



APPS & SHARES

PRETZEL BITES V	12
Hatch Chili Queso Dip	
CHICKEN GYRO NACHOS	24
Pita Chips, Lettuce, Tomato, Pickled Red Onions, Whipped Feta, Tzatziki Sauce, Tahini Vinaigrette	
MARINATED AND GRILLED OCTOPUS GF	22
Marinated Gigante Beans, Spanish Chorizo, Watercress, Mandarin Segments, Harissa Aioli	
AHI TUNA POKE R	24
Sesame Ginger Marinated Sushi Grade Ahi, Cucumber, Red Onion, Spicy Kani Salad, Avocado, Sesame Seeds, Nori, Wonton Crisps	
CHEF JACK’S DRY RUBBED PICKLEBACK WINGS (8)	16
House-Fermented “Buffalo” Sauce and House-Brined Pickles	
B.L.T.A. DEVEILED EGGS (4) GF	12
Avocado, Tomato Jam, Smoked Prosciutto	

SOUPS & SALADS

TODAY’S SOUP	16
STEAK HOUSE SALAD	26
Marinated Steak Skewers, Little Gem Lettuce, Cherry Tomatoes, Cucumber, Goat Cheese, Balsamic Grilled Onions, Dijon-Shallot Vinaigrette, Onion Frizzles	
CHOPPED CAESAR SALAD R	16
Shaved Parmesan, House Croutons, Grilled Lemon, White Anchovies	
HOUSE SALAD V GF	16
Fresh Greens, Seasonal Veggies, House Vinaigrette	
ADD CHICKEN OR FISH TO ANY SALAD 9 12	

SIDES FOR THE TABLE

BASKET OF FRIES V GF	10
Regular or Sweet Potato Fries	
CHEF’S CAST IRON MUSHROOM BLEND V GF	12
Herb Butter	
CONFIT GARLIC MASHED POTATOES V GF	8
TODAY’S VEGETABLE V GF	8

CLASSICS WITH A TWIST

BAKED SHELLS AND CHEESE	22
Sharp White Cheddar and Chèvre Cheese, Applewood Smoked Bacon, Ciabatta Herb Crumbs	
TURKEY AND SHIITAKE MEATLOAF	28
Applewood Smoked Bacon, Roasted Carrots, Confit Garlic Mashed Potatoes	
DYNAMITE SHRIMP (5)	20
Sushi Rice, Sweet and Spicy Glaze, Scallions, Sesame Seeds, Baby Bok Choy	

PUB FARE

CHICKEN PARMESAN HOAGIE	25
Crispy Chicken Breast, Marinated Mozzarella, Vodka Sauce, Arugula, Basil, Parmesan, Truckee Sourdough Hoagie Roll, Fries	
STEAK FRITES	44
Prime Hanger Steak, House Béarnaise Sauce, Fries	
FISH TACOS (2) GF	24
Grilled Mahi-Mahi, Crispy Corn Tortilla Shells, Cabbage, Epazote Aioli, Pineapple-Jalapeño Salsa	
THE LODGE BURGER	24
½lb Angus and Wagyu Burger, Lodge Burger Sauce, Pickled Red Onions, Choice of Swiss, Cheddar or American, Brioche Bun, Fries	
TOPPINGS	
\$1 EACH: SAUTÉED ONIONS, SAUTÉED MUSHROOMS	
\$2 EACH: BACON, AVOCADO, POINT REYES BLUE CHEESE	

ENTRÉES

TODAY’S FRESH CATCH	MP
TODAY’S PASTA	MP
MARY’S CHICKEN BREAST	36
Saffron Risotto Cake, Braised Greens, Confit Cherry Tomato, Dijon-Caper Pan Sauce	
CURRIED ROASTED ROOT VEGETABLES VG	28
Lentil Salad, Lemon-Garlic Sauce, Tahini Vinaigrette, Toasted Pumpkin Seeds, Torn Herbs	
TRUCKEE BREWING CO. RED ALE BRAISED SHORT RIB	48
Cipollini Onions, Haricot Verts, Bacon Jam, Confit Garlic Mashed Potatoes	

VG VeganGF 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.

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)