



APPETIZERS

AHI TUNA POKE Avocado, Crispy Wontons	19
TEMPURA FRENCH BEANS Lemon Aioli	12
STEAMED SHRIMP AND PORK DUMPLINGS (5) Thai Dipping Sauce	16
CRISPY FRIED CALAMARI Chipotle Aioli, Cocktail Sauce	15
ROASTED CAULIFLOWER DIP Mascarpone and Gruyère Cheese, Smoked Prosciutto, Grilled Baguette	15
GRILLED BBQ OCTOPUS Marinated Octopus, Grilled Shishito Peppers, Chipotle Aioli, Kimchi, Gochujang Sauce	19

PUB FARE

THAI CURRY NOODLE BOWL (VEGETARIAN) Coconut Milk, Snow Peas, Carrots, Asparagus Tips, Ginger, Lime, Soba Noodles ADD CHICKEN \$7	24
NY PASTRAMI REUBEN Grilled Rye, Swiss Cheese, Thousand Island Dressing, Sauerkraut, Fries	18
GRILLED FISH TACOS (2) Charred Pineapple & Jalapeño Slaw, Guacamole, Pico de Gallo, Drunken Beans, Spanish Rice	19
BAKED MAC AND CHEESE Sharp White Cheddar and Chèvre Cheese, Applewood-Smoked Bacon, Ciabatta Herb Crumbs VEGETARIAN OPTION: SUBSTITUTE SEASONAL FRESH VEGETABLES	16
THE LODGE ANGUS BURGER Choice of Cheddar or Swiss, Fries TOPPINGS \$1 EACH: SAUTÉED ONIONS, SAUTÉED MUSHROOMS \$2 EACH: BACON, AVOCADO, POINT REYES BLUE CHEESE	20

SOUPS, SALADS AND SIDES

TODAY'S SOUP	10
CLASSIC CAESAR SALAD Contains Raw Egg ADD CHICKEN 7	14
FARMERS MARKET SALAD Organic Greens, Toy Box Tomatoes, Cucumber, Carrots, Sherry Vinaigrette	13
SIDES BASKET OF REGULAR OR SWEET POTATO FRIES 9 SEASONAL VEGETABLE 7 TRUFFLED WHIPPED POTATOES 6	

MAINS

TODAY'S FISH	MP
HOUSEMADE PASTA	MP
PANKO PARMESAN-CRUSTED ORGANIC CHICKEN BREAST Fennel, Apple and Arugula Slaw, Lemon Aioli	30
CASSOULET Duck Confit, Slow-Braised Pork Shoulder, Smoky White Beans & Hocks, Spanish Chorizo, Garlic Herb Crust	38
GRILLED ANGUS NEW YORK STEAK Savory Bread Pudding, Roasted Brussels Sprouts, Brandy Green Peppercorn Sauce	46
BRAISED SHORT RIB Truffled Whipped Potatoes, Roasted Brussels Sprouts, Port Wine Demi-Glace	42
GRILLED SKIRT STEAK Roasted Butternut Squash, Brussels Sprouts & Cremini Mushroom Succotash, Salsa Verde, Oven-Dried Tomato	37

All beef is certified Angus.

We pride ourselves
on using the finest ingredients in our dishes, including organic meats and
locally grown produce without trans fats.