

THE LODGE

COCKTAILS

ICELANDIC PEAR 18

Vodka, Bartlett Pear Liqueur, Pear Puree, Sparkling Wine

LAST WORD 16

Gin, Maraschino, Monk's Secret Herbal Liqueur, Fresh Lime Juice

WINTERBIRD 16

Dark Rum, Peach Liqueur, Amaro, Fresh Lime Juice

SMOKED OLD FASHIONED 16

Rye Whiskey, Orange Bitters, Simple Syrup, Wood Smoked

FREQUENT FLYER 16

Haiken Lychee, Ketel One Cucumber & Mint, Fresh Lemon, Coconut, Sour Hibiscus

BASIL STRAWBERRY BOURBON SMASH 16

Bulleit Bourbon, Triple Sec, Lemon Juice, Simple Syrup, Smashed Strawberries, Basil, Club Soda

CINN CITY 18

Japanese Whisky, Laphroaig Rinse, Cinnamon-Infused Maple Syrup, Torched Marshmallow, Chocolate Bitters

BLUSHING SPRITZ 16

Aperol, Prosecco, Sparkling Grapefruit Soda

APPLE CIDER MARGARITA 16

Don Julio Reposado, Triple Sec, Lime Juice, Apple Cider, Cinnamon Syrup, Cinnamon Sugar Rim

PEAR & GINGER MULE 16

Vodka, Fresh Pear Liqueur, Ginger Beer & Lime

APPETIZERS

CHARRED SPANISH OCTOPUS 31

Cannellini Bean, Smoked Tomato Relish, Pistachio Gremolata (GF, DF)

HAMACHI CRUDO 32

Avocado, Pickled Red Onion, Passion Fruit & Mango Spheres, Crispy Plantain, Cucumber Jalapeño Aguachile (GF, DF)

CARROT TARTARE 16

Organic Carrots, Carrot Top & Herb Salad, Traditional Accoutrements, Lentil Crisp (GF, V)

KUROBUTA PORK BELLY 24

Sweet Onion Soubise, Hudson Valley Apples, Maple Bourbon Gastrique (GF)

ROASTED BONE MARROW 22

Sweet Onion Jam, Parsley Salad, Pickled Shallots, Warm Baguette

CHARCUTERIE BOARD 34

Pâté de Campagne, Pork Rillettes, Saucisson Sec, Pickled Mustard Seeds, Warm Baguette

WILD COLOSSAL SHRIMP COCKTAIL 25

Robust Cocktail Sauce, Lemon Dijon Aioli (GF, DF)

SALADS

ORGANIC BADGER FLAME BEETS 21

Sesame Tahini, Upland Cress, Crunchy Black Quinoa (GF, V)

WINTER HARVEST 19

Artisanal Chicories, Toasted Hazelnuts & Shallot Vinaigrette, Point Reyes Blue Cheese, Honeycrisp Apples, Roasted Butternut Squash, Celery Leaves (GF, VG)

CHOPPED STEAKHOUSE 22

Iceberg, Cherry Tomato, Red Onion, Candied Pecans, Herb Buttermilk Dressing, Smoked Blue Cheese, Applewood Smoked Bacon (GF)

BLOOMING HILL FARMS MIXED LETTUCES 17

Shaved Seasonal Vegetables, White Balsamic, Extra Virgin Olive Oil (GF, V)

V - vegan, VG - vegetarian, GF - gluten-free, DF - dairy-free

Parties of 6 or more will be subject to 20% gratuity

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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CURATED PLATES

12oz CEDAR RIVER "NEW YORK STRIPLOIN" 65

Pastrami Crusted, Pickled Red Cabbage, Horseradish Whole Grain Mustard Sauce (GF)

SEARED DAY BOAT SCALLOPS 59

Cauliflower Emulsion, Caramelized Cauliflower, Toasted Pine Nuts, Pickled Shallots (GF)

PAN ROASTED WILD SALMON 45

Parsnip Purée, Wilted Tuscan Kale, Lemon Brown Butter (GF)

HUDSON VALLEY DUCK BREAST 42

Parsnip Purée, Roasted Root Vegetables, Pickled Turnips, Pinot Noir Duck Reduction

MONGOLIAN GLAZED IBERICO PORK CHOP 58

Honey Chinese Mustard, Asian Pear Salad, Mint (GF)

PARMESAN PARISIAN GNOCCHI 60

Butter-Poached Maine Lobster, Lemon Parmesan Cream, English Pea Leaves, Garlic Calabrian Chili Crumble

SMOKED BURRATA TORTELLONE 33

Parmesan Cream, Butternut Squash, Toasted Hazelnuts (VG)

ROASTED ORGANIC HONEY NUT SQUASH 31

Coconut Jasmine Rice, Thai Red Curry, Toasted Cashews (GF, V)

THE BUTCHER'S RESERVE

20oz PRIME BONE-IN KANSAS CITY STRIPLOIN 94

8oz PRIME FILET MIGNON 62

20oz PRIME BONE-IN RIBEYE 88

14oz GRASS FED & FINISHED NEW YORK STRIPLOIN 58

All Served With Caramelized Cipolini Onions & Choice of One Sauce

THE CARNIVORE CUT

48oz PRIME PORTERHOUSE 220

48oz PRIME TOMAHAWK RIBEYE 185

All Served With Caramelized Cipollini Onions & Choice of Two Sides & Two Sauces

SIDES

WHIPPED YUKON GOLD POTATOES 14

Cultured Butter, Maldon Salt, Chives (GF, VG)

POMME FRITES 13

Sea Salt

WOOD OVEN ROASTED WILD & TAME MUSHROOMS 16

Black Garlic Butter (GF, VG)

SUNCHOKE & TUSCAN KALE 14

Parmesan Cream, Sourdough Crumble (VG)

ROASTED BABY CARROTS 13

Parsnip Purée, Toasted Pine Nuts (GF, VG)

CHARRED BROCCOLINI 13

Lemon, Extra Virgin Olive Oil (GF, V)

SAUCES

Red Wine Bordelaise (GF) 4

Shallot & Tarragon Béarnaise (GF, VG) 4

Black Pepper & Cognac Cream (GF) 4

Parsley & Cilantro Chimichurri (GF, V) 4

Horseradish Cream (GF, VG) 4

Lodge Steak Sauce 4

Executive Chef Matt Gibson