

## — SHARE PLATES —

AHI TUNA POKE avocado, sesame ginger sambal, wasabi crème fraîche, taro chips	17.95	CRISPY FRIED CALAMARI chipotle aioli and cocktail sauce	12.95
SHRIMP AND PORK STEAMED DUMPLINGS (5 PER ORDER) thai dipping sauce	12.95	SURF AND TURF SLIDER DUO bison, sharp cheddar, applewood smoked bacon, ahi tuna sesame, ginger, sambal glaze with shoestring fries	17.95
ZUCCHINI AND CORN FRITTERS (5 PER ORDER) chipotle aioli and lemon paprika sauces	9.95	HOUSEMADE VEGGIE BURGER (NUT-FREE) legumes, yam, grains, seeds, zucchini pickles, balsamic onion relish, heirloom tomato, basil aioli, panko crust, artisan bun served with crispy fries or kale salad (remove the panko crust and basil mayo for a vegan option)	13.95
GRILLED FISH TACOS charred pineapple jalapeño slaw, guacamole, pico de gallo, drunken beans, spanish rice	17.95	THE LODGE ANGUS BURGER choice of cheddar or swiss, served with shoestring fries toppings, \$1 each: sautéed onions, sautéed mushrooms; \$2 each: bacon, avocado, point Reyes blue cheese	13.95
BAKED MAC AND CHEESE penne pasta, sharp white cheddar, goat cheese, applewood smoked bacon, garlic crumb VEGETARIAN OPTION sub broccolini for applewood smoked bacon	12.95		

*substitute side market salad for fries \$2.95*

## — SALADS AND SOUPS —

FARMERS MARKET SALAD	9.95
CAESAR SALAD with chicken	9.95 14.95
TODAY'S SOUP	8.95



## — MAINS —

TODAY'S FISH	MP
TODAY'S FRESH PASTA	MP
TURKEY & SHIITAKE MEATLOAF truffled whipped potatoes, roasted carrots, chicken demi	21.95
ROASTED PORK TENDERLOIN creamy grits, braised red cabbage, caramelized apples, applejack brandy sauce	24.95
GRILLED BRAISED ANGUS BEEF SHORT RIB truffled whipped potatoes, grilled broccolini, port wine demi	31.95
GRILLED DURHAM RANCH ANGUS RIB EYE STEAK fennel slaw, gorgonzola green peppercorn butter, with crispy shoestring fries	39.95

*We pride ourselves  
in using the finest ingredients  
in our dishes, including organic  
meats, locally grown produce,  
and no trans fats.*