



## TO BEGIN

- ESCARGOT** CRIMINI MUSHROOM, GARLIC PARSLEY BUTTER, CROSTINI **8**
- CRAB STUFFED SHROOMS** CRIMINI MUSHROOM, LUMP CRAB, TRUFFLE PANKO **5**
- LOBSTER ARANCINI** THREE LOBSTER STUFFED RISOTTO BALLS LIGHTLY FRIED **6**
- GRILLED SHRIMP** FOUR BUTTER FLIED SHRIMP, OLD BAY COULIS **8**
- STEAK TIPS** MARINATED TIPS OF SIRLOIN GRILLED SERVED WITH PEPPERCORN **5**
- O.T.R.** OLIVE TAPENADE, HOUSE MADE RICOTTA, PITA CHIPS **6**
- POMME FRITES** HOUSE CUT POTATOES, BLACK TRUFFLE, PARMESAN **4**
- CRAB CAKES** A MINI VERSION OF OUR FAMOUS CRAB CAKE LUNCH ITEM **4**
- MEAT & CHEESE BOARD** ARTISAN CURED MEATS & CHEESES, ACCOUTERMENTS **16**
- P.E.I. MUSSELS** SAFFRON CRÈME SERVED WITH BAGUETTE **14**

## SALAD

- ADD CHICKEN OR SHRIMP 5*
- HOUSE** SPRING MIX, CARROT, RADISH, ENGLISH CUCUMBER, CHAMPAGNE VINAIGRETTE **6**
- WALDORF** SPRING MIX, GRANNY SMITH APPLE, GRAPES, CANDIED WALNUTS, CHAMPAGNE VINAIGRETTE **6**
- LODGE** GRILLED MARINATED SHRIMP, ARCADIAN BLEND, HOUSE PICKLED BEETS, AVOCADO, BACON, TOMATO, PECORINO ROMANO **8**
- CHEVRE** TWO WARM GOAT CHEESE MEDALLIONS, BAGUETTE, SPINACH, BLUEBERRIES, BALSAMIC REDUCTION **7**
- APPLE CHICKEN** SPRING MIX, APPLE, GRAPES, CANDIED PECANS, STRAWBERRY, CHICKEN **8**

## SOUP

- CUP 4 BOWL 6*
- FRENCH ONION**
- SOUP DE JOUR**

## ENTRÉE

- GRILLED PORTOBELLO** MARINATED & GRILLED PORTOBELLO CAPS, HERB CRUSTED ARANCINI, GRILLED ASPARAGUS **12**
- MAPLE BOURBON SALMON** FAROE ISLAND SALMON, SWEET POTATO GNOCCHI, AUTUMN VEGETABLES, MAPLE BOURBON CRÈME GASTRIQUE **28**
- CHICKEN ARRIBIATTIA PASTA** ROTISSERIE CHICKEN, TOMATO RED WINE BASED PASTA SAUCE, MUSHROOM, ONION, BELL PEPPER **12**
- ORANGE CAJUN PORK** TWO CENTER CUT PORK CHOPS, POMME PUREE, WILTED SPINACH, CITRUS BEURRE BLANC **24**
- PORTER HOUSE T-BONE** 16OZ BONE-IN DRY AGED IOWA BEEF, SAUTEED MUSHROOM & ONION, POMME DE TERRE **30**
- TOMAHAWK RIBEYE** 16OZ BONE-IN DRY AGED IOWA BEEF, SAUTEED MUSHROOM & ONION, POMME DE TERRE **30**
- POLENTA & SHRIMP** TRUFFLE & CHEESE POLENTA, BUTTERFLIED SHRIMP, CRISPY KALE, SHRIMP SAUCE **15**
- LAMB RACK** MARINATED NEW ZEALAND LAMB, SAFFRON RISOTTO, PEA PUREE **28**

## FINALE

- CREPE SUZETTE** **6**
- FLOURLESS CHOCOLATE CAKE** **6**
- SEASONAL DESSERT** **6**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE THE RISK OF FOODBORNE ILLNESS*

*WE POLITELY DECLINE SUBSTITUTION AND/OR ALTERATIONS ON OUR MENU*

*FOR GROUPS OF 6 OR MORE, 18% GRATUITY WILL BE ADDED*