



CLASSICS WITH A TWIST

- TOMATO SOUP WITH GRILLED CHEESE CROUTONS

V

16

SHELLS AND CHEESE

22

WEDGE SALAD

18

DYNAMITE SHRIMP (5)

20
- New School American Cheese Sauce, Peas, House Smoked Pork Belly, Dorito Dust

Iceberg Lettuce, Warm Smoked Prosciutto Bits, Marinated Cherry Tomatoes, Pickled Red Onions

Sushi Rice, Sweet and Spicy Glaze, Scallions, Sesame Seeds

APPS & SHARES

- PRETZEL BITES

V

12

CHEF JACK’S DRY RUBBED PICKLEBACK WINGS (8)

16

BASKET OF ONION RINGS

V

12

B.L.T.A. DEVEILED EGGS (4)

GF

12
- Hatch Chili Queso Dip

House-Fermented “Buffalo” Sauce and House-Brined Pickle Spears

Avocado, Tomato Jam, Smoked Prosciutto

SALADS

- CHOPPED CAESAR SALAD

R

16

HOUSE SALAD

V GF

16

PICKLED BEET SALAD

V GF

18
- Shaved Parmesan, House Croutons, Grilled Lemon, White Anchovies

Fresh Greens, Seasonal Veggies, Choice of Dressing

Arugula, Fall Citrus, Goat Cheese Vinaigrette, Truffled House Potato Chips
- ADD CHICKEN TO ANY SALAD

9
- ADD FISH OF THE DAY TO ANY SALAD

12

PUB FARE

- NASHVILLE HOT FRIED FISH SANDWICH

25

STEAK FRITES

44

AHI POKE TACOS (3)

R

25

THE LODGE BURGER

24
- House-Fermented Slaw, Spicy Pickled Tartar Sauce, Fries

Mishima Reserve Wagyu Hanger Steak, House Béarnaise Sauce, Caramelized Brussels Sprouts, Fries

Marinated Sushi Grade Ahi Tuna, Avocado, Pineapple Slaw, Corn Tortilla

Half-Pound American Wagyu Beef Patty, Lodge Burger Sauce, Pickled Red Onions, Brioche Bun, Choice of Swiss, Cheddar or New School American Cheese, Fries

ENTRÉES

- TODAY’S FRESH CATCH

MP

MUSHROOM BOLOGNESE

V

32

FETA-BRINED CORNISH GAME HEN

36

SMOKED AND BRAISED SHORT RIB

48
- Chef’s Mushroom Blend, Wilted Kale, Bucatini, EVOO, Parmesan

Confit Cherry Tomatoes, Warm Hummus, Pomegranate Seeds, Broccoli Di Cicco

Beet BBQ Sauce, Seasonal Vegetables, Potatoes Gratin

SIDES FOR THE TABLE

- BASKET OF FRIES

V GF

10

CHEF’S CAST IRON MUSHROOM BLEND

V GF

12

CARAMELIZED BRUSSELS SPROUTS WITH POMEGRANATE SEEDS

V

12

POTATOES GRATIN

V

12
- Regular or Sweet Potato Fries

Herb Butter

VG

Vegan

GF

Gluten-Free Ingredients*

V

Vegetarian

R

Contains raw or undercooked food products

**Prepared in a shared kitchen. Cross-contamination is possible.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We take pride
in crafting every dish with the finest ingredients – featuring locally grown produce, organic meats and zero trans fats. Our chefs draw inspiration from the Tahoe region, bringing you unique in-house creations and seasonal flavors prepared with care and creativity.

Prices do not include sales tax • Split charge \$5
20% gratuity for parties of 8 or more
Corkage fee \$35 (per 750 ml; waived with bottle purchase)