



DINNER MENU

APPETIZERS AND FIRSTS

CHICKEN WINGS	* buffalo, garlic parmesan or naked	16
STEAK CUT TALLOW FRIES	* seasoned to perfection	10
CRAWDAD DIP	served with fried wonton chips	15
CHICKEN SATAY	with nam jim jaew	15
TEMPURA VEGETABLES	* green beans, broccolini and butternut squash	15
CHARCUTERIE BOARD	local meats and cheeses, Gouda, Feta, Finocchiona, Spanish Chorizo	18
BREAD BASKET	house made selection changes daily	4

SOUPS AND SALADS

Add protein to salad: Chicken \$12, New York Steak \$20, Steelhead Trout \$18

CAESAR SALAD	Half / Full	8 / 15
PEAR WALNUT AND GORGONZOLA SALAD		
with roasted shallot honey vinaigrette	Half / Full	8 / 15
SOUP DE JOUR	Cup / Bowl	9 / 13

MAIN COURSES

FISH TACOS	* in-house beer battered Haddock with slaw and tortilla chips	26
<i>Pairs with Champion Sauvignon Blanc</i>		
LMR SMASH BURGER	lettuce, tomato and onion on a brioche bun with fries	23
<i>Pairs with EOS Cabernet</i>		
GRILLED PORK CHOP	crispy beef tallow red potatoes and glazed carrots	26
<i>Pairs with Carmel Road Pinot Noir</i>		
GRILLED RIBEYE STEAK	hand cut ribeye, crispy beef tallow red potatoes, broccoli with gorgonzola cream sauce	55
<i>Pairs with Bonanza by Camus</i>		
STEAK FRITZ	hand cut New York, steak cut tallow fries	34
<i>Pairs with Conundrum by Camus Red Blend</i>		
PAN SEARED STEELHEAD	risotto, broccolini, burre blanc	40
<i>Pairs with EOS Chardonnay</i>		
PASTA BOLOGNESE	house-made pappardelle with Bolognese sauce parmesan cheese	35
garlic bread		
<i>Pairs with Conundrum by Camus</i>		
VEGETARIAN	butternut squash and saffron risotto	24
<i>Pairs with Chloe Pinot Grigio</i>		

KIDS MENU

MAC & CHEESE	8
CHICKEN TENDERS with fries	10
KIDS BURGER with fries	10

BEVERAGES

SOFT DRINKS	5
ICED TEA	5
COFFEE	5
PELEGRINO	5
FIJI WATER	5

THE LODGE SWEETS - Pavlova and cheesecake with rotating toppings.
Ask your server about dessert specials.

HOLY SMOKES! BBQ every Sunday 5pm – 8pm

There will be a 20% gratuity charge on tables of 10 or more.
*Fried in beef tallow. Vegetable fry oil available upon request.
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.