



Appetizers

Marcona Almonds– Spanish almonds, thyme, sea salt 8~

Citrus Herb Olives with lemon & oregano 7~

Toasted Onion Dip with pita chips 7~

Roasted Red Pepper Hummus with pita chips & carrot sticks 10~

Bruschetta– Warm toasted bread topped with goat cheese, oven roasted tomatoes, basil pesto & balsamic reduction drizzle 11~

Shrimp & Grits– 4 Grilled shrimp over cheddar grits & garlic herb butter 14~

Sesame Ginger Seared Ahi Tuna with seaweed salad, sesame sauce, wasabi aioli, crispy wontons & pickled ginger 16~

Salads

Caesar– Romaine, shaved cheeses, anchovies, creamy lemon garlic dressing 11~

Beet & Goat Cheese– Purple & gold beets & goat cheese over greens topped with pistachios & blood orange vinaigrette 13~

Wedge– Romaine, buttermilk ranch, bacon crumbles, bleu cheese crumbles, pickled red onions & cucumbers 12~

Add to your salad:

12oz NY Strip Steak 17~

4 Grilled Shrimp 10~

Salmon 12~

Chicken 7~



Mains

Grilled Double Boned- In Pork Chop– Cheddar grits, braised red cabbage, bourbon apple sauce & pecan butter 34~

1/2 Roasted Cider Brined Chicken with blood orange sauce, braised red cabbage, 5 grain rice blend & cranberry chutney 24~

Moroccan Spiced Rack of Lamb with mint pistachio chutney, English mint sauce & roasted fingerling potatoes 39~

12oz NY Strip Steak with truffle frites, garlic aioli, steak sauce & Chef's vegetables 35~

Lodge Steak–12oz NY Strip steak topped with crispy bacon, bleu cheese crumbles, mashed potatoes & Chef's vegetables 39~

Pork Saltimbocca– Sauteed pork loin with three mushroom Madeira au jus, mashed potatoes, wilted greens & prosciutto 26~

Chef's Pasta Carbonara– Bacon, cream, cheeses, garlic, fresh peas tossed in pasta, topped with a poached egg 26~ Add 4 Garlic Shrimp 10~

Cedar Plank Salmon with blueberry glaze, 5 grain wild rice blend, crispy leeks & Chef's vegetables 29~

Loon Lodge Burger– Brioche bun, cheddar cheese, LTO & truffle fries 17~

Fried Chicken Breasts & Waffles– Buttermilk brined, hand breaded, deep fried chicken breasts, wilted greens, brown sugar pecan butter with strawberry & blueberry infused syrup 24~

All our food is crafted from scratch with local ingredients when available.

Please inform your server of any allergies. Some foods may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness.

We reserve the right to add 20% gratuity to parties of six or more.

Save Room For Dessert...

Chocolate Whoppie Pie

Soft chocolate cake shells filled with cream center, & raspberry jam,
& covered in chocolate ganache 8~

Key lime pie

House made with fresh pressed lime juice topped
with whipped cream 7~

Flourless Chocolate Torte

Served with home made whipped cream
Gluten Free 9~

Maple Ginger Crème Brulle

Served with home made whipped cream
Gluten Free 9~

Chocolate Cayenne Pepper Crème Brulle

Served with home made whipped cream
Gluten Free 9~

NY Style Cheesecake

With strawberries & whipped cream
9~

Chef's Lemon Curd

In a tart crust topped with fresh blueberries 910

