

*The Lodge Bistro*



**DINING ROOM**

## *Starters*

<b>Cherry Cola BBQ Lamb Riblettes*</b> sweet potato fries, Bistro slaw	12
<b>Steamed Mussels*</b> curry and coconut broth, grilled bruschetta	11
<b>Coconut Shrimp*</b> Bistro slaw, jalapeño dipping sauce	11
<b>Baked Brie Plate</b> roasted garlic, olives, and traditional accompaniments	10
<b>Mushrooms à la Grecque</b> field mushrooms with coriander and sherry, toasted bruschetta	9
<b>Brandade Fritters</b> tomato chutney	8
<b>French Onion Soup</b> croûtons, melted Gruyère	7
<b>Soup du Jour</b>	6

## *Salads*

<b>Cobb Salad</b> field greens, egg, smoked bacon, chicken, tomatoes, chives and Roquefort-buttermilk dressing	12
<b>Baby Iceberg Lettuce</b> bacon lardons, roasted tomato, buttermilk dressing	9
<b>Roasted Beet and Goat Cheese</b> local Shepherds Dairy goat cheese, citrus-ginger vinaigrette	9
<b>Asian Pear and Spiced Pecans</b> field greens, walnut vinaigrette	8
<b>Bistro Caesar</b> hearts of romaine, house croûtons, Caesar dressing	8
<b>Bistro House Salad</b> field greens, beet chips and house vinaigrette or raspberry vinaigrette	7

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*Entrées*

<b>Snake River Farms American Kobe Rib Eye*</b> Café de Paris compound butter, roasted fingerling potatoes and seasonal vegetable	34
<b>Duck Confit with Prunes and Apples*</b> roast fingerling potatoes, Armagnac sauce and seasonal vegetable	26
<b>Braised Veal Osso Buco*</b> saffron pearl pasta, seasonal vegetable	25
<b>Sausage Mixed Grill*</b> mashed potatoes, port jus and seasonal vegetable	24
<b>Double Cut Pork Chop*</b> herbed spätzle, sauce charcutière and seasonal vegetable	23
<b>Butter and Herb Roasted Chicken*</b> truffled potato purée, pan jus and seasonal vegetable	19
<b>Vegetarian Dish of the Evening</b>	18
<b>Fish of the Evening*</b>	A.Q.



“We proudly serve Snake River Farms products—  
the United States’ premier sustainable beef production model.”

At the Lodge Bistro we strive to provide an environment of casual, affordable elegance.

We hope you can see, taste and appreciate the difference.

Prices do not include tax or gratuity. An 18% gratuity will be added to guest checks of parties of 8 or more.

\*Thoroughly cooking foods of animal origin such as beef, eggs, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Consult your physician or health care official for further information.