

# DINNER MENU

## HOUSE MADE SOUPS

*Our soups are made fresh daily.  
Ask your server for today's selections!*

## SALADS

- Spinach Salad Warm Bacon Vinaigrette** 14  
*Young spinach, red onion, white mushrooms,  
bacon, hard boiled egg*
- Top of the Lodge Caesar** 14  
*Romaine heart, charred Lacinato kale, herb  
cannellini beans, creamy Caesar dressing,  
white anchovies, chives, parmigiano*
- Burrata Caprese** 16  
*Mesclun, cherry tomatoes, basil, EVOO, balsamic  
reduction*
- Roasted Beet Mixed Greens** 16  
*Supreme oranges, red onion, feta, pistachio,  
orange champagne vinaigrette*
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## ENTRÉES

- Seared Coho Salmon with Yuzu Ponzu** 38  
*Sustainably harvested wild Alaskan Coho,  
crispy rice, sautéed green beans, charred  
lemon, roasted sesame seeds*
- Crispy Chicken Roulade** 32  
*Mashed potatoes, thyme gravy, glazed  
carrots, cipollini, puff pastry square*
- Seared Baseball Steak** 42  
*Herb roasted red potatoes, porcini compound  
butter, shaved brussels, toasted almonds,  
potato crisps*
- Seared Cauliflower "Steak"** 24  
*Herb roasted red potatoes, porcini compound  
butter, shaved brussels, toasted almonds,  
potato crisps*
- Bucantini Carbonara** 28  
*Pancetta, egg yolk, green peas, parmigiano  
reggiano*
- GMD Burger** 25  
*Brisket patty, parmigiano crisp, bibb lettuce,  
tomato, black onion chutney, mayo, house  
pickle, fries (GF bun available)*