



APPS & SHARES

ROSEMARY AND PARMESAN TRUFFLED POPCORN **V** **GF** 5

SPINACH AND PANEER PARATHA **V** 14
Mango Chutney and Tzatziki for Dipping

"POISSON CRU" 24

TUNA CARPACCIO **R** **GF**
Coconut-Lime Vinaigrette, Cucumbers, Carrots, Radish, Scallions, Fresno Chili

CHEF JACK'S DRY RUBBED PICKLEBACK WINGS (8) 16

House-Fermented "Buffalo" Sauce and House-Brined Pickles

B.L.T.A. DEVILED EGGS (4) **GF** 12
Avocado, Tomato Jam, Smoked Prosciutto

STEAMED MUSSELS 20
Chorizo, Saffron Broth, Cherry Tomato, Onion, Romesco Sauce, Fresh Herbs, Grilled Bread

GREEN GARLIC RISOTTO **V** 18
Foraged Mushrooms, Charred Spring Onions, Fava Beans, Truffled Pecorino

SOUPS & SALADS

TODAY'S SOUP 16

MEDITERRANEAN SALAD **V** **GF** 18
Romaine, Grilled Halloumi Cheese, Olives, Cucumber, Cherry Tomatoes, Pickled Red Onion, Crispy Chickpeas, Red Wine Vinaigrette

CHOPPED CAESAR SALAD **R** 16
Shaved Parmesan, House Croutons, Grilled Lemon, White Anchovies

HOUSE SALAD **VG** **GF** 16
Fresh Greens, Seasonal Veggies, House Vinaigrette

ADD CHICKEN OR FISH TO ANY SALAD 9 | 12

SIDES FOR THE TABLE

BASKET OF FRIES **VG** **GF** 10
Regular or Sweet Potato Fries

CHEF'S CAST IRON MUSHROOM BLEND **V** 12
Herb Butter

TODAY'S VEGETABLE **V** 8

CONFIT GARLIC MASHED POTATOES 6

CLASSICS WITH A TWIST

BAKED MAC AND CHEESE 18
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) 22
Sushi Rice, Sweet and Spicy Glaze, Scallions, Ginger, Sesame Seeds, Steamed Baby Bok Choy

PUB FARE

CHICKEN PARMESAN HOAGIE 25
Crispy Chicken Breast, Marinated Mozzarella, Arugula, Vodka Sauce, Basil, Truckee Sourdough Hoagie Roll, Parmesan, Fries

STEAK FRITES 44
CAB Flat Iron Steak, Café de Paris Compound Butter, Fries

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, Toybox Squash, Confit Cherry Tomato, Dijon-Caper Pan Sauce

ROASTED POBLANO PEPPER RELLENO **V** 28
Poblano Pepper Stuffed with Chef's Mushroom Blend, Spanish Rice, Black Beans with a Black Bean Purée, Oaxaca Cheese Stuffed Squash Blossoms, Pepitas Avocado Crema

GRILLED SHORT RIBS **GF** 42
Island Style, Thinly Sliced Beef Short Rib, Sticky Rice, Jalapeño-Pineapple Slaw, Kalbi Glaze

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.

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)