



## Appetizers

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

**Citrus Herb Olives** with lemon & oregano 7~

**Roasted Red Pepper Hummus** with pita chips & pickled vegetables 10~

**Meat & Cheese Plate**– Assorted Italian meats, cheese, olives, almonds & crackers 18~

**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~

**Fried 1/2 Provolone Cheese Moons** over marinara & pesto drizzle 9~

**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~

**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~

**Veal Osso Bucco**– Veal shank simmered in a rich Chianti sauce with root vegetables Served over mashed potatoes topped with red pepper rouille 44~

*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.*