

Dinner Menu

APPETIZERS

Crispy Crab - Twelve Dollars

Panko crusted crab deep fried served with a Chesapeake rémoulade

Mushroom Strudel - Seven Dollars

Wild mushrooms and goat cheese in flaky pastry

Mussels - Nine Dollars

Sautéed mussels with white wine, garlic, ginger, lemongrass and basil served with fresh bread

Panko Crusted Vegetables - Seven Dollars

Breaded asparagus, squash, and zucchini served with an herb dip

Venison Sate - Ten Dollars

Venison skewers grilled and drizzled with a tart cherry Shiraz coulis

Chicken En croute - Eight Dollars

Chicken with roasted garlic, mushrooms and creamy veloute wrapped in flaky pastry

Tomato & Shrimp - Ten Dollars

Warm tomatoes stuffed with shrimp, garlic, onion and Asiago cheese on baby greens

Smoked Trout Timbale - Nine Dollars

Smoked trout mixed with chives, bacon and peppers in an almond butter

Sampler Plate - Fourteen Dollars

Choose three of the following:

Crispy Crab, Mushroom Strudel, Panko Vegetables, Venison Sate,
Chicken En croute or Smoked Trout

SOUP

Lodge Chili - Cup Five Dollars

Bowl Nine Dollars

Ground venison, peppers, onion, garlic and tomato slow simmered with secret spices

Butternut Squash Bisque - Cup Four Dollars

Bowl Seven Dollars

Creamy butternut squash with toasted almonds and cranberries

Seafood Chowder - Cup Six Dollars

Bowl Eleven Dollars

New England style chowder with potatoes, vegetables and chunks of shrimp and scallops

SALADS

Fall Salad - Full Ten Dollars Half Five Dollars

Crisp greens, shaved fennel, granny smith apples, sweet onion, toasted pine nuts and Manchego cheese in a champagne vinaigrette

Spinach Salad - Full Ten Dollars Half Five Dollars

Crisp pancetta, red onion, mushroom, carrots, toasted pistachios and hard egg, with Honey Dijon dressing

Crisp Caesar Salad - Full Eight Dollars Half Four Dollars

Crisp romaine, parmigiano-reggiano, house-made croutons with Caesar dressing

DRESSINGS

Champagne Vinaigrette, Herb Ranch, Caesar dressing,
Creamy Blue Cheese, Honey Dijon dressing

SIDES - \$4

In addition to your meal, not as substitutions

House Salad, Roasted Asparagus, Roasted Potatoes

LAND

Entrees served with starch and vegetable.

Rib-eye Steak – Twenty Eight Dollars

Aged 14 ounce Rib-eye steak grilled with herb butter

Petite Filet – Twenty Five Dollars

Petite tenderloin marinated in truffle oil, sea salt and rosemary, grilled and served with a roasted garlic puree

Game Hen – Twenty Dollars

Cornish hen stuffed with apricot dressing and roasted shallot gravy

Venison – Thirty Two Dollars

Bacon wrapped venison loin with our apple syrup

Porterhouse Pork Chop – Twenty Three Dollars

Grilled porterhouse pork chop in a Dijon cream sauce with toasted pistachio

Rabbit – Twenty Seven Dollars

Braised rabbit with chanterelles, shallots, Madeira and sage over tagliatelle pasta

Duck – Twenty Six Dollars

Hard seared duck breast with peach chili marmalade

Lamb Chops – Thirty Dollars

Garlic and mint marinated chops grilled and finished with an apple, pomegranate chutney

Ravioli – Eighteen Dollars

Portabella mushroom ravioli with spinach pesto and red pepper cream



SEA

Entrees served with starch and vegetable.

Scallops & Prawn – Twenty Eight Dollars

Seared scallops and prawns in a red pepper, garlic Rouille with a tarragon aioli

Salmon – Twenty Three Dollars

Pepper crusted Salmon filet in a horseradish cream with lemon and chive

Red Snapper – Twenty Four Dollars

Seared snapper with fennel, garlic, tomato and onion

Seafood Sauté – Twenty Five Dollars

Prawns, mussels, crab, tomato and garlic in a chardonnay butter sauce over tagliatelle pasta

Trout – Twenty Two Dollars

Almond and cashew crusted trout with vanilla rum butter

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain illnesses.

For parties of 8 or more and parties requesting separate checks, a gratuity of 18% will be added.
If you should have dietary concerns or special requests, please don't hesitate to inform your server.

DESSERTS

Ice Cream ~ Five Dollars

Vanilla bean ice cream topped with chocolate sauce and whipped cream

Chocolate Lava ~ Nine Dollars

Rich chocolate cake with ganache center topped with whipped cream

Pecan Tart ~ Eight Dollars

Pecan chocolate bar finished with vanilla bean ice cream quenelle

Apple Cobbler ~ Eight Dollars

Apples baked with sugar and cinnamon paired with a vanilla bean ice cream

Bread Pudding ~ Seven Dollars

Baked custard of bread, dried cherries, vanilla, sugar, and cinnamon served with a whiskey sauce

Chocolate Cappuccino ~ Ten Dollars

Chocolate espresso mousse topped with frothy cream and biscotti

Fruit Empanadas ~ Eight Dollars

Flaky turnovers filled with cherries served port syrup and chocolate sauce

Sampler Plate ~ Eleven Dollars

A taste of three desserts served together

TASTING MENU - Four Dollars Each

A small taste of the above desserts, sample one or mix and match as you please.

JUST FOR KIDS

Served with French fries or apple sauce

Crispy Chicken Tenders – Eight Dollars

Barbeque dipping sauce

Grilled Cheese – Six Dollars

Toasted bread with melted cheese

Buttered Pasta – Five Dollars

Tagliatelle pasta tossed with butter

Grilled Shrimp – Twelve Dollars

Barbeque dipping sauce

Philly Cheese Steak – Ten Dollars

Thinly sliced steak sautéed with onion and garlic topped with cheddar cheese sauce
served on a roll

Chicken Pot Pie – Eight Dollars

Chicken with roasted garlic, mushrooms and creamy veloute wrapped in flaky pastry