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# APPETIZERS

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Prawn Cocktail.....\$14.00  
*Large prawns with chili vodka cocktail sauce*

Daily House Soup.....\$5.00  
*Delicious homemade soups*

Crab Cakes.....\$15.00  
*Pan seared with avacado tarter sauce*

Antipasto.....\$15.00  
*Sopressata italian salami, roasted peppers, walnuts, Kalamata olives, Asiago cheese, Fresh mozzarella, ricotta salata*

Caprese Bruschetta.....\$15.00  
*Fresh mozzarella, heirloom tomatoes, fresh basil and balsamic reduction*

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# ENTREES

*Enjoy with your entree, The Lodge Salad, made with fresh greens tossed with our Huckleberry Vinaigrette, heirloom tomatoes and beets. Add a side of 5 cheese au gratin potatoes for \$4.00.*

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Prime Filet Mignon.....\$32.00  
*10 oz grilled with sauteed slivered garlic, lemon, olive oil and basil*

Prime New York Strip.....\$29.00  
*14 oz grilled with gorgonzola stuffed crimini mushrooms*

House Smoked Baby Back Ribs.....\$22.00 Half Rack  
*with chefs special spice rub and huckleberry BBQ sauce* \$27.00 Full Rack

Alaskan Copper King Salmon.....\$34.00  
*with garlic and fresh ginger glaze*

Pan Seared Atlantic Scallops.....\$34.00  
*tossed with pappardelle pasta and sugar snap peas in a lobster bisque sauce*

Rigatoni Bolognese.....\$29.00  
*traditional veal, pork, beef, vegetables, tomatoes and porcine mushrooms slowly simmered for hours*

Chicken Picatta.....\$27.00  
*thin sliced free range chicken breast sauteed with lemon, capers, white wine and cream sauce can be made dairy and or gluten free*

Lake Mary Salad.....\$25.00  
*Choice of Alaskan Salmon or Gulf Shrimp on a bed of fresh greens with grilled asparagus, bell peppers, tomatoes, artichoke hearts, Kalamata olives and toasted pine nuts, served with a lemon dill dressing*

Maple Leaf Farm Roasted Half Duck.....\$32.00  
*Served with a bing cherry sauce*



**Vegetarian and Vegan Options Available.**

*Our Chefs are happy to accommodate, just ask your server.*



# THE LODGE PRIME RIB

*Prime cut with house made rub and au jus*

House Cut, 10oz.....	\$33.00
The Lodge Cut, 14oz.....	\$39.00

## KIDS MENU

*Served with Fries*

Mac and Cheese.....	\$10.00
Grilled Cheese.....	\$10.00
Chicken Strips.....	\$10.00

## BEVERAGES

Soft Drinks.....	\$2.25
<i>Coke, Diet Coke, Sprite, Root Beer, Ginger Ale</i>	
Iced Tea.....	\$2.25
Coffee.....	\$2.50
Juices.....	\$3.00
<i>Cranberry, Orange and Apple</i>	

## THE LODGE SWEETS

*Ask your server about the weekly chef special dessert menu*

French Vanilla Ice Cream.....	\$6.00
<i>served with a Rocky Road garnish</i>	
Cheesecake.....	\$6.00
<i>served with Montana huckleberries</i>	

## ABOUT OUR CHEF

*Born and raised in the Hudson Valley region of New York, I attended the Culinary Institute of America (Hyde Park, NY) and then became a head chef for a family-owned Italian restaurant in the Catskills. After many, many years at this restaurant, I opened my own place and had a great few years as a restaurateur and chef. About 7 years ago, I moved to California to be with my love and became an executive chef in the region for the past few years at a couple of the hottest restaurants in the desert.*

*I am trained in classic Italian cooking and use that training to create fusion dishes, incorporating Asian, Spanish, French, old school American and other world influences into my food. I also specialize in nutritional cuisine – creating meals that are for sensitive diets (including Gluten-Free, Vegetarian/ Vegan, Organic and Farm-To-Table meals).*

*Creating menus, inventing new & exciting dishes and utilizing my knowledge of cooking make me a versatile chef who can make a memorable evening for private individuals and parties who are looking for quality, presentation and a more personal, interactive experience with the chef.*

*Buon Appetito,*

*Chef Wayne Smith*

*All our meats are cooked to required minimum temperatures. Upon request we will cook to your specifications. Consuming raw or undercooked meats may increase risk of food born illnesses.*