet flavored custard topped with caramelized sugar crust

Cheesecake 8

The quintessential custard cake, prepared in a variety of combinations - always delicious!

Decadent Chocolate 8

A freshly prepared dessert, often topped with frosting, buttercream or ganache

Sorbet 6

Frozen fruit pureé, lactose free 

Ice Cream 6

Homemade, slow-churned custard in the flavor of the week

SRL Coffee Bar

Single shot of Espresso 3

Cappuccino 3.50

Cafe Latte 3.50

Cappuccino or Latte 4

your choice of flavoring:

Hazelnut, Caramel, French Vanilla or
Toasted Marshmallow

Liquid Desserts

Hot Peppermint Patty 6

Hot chocolate, Crème de Menthe,
Crème de Cacao and whipped cream

Nuts & Berries 6

Chambord, Frangelico and cream

Espresso White Russian 6

Van Gogh Espresso vodka, Kahlua
Liqueur and a splash of cream

Chocolate Martini 8

Vodka, Crème de Cacao, dark and
light Godiva Chocolate Liqueur and a
splash of cream