



The Lodge & Resort
AT LAKE MARY RONAN

APPETIZERS

Ahi Poke - Marinated in sweet and spicy soy ginger served over baby Bok Choi.	\$18.00
Seared Scallops - Black garlic puree, quinoa, dates, and basil oil.	\$22.00
Steamed Mussels - Smoked tomato foie gras sauce, topped with an anchovy Salsa Verde, fresh herbs, and lemon zest.	\$25.00
Arancini - Italian Arborio Rice balls with sundried tomato and pecorino cheese breaded and fried.	\$14.00
Pork Belly - Jalapeno chutney, watermelon puree and couscous.	\$12.00
Roast Bone Marrow - Served with onion chutney and French baguette crostini.	\$12.00

SALADS

Heirloom Tomato Caprese - Heirloom tomatoes with fresh mozzarella, sweet balsamic glaze, fresh basil, capers, and extra virgin olive oil.	\$ 12.00
Caesar - Fresh romaine lettuce served with a house-made anchovy mustard vinaigrette and parmesan cheese.	\$12.00
House Salad - Fresh greens with cucumber, tomato, and Feta cheese with a lime vinaigrette. Add 6oz Grilled Chicken \$10 or 5oz Sockeye Salmon to any Salad \$16.	\$ 7.00

ENTREES

Halibut - Pan seared topped with black garlic sundried tomato butter. Served with grilled asparagus and red jewel quinoa.	\$38.00
Sesame & Pepper Crusted Ahi - Cilantro lime Wasabi sponge, red pepper risotto chip and soy ginger rice.	\$36.00
Cioppino - Scallops, halibut, salmon, and mussels in Heirloom Cioppino sauce.	\$35.00
Roasted Half Chicken Scallopini - Topped with an artichoke mushroom lemon Sauce, served with sauteed carrots and Farro.	\$25.00
Beef Bolognese - House made Italian meat sauce served over house made basil paradelle	\$18.00
Montana Burger - 8oz Wagyu with jalapeno chutney, smoked gouda, pepper bacon, roasted red pepper, Heirloom tomato and arugula.	\$25.00

STEAK BOARD

Proudly serving local Prime Grade Beef and Bison from Montana Marble Meats and Montrail Bison Ranch.

12oz Bison New York	\$45.00
12oz Bison or Choice Grade Beef Rib Eye	\$45.00
8oz Choice Grade Filet Mignon	\$48.00
10oz Locally Raised Prime Grade Pork Chop	\$25.00

Choice of two Steak Sides:

Baked Potato, Garlic Pecorino Mashed Potatoes, Asparagus Basil Risotto, Grilled Asparagus, Sauteed Carrots, Confit Tomatoes and Mushroom.

STEAK ADD-ONS

House Made Bone Marrow Butter	\$4.00
Gorgonzola Dolce	\$4.00
Jameson Whiskey Mushrooms	\$4.00

PRIME RIB WEDNESDAY!!

10oz Cut with your choice of two side options. \$42

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