

Starters

Cherry Cola BBQ Lamb Riblettes* sweet potato fries, Bistro slaw	12
Steamed Mussels* citrus and white wine broth, grilled bruschetta	11
Coconut Shrimp* Bistro slaw, jalapeño dipping sauce	11
Herbed Goat Cheese roasted garlic, olives, and accompaniments	9
Mushrooms à la Grecque field mushrooms with coriander and sherry, toasted bruschetta	8
French Onion Soup crouton, melted Gruyère	7
Soup du Jour	6

Salads

Roasted Beet and Goat Cheese Napoleon citrus vinaigrette, local Shepherds Dairy goat cheese, baby greens	8
Roasted Grape and Almonds field greens, champagne vinaigrette, Parmesan, fresh herbs	8
Bistro Caesar hearts of romaine, Caesar dressing and house croutons	7
Bistro House Salad field greens, croutons and house vinaigrette or raspberry vinaigrette	5

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.

Small Plates

Black & Blue with Bacon* 8 oz. Kobe blend patty, smoked bacon and bleu cheese, flour top bun, french fries	13
Bistro Burger* 8 oz. Kobe blend patty, secret Bistro sauce, your choice of cheddar, Monterey Jack or Swiss on a flour top bun, french fries	12
Bistro Chopped Salad* field greens, red onions, tomatoes, eggs, chicken, salami, garbanzo beans with green goddess dressing	12
Bistro Club* grilled sourdough bread, roasted turkey, smoked bacon, shredded lettuce, tomato and lemon aioli, french fries	11
BBQ Bacon Chicken Sandwich* 6 oz. grilled chicken breast, cheddar cheese and barbeque sauce, french fries	10
Foster's Glorified Grilled Cheese sourdough bread, three cheeses, tomato, basil aioli and red onions	9
Wild Mushroom "Burgers" spinach, basil aioli, red onions, french fries	9

Large Plates

American Kobe Bavette Steak* Café de Paris butter, roasted fingerling potatoes and seasonal vegetable	28
Braised Pork Osso Buco* rosemary, potato purée, jus and seasonal vegetable	25
Sausage Mixed Grill* choucroute, fingerling potatoes, house made mustard	24
Grilled Pork Tenderloin* roasted pear chutney, potato purée and seasonal vegetable	22
Lemon Roasted Chicken* quinoa pilaf and seasonal vegetable	19
Vegetarian Dish of the Evening	18
Fish of the Evening*	A.Q.



"We proudly serve Snake River Farms products—
the United States' premier sustainable beef production model."