



APPETIZERS

AHI TUNA POKE	17.95
avocado, sesame ginger sambal, wasabi crème fraiche, taro chips	
SHRIMP & PORK STEAMED DUMPLINGS (5)	12.95
thai dipping sauce	
CALAMARI	12.95
chipotle aioli and cocktail sauce	
VEAL AND PORK MEATBALLS (5)	11.95
marinara sauce	

SOUP & SALAD

SPRING PEA & SMOKED PROSCIUTTO SALAD	12.95
english and snap peas, arugula, fresh horseradish, dijon-tarragon vinaigrette	
CLASSIC CAESAR SALAD	9.95
(contains raw egg)	
WITH CHICKEN	14.95
FARMERS MARKET SALAD	9.95
SOUP OF THE DAY	8.95

PUB FARE

SEARED AHI, KALE & GRAIN SALAD	16.95
wild rice, red quinoa, wheat berries, heirloom toybox tomatoes, house green goddess dressing	
FISH TACOS	17.95
pineapple-jalapeno slaw, guacamole, pico de gallo, drunken beans, spanish rice	
MAC AND CHEESE	12.95
sharp white cheddar and chevre, applewood smoked bacon, ciabatta herb crumbs	
VEGGIE OPTION: SUB BROCCOLINI FOR BACON	
SURF & TURF SLIDER DUO	17.95
ahi tuna sesame, ginger, sambal glaze & meatball, mozzarella, marinara, fries	
THE LODGE BURGER	14.95
cheddar or swiss, fries	
TOPPINGS	
\$1 EACH: SAUTÉED ONIONS, SAUTÉED MUSHROOMS	
\$2 EACH: BACON, AVOCADO, POINT REYES BLUE CHEESE	

MAINS

SEAFOOD SPECIAL	MP
HOUSEMADE PASTA	MP
THAI CURRY NOODLE BOWL (VEGETARIAN)	18.95
coconut milk, cabbage, snow peas, carrots, asparagus tips, ginger, lime, soba noodles, fried wontons	
WITH CHICKEN	23.95
PANKO PARMASEAN CRUSTED ORGANIC CHICKEN BREAST	24.95
fennel, apple and arugula slaw, lemon aioli	
TURKEY & SHIITAKE MEATLOAF	21.95
applewood smoked bacon, whipped potatoes, roasted carrots	
BRAISED SHORT RIB	31.95
truffled whipped potatoes, grilled asparagus, port wine demi	
SKIRT STEAK	31.95
succotash of fingerling potatoes, cremini mushrooms, english peas, roasted carrots, oven dried tomato with port wine demi and onion ring	

all beef is certified angus

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