

THE LODGE STEAKHOUSE

easter menu

STARTERS *(choose one)*

WARM BRIOCHE STICKY BUN (VG)
Toasted Pecans, Vanilla Cream Cheese

EVERYTHING SPICED SCONE (VG)
Spring Vegetable Whipped French Butter, Sea Salt

BLOOMING HILL FARMS MIXED GREENS (V, GF)
White Balsamic, Extra Virgin Olive Oil, Shaved Seasonal Vegetables

BABY GEM ROMAINE (VG)
Semolina Sesame Croutons, Parmesan Lemon Garlic Dressing

ROASTED BADGER FLAME BEETS (V, GF)
Sesame Tahini, Crunchy Black Quinoa, Upland Cress

BURRATA TARTINE (VG)
Toasted Tuscan Bread, Mint & English Peas, Lemon, Extra Virgin Olive Oil

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

LOBSTER & SPRING HERB CAKE
Tarragon Aioli, Shaved Fennel, Lemon

BEET CURED GRAVLAX
Citrus & Dilled Lebnah, Pickled Shallots, Rye Crisp

DESSERTS *(choose one)*

ORGANIC CARROT CAKE
Whipped Vanilla Cream Cheese Frosting

CLASSIC NY CHEESECAKE
Graham Cracker Crust, Luxardo Cherries

COCONUT LAYER CAKE
Passion Fruit Curd, Vanilla Bean Buttercream

ALMOND FLOURLESS CHOCOLATE
TORTE (GF)
Chocolate Ganache

CHERRY CLAFOUTIS
Kirsch Whipped Cream

LEMON SORBET (V, GF)
Blueberry Compote

KID'S MENU

APPLEWOOD SMOKED BACON
Scrambled Egg, Crispy Torn Potatoes

CINNAMON & SUGAR COATED FRENCH TOAST (VG)
Vermont Maple Syrup

ENTREES *(choose one)*

SPRING EGGS BENEDICT
Poached Farm Fresh Eggs, Shaved Prosciutto, Lemon Chive Hollandaise, Toasted Butter Croissant Bun, Pea Shoot & Asparagus Salad

LEEK & SPRING ONION EGG WHITE FRITTATA (VG, GF)
Tomato Confit, Mixed Tender Greens

CHARBROILED RIBEYE STEAK (GF)
Crispy Torn Potatoes, Eggs Your Way, Parsley Salsa Verde

VEGAN BREAKFAST BURRITO (V, GF)
Tofu Scramble, Black Beans, Fire Roasted Salsa, Cilantro Guacamole, Gluten-Free Tortilla

BUTTERMILK BELGIAN WAFFLE (VG)
Macerated Strawberries, Vanilla Mascarpone

CHALLAH FRENCH TOAST (VG)
Lemon Curd, Whipped Ricotta Cheese

PAN SEARED SCALLOP
Calabrian Chili Butter, Pea Leaves, Lemon Black Pepper House Made Spaghetti

GRILLED CHICKEN PAILLARD (GF)
Shaved Asparagus, Wild Arugula, Aged Parmesan, Lemon Vinaigrette

PAN SEARED WILD SALMON (GF)
Minted English Peas, Crispy Fingerling Potatoes, Lemon Brown Butter

CRISPY BUTTERMILK FRIED CHICKEN BREAST
Housemade Dill Pickles, Chili Garlic Hot Honey Drizzle, Smoked White Cheddar, Toasted Brioche, Shoestring Fries

THE LODGE BURGER
Two Smashed American Wagyu Patties, Caramelized Onions, Dill Pickle, New School American Cheese, Not-So-Secret Sauce, Toasted Brioche Bun, Shoestring Fries

MAINE LOBSTER ROLL
Lemon Aioli, Micro Celery, Shoestring Fries

CRISPY CHICKPEA FALAFEL (VG)
Shepherd's Salad, Lemon Tahini, Toasted Pita, Shoestring Fries

CHICKEN TENDERS & FRENCH FRIES

HAMBURGER OR CHEESEBURGER AND
FRENCH FRIES

TOMATO SAUCE OR BUTTERED PASTA