STARTERS

SHRIMP COCKTAIL 18
COURT BOUILLON-POACHED TIGER SHRIMP, HOUSE STRANAHAN’S COCKTAIL SAUCE

TUNA TATAKI* 16
BLACKENED TUNA, SESAME, CHILI DRIZZLE, SEAWEED SALAD, WASABI CREAM

CALAMARI 15
LIGHTLY BREADED & FRIED, SHISHITO PEPPERS, ZESTY GARLIC REMOULADE

CHEESE AND CHARCUTERIE 19
CHEF’S SELECTION OF THREE LOCAL CHARCUTERIE & THREE ARTISAN CHEESES, CORNICHONS, LOCAL HONEY, WHOLE GRAIN MUSTARD, HOUSE-ROASTED NUTS, GRIDDLED COUNTRY BREAD

OYSTERS* 20 | 40
SEASON’S BEST WC OYSTERS ON THE HALF-SHELL, HOUSE MIGNONETTE, HOUSE STRANAHAN’S COCKTAIL SAUCE, FRESH LEMON

WB GRAND SEAFOOD* MP
COLD WATER LOBSTER TAIL, RED KING CRAB LEGS, TIGER SHRIMP, WC OYSTERS, LOBSTER SALAD, CRAB COCKTAIL, FRESH LEMON AIOLI, HOUSE MIGNONETTE, STRANAHAN’S COCKTAIL SAUCE

CRAB CAKE 22
PAN-SEARED JUMBO LUMP CRAB, CUCUMBER & RADISH SLAW, LEMON AIOLI

SOUPS

LOBSTER CHOWDER 12
RICH NEW ENGLAND-STYLE CHOWDER, COLD WATER LOBSTER, RIVER BEAR BACON, ROASTED CORN

FRENCH ONION 10
CLASSIC PREPARATION, TOASTED GARLIC CROSTINI, GRUYÈRE GRATINÉE

SALADS

CAESAR 16
CUT ROMAINE HEARTS, SHAVED PARMESAN, TORN CIABATTA CROUTONS, CRACKED BLACK PEPPER, CAESAR-STYLE DRESSING

BEETS 15
ROASTED RED AND GOLD BEETS, ARUGULA, CRUMBLED GOAT CHEESE, BALSAMIC VINAIGRETTE, ROASTED FARRO, PISTACHIOS

CHOP 16
MIXED LETTUCE, PULLED ROASTED RED BIRD CHICKEN, GRAPE TOMATOES, RIVER BEAR BACON, PARMESAN CHEESE, TOASTED ALMONDS, AVOCADO RANCH DRESSING

MOZZARELLA 12
FRESH MOZZARELLA, MARINATED TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL, GRILLED FARMERS BREAD, BALSAMIC REDUCTION

THE WEDGE 10
ICEBERG LETTUCE, RIVER BEAR BACON, BLISTERED TOMATOES, MINE SHAFT BLEU CHEESE, RED ONION, HOUSE BLEU CHEESE DRESSING

CHEF’S SPECIALS

WBG BURGER* 25
WOOD-FIRED HOUSE BLEND, TILLAMOOK CHEDDAR, RIVER BEAR BACON, LETTUCE, HEIRLOOM TOMATO, GRIDDLED BRIOCHE BUN, STEAK FRIES, DIPPING SAUCE

GNOCCHI 22
POTATO GNOCCHI, ROASTED MUSHROOMS, PARSNIPS, CARAMELIZED ONIONS, CARROTS, SPINACH, BROWN BUTTER

*THOROUGHLY COOKING FOODS OF ANIMAL ORIGIN SUCH AS BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH REDUCES THE RISK OF FOODBORNE ILLNESS. INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED

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RESTAURANT EXECUTIVE CHEF | CHASE EZZO20
**STEAKS, ChOPS & MORE**

- **FILET MIGNON** 52 | SIGnATURE CUT, 8oz
- **NY STRIP** 52 | USDA PRIME, 12oz
- **PRIME RIB** 39 | 44 | USDA PRIME, 12oz | 16oz
- **LAMB CHOPS** 50 | COLORADO, 12oz DOUBLE CHOP
- **RIBEYE** 54 | USDA PRIME, 16oz
- **PORK CHOP** 34 | KUROBUTA, 16oz
- **BISON FILET** 54 | COLORADO, 8oz
- **BRICK-PRESSED CHICKEN** 30 | RED BIRD FARMS, HALF
- **TOP SIRLOIN STEAK** 36 | USDA PRIME, 10oz

**FISH & SHELLFISH**

- **GRILLED SHRIMP** 36 | FIVE TIGER SHRIMP
- **CRAB LEGS MP** | RED KING CRAB, 16oz
- **PAN-SEARED SALMON** 36 | SKUNA BAY, 7oz
- **LOBSTER TAILS MP | MP** | 8oz, SINGLE | DOUBLE
- **CHILEAN SEA BASS** 46 | GRILLED, 7oz
- **CRAB CAKES 34** | THREE LUMP CRAB CAKES

**EXTRAS**

- **LOBSTER TAIL MP** | 8OZ, COLD WATER-CAUGHT, DRAWN BUTTER, FRESH LEMON
- **CRAB LEGS MP** | 8OZ, RED KING CRAB, DRAWN BUTTER, FRESH LEMON
- **BLEU CHEESE 5** | 2OZ, MINE SHAFT
- **BÉARNNAISE 3** | CLASSIC PREPERATION
- **WBG STEAK BUTTER 5** | BLACK TRUFFLE, LEMON, SHALLOT, TOASTED GARLIC
- **RED WINE DEMI-GLACE 3** | TRADITIONAL DEMI-GLACE, RED WINE REDUCTION
- **COLORADO BOURBON SAUCE 3** | BRECKENRIDGE BOURBON, COLORADO CLOVE HONEY
- **OSCAR-STYLE 17** | LUMP CRABMEAT, ASPARAGUS, BÉARNNAISE
- **CRAB CAKES 20** | TWO LUMP CRAB CAKES LIGHTLY BREADED, PAN-SEARED
- **SHRIMP 20** | THREE TIGER SHRIMP, GRILLED, BUTTER-BASTED

**SIDES**

- **MUSHROOMS 9** | ROASTED CULTIVATED MUSHROOMS, SHALLOTS, FRESH HERBS
- **ROASTED CAULIFLOWER 9** | CAULIFLOWER FLORETS, TOASTED SHALLOTS, SWEET CHILI DRIZZLE
- **ASPARAGUS 9** | OVEN-ROASTED MEYER LEMON & GARLIC AIOLI
- **WHIPPED POTATOES 8** | IDAHO POTATOES, VERMONT BUTTER
- **BRUSSELS SPROUTS 8** | TWICE-COOKED, BACON, ONIONS, CIDER GLAZE
- **SPINACH 9** | ROASTED SHALLOTS, GARLIC, PARMESAN CREAM
- **WBG FRIES 8** | HAND-CUT TWICE-COOKED POTATO WEDGES, DIPPING SAUCE
- **BAKED POTATO 8** | XXL BAKING POTATO, CHIVES, SOUR CREAM, BUTTER, RIVER BEAR BACON, CHEESE
- **MAC & CHEESE 9** | CAMPANELLE PASTA, DG CHEESE SAUCE, RIVER BEAR BACON, FRESH HERBS

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