

## 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**

### Garlic Crusted Portobellos

Two grilled Portobello mushroom caps filled with a garlic and panko stuffing, finished in our stone fired oven and served with bruschetta and a drizzle of aged balsamic vinegar glaze.

**\$7.95**

### 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**

### Rustic Crab Cakes

Lump crab meat blended with red onion, bell pepper, fresh herbs and panko bread crumbs, sautéed and finished in our stone fired oven. Served with roasted garlic and choice of fresh herb aioli or 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 with gourmet crackers, romano-swiss boule, carrots and celery.

**\$7.95**

## SOUPS & SALADS

### Soup du Jour

Prepared fresh daily.

**\$2.95**

### French Onion Soup

Topped with garlic crostini and Gruyere 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**

### 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 red onion.

**\$16.95**

## SIGNATURE SERIES

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

### Colorado Buffalo Strip Loin

A 12oz. hand selected, center cut steak charbroiled to perfection and topped with a fresh herb compound butter and choice of two accompaniments.

**\$28.95**



*We recommend a Pinot Noir*

### 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.

**\$28.95**



*We recommend a Zinfandel*

### Chicken Fettuccine Alfredo

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

**\$15.95**



*We recommend a 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.

**\$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 choice of two accompaniments.

**\$25.95**



*We recommend a Merlot*

## OFF SHORE

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

### Colossal Atlantic Lobster Tail

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

**Market Price**



*We recommend a Pinot Grigio*

### Honey-Bourbon Salmon

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

**\$18.95**



*We recommend a Pinot Noir*

### 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 choice of two accompaniments.

**\$28.95**



*We recommend a Sauvignon Blanc*

### Jumbo Fried Shrimp

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

**\$17.95**



*We recommend a 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 warm rolls.

### 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 choice of:

Petite Lobster Tail      **\$Market Price**

1/2lb. King Crab Legs    **\$34.95**

Four Jumbo Fried Shrimp   **\$33.95**



*We recommend a Merlot*

## ACCOMPANIMENTS

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