



*The Lodge & Resort*  
AT LAKE MARY RONAN

# DINNER MENU

## **MAIN COURSES**

*MAKE IT A STACK! ADD A HOUSE SALAD AND DESSERT OF THE DAY  
TO ANY MAIN COURSE FOR \$15*

### **FISH & CHIPS \***

CRISPY IN-HOUSE BEER BATTERED HADDOCK WITH STEAK CUT TALLOW FRIES  
*PAIRS WITH CHLOE PINOT GRIGIO*

**28**

### **LMR SMASH BURGER**

DOUBLE BEEF PATTIES, BACON, ARUGULA, TOMATO, ONION, CHEESE,  
AND AIOLI ON A BRIOCHE BUN

*PAIRS WITH BONANZA CABERNET SAUVIGNON*

**25**

### **VEGETARIAN**

ROASTED VEGETABLE POLENTA WITH GOAT CHEESE AND HERBS

*PAIRS WITH LUBANZI CHENIN BLANC*

**24**

## **FROM THE GRILL**

*EACH ITEM FROM THE GRILL INCLUDES CHOICE OF ROASTED POTATOES, CHEESY POLENTA,  
OR FRIES, AND A VEGETABLE OF THE DAY*

### **GRILLED PORK CHOP**

10 OUNCE SOUS VIDE PORK CHOP, FINISHED ON THE GRILL, AND SERVED WITH  
A GREEN APPLE CHUTNEY

*PAIRS WITH KLINCKER BRICK ZINFANDEL*

**35**

### **THAI FRIED CHICKEN**

CHICKEN THIGH QUARTER, TALLOW FRIED UNTIL CRISPY AND SERVED  
WITH A THAI INSPIRED VINEGRETTE

*PAIRS WITH SAINT CLAIR SAUVIGNON BLANC*

**28**

### **SEARED STEELHEAD**

CRISPY SEARED STEELHEAD, SERVED WITH A SUNDRIED TOMATO PICCATA SAUCE

*PAIRS WITH CHALK HILL CHARDONNAY*

**42**

### **GRILLED RIBEYE**

14 OUNCE GRILLED RIBEYE STEAK, SERVED WITH A SHERRY CHIMMICHURI

*PAIRS WITH BOOKWALTER SYRAH*

**58**

## **SMALLER BITES**

**LOADED STEAK CUT TALLOW FRIES \***

THICK CUT HOUSE STEAK FRIES FRIED IN BEEF TALLOW. SERVED WITH CHEESE SAUCE,  
SPICY GOCHUJANG SAUCE AND GREEN ONION PICO (ADD BBQ MEAT \$3)

**18**

**STEAK CUT TALLOW FRIES \***

THICK CUT HOUSE STEAK FRIES FRIED IN BEEF TALLOW

**12**

**THAI CHICKEN WINGS**

CRISPY LEMONGRASS CHICKEN WINGS FRIED IN OUR BEEF TALLOW, AND SERVED WITH  
RED CURRY DIPPING SAUCE

**17**

**BREAD BASKET**

HOUSE MADE BREAD OF THE DAY WITH HOUSE COMPOUND BUTTER OR OIL AND VINEGAR

**7**

**SOUP DU JOUR**

CUP OR BOWL OF THE HOUSE SOUP OF THE DAY

**8/15**

**SALADS**

*HALF OR WHOLE SALADS, ADD PROTEIN: CHICKEN 14, STEELHEAD 22*

**CLASSIC CEASAR**

FRESH CUT ROMAINE, HOUSE MADE CEASAR DRESSING, SHAVED PARMESEAN AND  
CROUTONS

**10/17**

**APPLE BLEU BALSAMIC**

*ARUGULA, HOUSE MADE SHALLOT BALSAMIC, GREEN APPLES AND GORGANZOLA*

**10/17**

**KIDS MENU**

**Chicken Tenders**

**10**

**Kids Burger**

**12**

**Mac & Cheese**

**12**

**BEVERAGES**

**Soft Drinks, Iced Tea, Lemonade and Coffee**

**4**

**Pelegrino Sparkling Water**

**5**

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**THE LODGE SWEETS** - Ask your server about rotating dessert specials.

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**HOLY SMOKES! BBQ every Sunday 5pm – 8pm**

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There will be a 20% gratuity charge on tables of 10 or more.

\*Fried in beef tallow. Vegetable fry oil is 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.*