

Starters

Pissaladière	9
grilled pizza dough, caramelized onions, goat cheese	
*Steamed Mussels	11
mustard and saffron sauce, grilled bruschetta	
*Coconut Shrimp	11
Bistro slaw, jalapeño dipping sauce	
*Cherry Cola BBQ Lamb Riblettes	11
sweet potato fries, Bistro slaw	
French Onion Soup	7
crouton, melted Gruyère	
House Cured Gravlax Plate	9
lemon-mustard aioli, capers, traditional accompaniments	
Melted Brie Plate	8
roasted garlic, olives, traditional accompaniments	
Soup du Jour	6

Salads

Salad Niçoise	16
house olive oil poached tuna*, herb-poached potato, olives, oven-roasted tomato, mixed greens, red wine vinaigrette	
Roasted Beet and Goat Cheese	8
orange and olive oil marinade, chives, goat cheese	
Wilted Spinach Salad	9
warm bacon vinaigrette	
Winter Pear and Pomegranate	8
field greens, candied walnuts, roasted onion vinaigrette	
Bistro Caesar Salad	8
hearts of romaine, Caesar dressing, house croutons add grilled chicken* for \$5 more; add shrimp* for \$7 more	
Bistro House Salad	6
field greens, croutons, house vinaigrette	

Sandwiches

*Black & Blue with Bacon	13
8 oz. Angus beef patty, smoked bacon and bleu cheese on a flour-top bun, french fries	
*Lodge Open-Faced Meatloaf Sandwich	14
cognac-green peppercorn sauce, grilled slice of sourdough bread, baby carrots	
*Bistro Burger	12
8 oz. Angus beef patty, Bistro secret sauce, your choice of cheddar, Monterey Jack or Swiss on a flour-top bun, french fries	
*BBQ Bacon Chicken Sandwich	11
6 oz. grilled chicken breast, cheddar cheese, barbeque sauce, french fries	
*Bistro Club	11
grilled sourdough bread, roasted turkey, smoked bacon, shredded lettuce, tomato and lemon aioli, french fries	
Wild Mushroom "Burger"	10
spinach, red onions, basil aioli, french fries	
Foster's Glorified Grilled Cheese	9
sourdough bread, three cheeses, tomato, pesto aioli, red onions	



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.

**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.*

The Lodge Biscro  LOUNGE