



The Lodge & Resort
AT LAKE MARY RONAN

DINNER MENU

APPETIZERS AND FIRSTS

- CHICKEN WINGS** with buffalo, Korean, or huckleberry BBQ - \$14
- BASKET OF FRIES** with black garlic ailoli - \$7
- CHEESE CURDS** with Swedish dill mustard sauce - \$8
- CHICKEN SATAY** with Thai nam jim jaew with peanut dipping sauce - \$12
- SMOKED SALMON DIP** - \$12
- MEAT & CHEESE PLATE** for 2 \$12 -- for 4 \$20

SOUPS AND SALADS

Add protein to salad: Pulled Chicken \$8, Sirloin \$10, Salmon \$10
Half-Sized \$8/Full-Sized \$12

CAESAR SALAD

- PEAR WALNUT AND GORGONZOLA SALAD** with roasted shallot honey vinaigrette
- MIXED ARUGULA HOUSE SALAD** tomato, onion, crouton, cucumber with choice of dressing
- SOUP OF THE DAY** bowl/cup - \$8/\$10

MAIN COURSES

- FISH AND CHIPS** - sweet onion and fried caper remoulade - \$18
- LMR HOUSE-MADE BURGER** – house ground beef, house made bun of the day with fries - \$20
- GRILLED PORK CHOP** - corn succotash of the day, white au poivre sauce, roasted red potatoes - \$23
- GRILLED RIBEYE STEAK** - 14oz Ribeye, chimichurri, roasted red potatoes, charred broccoli - \$45
- STEAK FRITS** - 10oz sirloin steak, french fries, black garlic ailoli - \$24
- PAN SEARED SALMON** - Israeli cous cous of the week with citrus gastrique, asparagus - \$28
- ROASTED HALF HERB-BRINED CHICKEN** - mashed of the day, glazed carrots, poblano coulis - \$25
- PASTA BOLANAISE** - house-made pappardelle, parmesan cheese, garlic bread with bolonaise sauce - \$25

KIDS MENU

- MAC & CHEESE** - \$8
- CHICKEN TENDERS** with fries - \$10
- KIDS BURGER** with fries - \$10

BEVERAGES

- SOFT DRINKS** - \$4
- ICED TEA** - \$4
- COFFEE** - \$4

THE LODGE SWEETS Ask your server about our fresh-made desserts. Rotates daily.

HOLY SMOKES! SUNDAY BBQ starting May 19th, every Sunday 5pm – 8pm

*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 foodborne illness.*