

WHITE BUFFALO GRILLE

APPETIZERS

Jumbo Shrimp Cocktail

Four jumbo prawns served ice cold with our house made cocktail sauce, hearts of celery and tomato-caper relish.

\$9.95

White Buffalo Wings

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

\$8.95

Smokey Cheddar Mushrooms

Jumbo mushroom caps stuffed with a blend of aged Italian salami and smoked sharp cheddar cheese, topped with seasoned bread crumbs and finished in our stone fired oven.

\$7.95

Rustic Crab Cakes

Lump crab meat blended with Bermuda onion, bell pepper, fresh herbs and panko bread crumbs, sautéed and finished in our stone fired oven. Served with roasted garlic and chipotle aioli.

\$10.95

Spinach & Artichoke Dip

A rich and creamy dip featuring artichoke hearts, baby spinach, four cheeses and a variety of fresh herbs. Baked and served in a bread bowl with an assortment of crackers.

\$7.95

SOUPS & SALADS

Soup du Jour

Prepared fresh daily.

\$2.95

Lodge House Salad

Served with your choice of dressing.

\$2.95

French Onion Soup

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

\$4.95

Caesar Salad

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

\$3.95

Shaken Beef Salad

Beef tenderloin tips quickly pan seared with our house made teriyaki, served with jasmine rice, mixed baby greens tossed with an Asian vinaigrette and pickled Bermuda onion.

\$16.95

SIGNATURE SERIES

Served with your choice of soup du jour or a Lodge house salad and warm fresh baked bread.

Tournedos Oscar

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

\$28.95



We recommend a Cabernet Sauvignon



We recommend a Chardonnay

\$15.95

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 your choice of two accompaniments.

\$16.95



We recommend a Pinot Grigio

Colorado Rack of Lamb

Three double cut Colorado lamb chops served in a mirror of brandy-peppercorn bordelaise with your choice of two accompaniments.

\$25.95



We recommend a Cabernet Sauvignon

WHITE BUFFALO GRILLE

OFF SHORE

Served with your choice of soup du jour or a Lodge house salad and warm fresh baked bread.

Colossal Atlantic Lobster Tail

Stone fired 14oz. cold water Atlantic lobster tail with drawn butter and lemon. Served with your choice of two accompaniments.

\$Market Price



We recommend a Chardonnay

Honey-Bourbon Salmon

Fresh salmon grilled to perfection, topped with a honey-bourbon glaze and finished in our stone fired oven. Served with your choice of two accompaniments.

\$18.95



We recommend a Sauvignon Blanc

Shrimp Scampi

Five jumbo prawns sautéed with garlic, fresh basil, scallions, roma tomatoes and chardonnay, finished with Dijon butter and served over fettuccine.

\$19.95



We recommend a Chardonnay

Alaskan King Crab Legs

One full pound of king crab legs with drawn butter and lemon. Served with your choice of two accompaniments.

\$28.95



We recommend a Riesling

Jumbo Fried Shrimp

Eight panko breaded shrimp deep fried to a golden brown. Served with your choice of two accompaniments.

\$17.95



We recommend a Pinot Grigio

STEAKS

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

Served with your choice of soup du jour or a Lodge house salad, two accompaniments and warm fresh baked bread.

Ribeye

14oz. boneless, center cut.

\$23.95



We recommend a Cabernet Sauvignon

Filet Mignon

10oz. center cut.

\$30.95



We recommend a Zinfandel

Top Sirloin

10oz. center cut.

\$17.95



We recommend a Syrah

Petite Filet Mignon

6oz. center cut.

\$25.95



We recommend a Zinfandel

Prime Rib

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

9oz. cut **\$19.95**

14oz. cut **\$24.95**



We recommend a Merlot

Surf & Turf

6oz. center cut filet mignon with your choice of:

Petite Lobster Tail **\$Market Price**

1/2lb. King Crab Legs **\$34.95**

Four Jumbo Fried Shrimp **\$33.95**



We recommend a Pinot Noir

ACCOMPANIMENTS

Creamed Spinach ▪ Garlic-Herb Mashed Potatoes ▪ Rice Pilaf ▪ Chef's Vegetable
Baked Potato ▪ Creamed Corn ▪ Au Gratin Potatoes

DESSERTS

New York Cheesecake ▪ Rich Chocolate Cake ▪ Carrot Cake ▪ Lemon Drop Cheesecake ▪ Apple Pie