

APPETIZERS

Jumbo Shrimp Cocktail

Four jumbo prawns served ice cold with our house made cocktail sauce and lemon twists.

11.95

Bruschetta Flatbread Pizza

Garlic rubbed flatbread with a trio of cheeses, roma tomato, fresh basil and a drizzle of balsamic reduction.

7.95

Rustic Crab Cakes

Hand breaded lump crab cakes served with a crisp cabbage slaw and lemon-caper aioli.

11.95

White Buffalo Wings

Spicy chicken wings served with hearts of celery, our house made bleu cheese dressing and tangy buffalo bbq sauce.

10.95

Black & Bleu Skewers

Pan seared beef tenderloin tips topped with Maytag bleu cheese cream and balsamic reduction.

10.95

SOUPS & SALADS

Soup du Jour

Prepared fresh daily.

2.95

French Onion Soup

Topped with garlic crostini and provolone cheese and gratineed in our stone fired oven.

4.95

Lodge House Salad

Served with your choice of dressing.

2.95

Caesar Salad

Hearts of romaine, parmesan cheese and garlic croutons tossed in our house made Caesar dressing.

3.95

Wedge Salad

Crisp baby iceberg lettuce wedges, crumbled Maytag bleu cheese, applewood smoked bacon, grape tomatoes and house made bleu cheese dressing.

5.95

SIGNATURE SERIES

Served with choice of soup du jour or a Lodge house salad and a selection of fresh baked rolls.

Bone-In Pork Chop

10oz. of premium pork loin pan seared and finished with a rich mustard demi-glace. Served with choice of two accompaniments.

18.95

Wine Suggestion: Chardonnay

Tournedos Oscar

Twin medallions of Vintage beef tenderloin pan seared and topped with Dungeness crab meat, asparagus spears and sauce béarnaise. Served with choice of two accompaniments.

30.95

Wine Suggestion: Zinfandel

Colorado Rack of Lamb

Three double cut Colorado lamb chops served on a mirror of brandy-peppercorn demi-glace with choice of two accompaniments.

27.95

Wine Suggestion: Merlot

Chicken Fettuccine Alfredo

Grilled chicken breast julienned and tossed with steamed broccoli florettes and fettuccine in a rich alfredo sauce.

17.95

Wine Suggestion: Chardonnay

Shrimp Scampi

Five jumbo prawns sautéed with garlic, fresh basil, scallions, roma tomatoes and a splash of white wine, finished with dijon butter and served over fettuccine.

20.95

Wine Suggestion: Chardonnay

Chicken Piccata

Two boneless chicken breasts pan seared with chopped bacon, splashed with white wine and finished with fresh squeezed lemon juice, capers, whole butter and parsley. Served with choice of two accompaniments.

17.95

Wine Suggestion: Pinot Grigio

🐃 OFF SHORE 🐃

Served with choice of soup du jour or a Lodge house salad, two accompaniments and a selection of fresh baked rolls.

Colossal Atlantic Lobster Tail

Stone fired 14oz. cold water Atlantic lobster tail with drawn butter and lemon.

39.95

Wine Suggestion: Pinot Grigio

Alaskan King Crab Legs

One full pound of king crab legs with drawn butter and lemon.

38.95

Wine Suggestion: Sauvignon Blanc

Honey-Bourbon Salmon

Fresh salmon grilled to perfection, topped with a honey-bourbon glaze and finished in our stone fired oven.

19.95

Wine Suggestion: Pinot Noir

Jumbo Fried Shrimp

Eight panko breaded shrimp deep fried to a golden brown.

18.95

Wine Suggestion: Sauvignon Blanc

🐃 STEAKS 🐃

We proudly feature hand selected, prime grade, Vintage, all natural beef.

Served with choice of soup du jour or a Lodge house salad, two accompaniments and a selection of fresh baked rolls.

New York Strip

12oz. center cut.

29.95

Wine Suggestion: Cabernet Sauvignon

Bone-In Ribeye

16oz. "Cowboy" cut.

29.95

Wine Suggestion: Cabernet Sauvignon

Top Sirloin

10oz. center cut.

18.95

Wine Suggestion: Syrah

Buffalo Tenderloin

8oz. center cut.

31.95

Wine Suggestion: Pinot Noir

Filet Mignon

10oz. center cut.

34.95

Wine Suggestion: Merlot

Petite Filet Mignon

6oz. center cut.

28.95

Wine Suggestion: Merlot

Prime Rib

Slow roasted and served with au jus and creamed horseradish sauce.

9oz. cut **22.95**

14oz. cut **27.95**

Wine Suggestion: Cabernet Sauvignon

Surf & Turf

6oz. center cut filet mignon with choice of:

Petite Lobster Tail **39.95**

1/2lb. King Crab Legs **39.95**

Four Jumbo Fried Shrimp **34.95**

Wine Suggestion: Pinot Noir

White Buffalo Steak Temperature Guide

RARE: *very red, cool center* MEDIUM RARE: *red, warm center* MEDIUM: *pink center*
MEDIUM WELL: *slightly pink center* WELL DONE: *cooked throughout, no pink*

🐃 ACCOMPANIMENTS 🐃

Yukon Gold Mashed Potatoes ▪ Rice du Jour ▪ Chef's Vegetable
Baked Potato ▪ Creamed Corn ▪ Au Gratin Potatoes

▪ Sautéed Mushrooms **2.00**
▪ Butter Poached Asparagus **2.00**