

# STARTERS

## *Chowder*

Chef's Variety  
6 Cup 8 Bowl

## *French Onion Soup*

Herb crouton and gruyere  
6 Cup 8 Bowl

## *Calamari*

Garbanzo crusted squid, with a salad  
of shaved fennel, arugula, lemon vinaigrette,  
& a smoked paprika aioli  
12

## *Slow Roasted Pork Belly*

Fennel candy, parsnip coulis, crispy rice paper  
with crystallized ginger and pistachios  
10

## *Tenderloin Carpaccio*

Banyuls vinaigrette, red mustard,  
shaved parmesan, and fig balsamic  
12

## *Steamed Mussels*

NW white bean and tomato stew,  
grilled bread, blended balsamic,  
and mascarpone foam  
9

## *Griddled Crab Cakes*

Fried chickpeas, preserved lemon salsa,  
and harissa  
16

# SALADS

## *Lodge Salad*

Pickled cranberry vinaigrette, chamomile syrup,  
toasted pumpkin seeds, dried figs,  
Asian pear and fresh ricotta  
11

## *Arugula & Treviso*

Caramelized pear vinaigrette, dates, goat cheese  
coulis, toasted white chocolate, and pine nuts  
9

## *Beet Salad*

Salt crusted pistachios, orange popping candy,  
watercress, local honey, &  
lemon pistachio vinaigrette  
9

## *Couscous Salad*

Orange supremes, roasted beets, Marcona  
almond brittle, toasted ciabatta, and creamy  
celery root dressing  
10

# SIDES

## *Grilled Polenta*

5

## *Roasted Brussels, Bacon, & Shallots*

7

## *Butternut Risotto*

6

## *Arugula & Copa Salad*

6

## *Whipped Potatoes*

5

*We will gladly split any Starters, Salad or Entrées – split charge \$3*

*Parties of 9 or more subject to 10% gratuity*

# ENTRÉES

## *Maple Cured Duck*

Salad of Confit duck leg, parsnip, apple,  
and Treviso with Chestnut enriched polenta  
and a farm egg

25

## *Glazed Rack of Lamb*

Chestnut honey glaze, grilled polenta, truffle,  
preserved lemon gremolata, with a grilled eggplant  
and pear salad, and pinenut candy

28

## *Caramelized Sea Scallops*

Butternut squash risotto, sage mascarpone,  
house pancetta, arugula salad  
with caramelized pear vinaigrette

27

## *Coffee & Cocoa Pork Tenderloin*

Bacon apple jam, figs and balsamic,  
whipped potatoes, buttered leeks,  
herb crème fraiche, and fennel frond coulis

26

## *Seafood Misto*

Inspirational dishes created by the chefs

Price varies

## *Grilled Eggplant Salad*

Roasted pears, grilled truffle polenta, preserved  
lemon gremolata, house ricotta, and praline pinenuts

20

## *Roasted Spaghetti Squash Purse*

Sweet onion and butternut soup, toasted pumpkin seeds, aged sheep's cheese,  
pickled cranberries & caramelized fennel, salted caramel, & sage powder

21

# À LA CARTE STEAKS

*Selected USDA choice, served with your choice of side*

12oz

## *New York Strip*

*Demi-Glace*

27

14oz

## *Ribeye*

*Demi-Glace*

30

8oz

## *Center Cut Filet*

*Demi-Glace*

33

10oz

## *Lamb Porterhouse*

*Demi-Glace*

25

*We will gladly split any Starters, Salad or Entrées – split charge \$3*

*Parties of 9 or more subject to 19% gratuity*