



S T A R T E R S

Shrimp Scampi Skillet

white wine, lemon, garlic, butter, parsley + grilled baguette 20~

Jalapeno Honey Fried Feta

jalapeno honey + sundried tomato pesto 16~ V

Coconut Curry Mussels

red curry, coconut milk, cilantro, scallions & grilled baguettes 20~

Chili Oil Pork Dumplings

chili oil + cilantro 14~

Fried Calamari

banana peppers, roasted red pepper aioli + housemade marinara 19~

Asiago Stuffed Gnocchi

parmesan cream, garlic + parsley 14~ V

S A L A D S

Caesar

romaine, shaved parmesan, croutons & caesar dressing 13~ V

Lodge Salad

mixed greens, maple balsamic, dried cranberries, candied pecans & feta 13~ V + GF

Caprese

mozzarella pearls, heirloom cherry tomatoes, fresh basil + balsamic 15~ V + GF

Add A Protein: Chicken 8~ Salmon 14~ Shrimp 10~

We kindly ask for no modifications or exchanges

We reserve the right to add 20% gratuity

No separate checks on parties of six or more, we apologize for any inconvenience

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*



E N T R E E S

Coconut Curry Salmon

red curry, coconut milk, cilantro, scallions, lemon rice + veg 34~ GF

Pork Saltimboca

prosciutto, sage, mushrooms, madeira, garlic mashed & vegetables 34~

Braised Beef Ragu

slow braised beef, red wine, mirepoix, toasted bread crumbs, fresh pappardelle 35~

Chicken Parmesan

house marinara, ricotta & shaved parmesan served over spaghetti 28~

Filet Mignon

bone marrow butter, red wine demi glace, garlic mashed + veg 49~

Tuscan Chicken Pasta

grilled chicken, sundried tomato cream, cherry tomatoes, spinach + penne 28~

Mushroom Risotto

arborio rice, assorted mushrooms, spinach, cherry tomatoes, parmesan 28~ V+ GF

Steak Frites

chimichurri, garlic parmesan fries + veg 39~

Parmesan Crusted Haddock

sundried tomato cream, basil oil, lemon rice + veg 34~

Statler Chicken

blueberry balsamic reduction, rosemary, lemon rice + veg 32~ GF

Substitute Gluten Free Pasta 5~

ask your server for additional gluten free (GF) or vegetarian (V) options

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Dessert & Coffee

Homemade Ice Cream

slow churned in house, rotating flavors
ask your server for the scoop 11~

Raspberry Crème Brûlée

a timeless classic with a raspberry twist 11~ GF

Blueberry Pie

served with housemade vanilla ice cream 11~

Italian Cream Lemon Cake

layered yellow cake with lemon cream + raspberry drizzle 11~

Baileys Irish Cream & Chocolate Mousse Pie

graham cracker crust, homemade mousse filling 12~

Compliment your Dessert with:

Coffee

regular or decaf 3~

Espresso

freshly brewed 4~

Tea

Various flavors 3~

Caramel Espresso with Whipped Cream 6~