



## APPETIZERS

- AHI TUNA POKE** **R** 19  
Avocado, Crispy Wontons
- TEMPURA FRENCH BEANS** **V** 13  
Lemon Aioli
- CHARCUTERIE PLATE** 25  
Olympia Provisions Salami, Aged White Cheddar, Fig Jam, Point Reyes Blue Cheese, Honeycomb, Stone-Ground Mustard, Flatbread Crackers, Berries
- CRISPY FRIED CALAMARI** 18  
Chipotle Aioli, Cocktail Sauce
- GRILLED OCTOPUS** 22  
Romesco, Fresno Peppers, Manchego Cheese, Fried Leeks, Cilantro Oil
- FOREST MUSHROOMS** **V** 18  
Port Wine, Point Reyes Blue Cheese, Herbs, Grilled Ciabatta

## MAINS

- TODAY'S FISH** **MP**
- HOUSEMADE PASTA** **MP**
- MARY'S ALL-NATURAL CHICKEN BREAST** 34  
Pea Purée, Mixed Cherry Tomatoes, Cucumber, Lemon, Red Onion, Basil, Caper Berry
- PRIME ANGUS RIBEYE** **GF** 58  
Blistered Cherry Tomatoes, Grilled Asparagus, Herb Compound Butter, Aged Balsamic, Fork-Mashed Yukon Gold Potatoes
- BRAISED SHORT RIB** **GF** 45  
Goat Cheese and Lavender Polenta Cake, Broccolini, Black Garlic Molasses
- GRILLED SKIRT STEAK** 42  
Broccolini, Lemon Gremolata, Sunchoke Purée
- 13 OZ ALL-NATURAL PORK CHOP** **GF** 43  
Sweet Corn Purée, Fingerling Potatoes, French Beans, Apple Gastrique

## SOUPS, SALADS AND SIDES

- TODAY'S SOUP** 12
- HEIRLOOM TOMATOES** **GF V** 20  
Burrata, Aged Balsamic, Micro Basil, Maldon Finishing Salt
- CLASSIC CAESAR SALAD** **R** 16  
Contains Raw Egg  
ADD CHICKEN 9
- FARMERS MARKET SALAD** **GF V** 14  
Organic Greens, Mixed Cherry Tomatoes, Iced Carrots, Watermelon Radish, Cucumber, Sherry Vinaigrette
- SIDES** **V**
- BASKET OF REGULAR OR SWEET POTATO FRIES 9
- SEASONAL VEGETABLE 8
- YUKON GOLD FORK-MASHED POTATOES 8

## PUB FARE

- RED BEET POKE** **VG GF** 26  
Green Bamboo Rice, Marinated Red Beets, Watermelon Radish, Pickled Red Onion & Cucumbers, Red Cabbage, Sambal Sauce
- GRILLED FISH TACOS (3)** 25  
Corn-Flour Blend Tortilla, Pickled Red Onion, Cabbage, Cilantro, Lime, Jalapeño Crema, Fresno Relish
- ANGUS BRISKET SANDWICH** 24  
Caramelized Onions, Roasted Tomato and Bacon Jam, Pickled Red Onion, Aged White Cheddar, Fries
- THE LODGE ANGUS BURGER** 22  
Smoke Sauce, Choice of Cheddar or Swiss, Fries
- TOPPINGS**
- \$1 EACH: SAUTÉED ONIONS, SAUTÉED MUSHROOMS
- \$2 EACH: BACON, AVOCADO, POINT REYES BLUE CHEESE

*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.*

Prices do not include sales tax | Split charge \$3.50 | 20% gratuity for parties of 8 or more | Corkage fee \$30 (per 750 ml; waived with bottle purchase)

**GF** = Gluten-Free

**V** = Vegetarian

**VG** = Vegan

**R** = Contains raw or undercooked food products