



The Lodge Bistro

Desserts

All desserts are made here in The Lodge Bistro kitchen by Chef RJ Peterson and The Lodge Bistro staff.

Bête Noire [Ⓥ]

raspberry coulis · vanilla ice cream

10

Coconut Tapioca [Ⓥ] [Ⓝ]

passion fruit · white chocolate crunch

10

Rice Pudding [Ⓥ] [Ⓝ]

caramelized nuts

10

Sticky Toffee Pudding [Ⓥ]

buttery caramel sauce · vanilla bean ice cream

10

Ⓢ Gluten-Free Ⓢ Dairy-Free Ⓢ Vegetarian Ⓢ Contains Nuts

We take pride in preparing our food from scratch every day. Some items may have limited availability and we respectfully cannot guarantee steaks prepared "medium well" or above. We are concerned for your well-being: All of our food is prepared in an open environment where food allergens may be present including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish and shellfish. If you have allergies please alert us as not all ingredients are listed.

We hope you enjoy your time with us. Bon Appétit!

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.

Consult your physician or public health official for further information.

A 19% gratuity will be added to parties of 8 or more.

Night Caps

Cinnamon Hot Cider Toddy

Fireball Cinnamon Whisky

fresh lemon · hot cider

10

Irish Coffee

Jameson Irish Whiskey · coffee

sweetened whipped cream

10

Snickers Bar

Frangelico · Buttershots liqueur

Godiva chocolate liqueur · hot chocolate

10

Cognac, Port and Dessert Wine

Courvoisier VS Cognac 7

Hennessy VS Cognac 9

Rémy Martin VSOP Cognac 12

Rémy Martin XO Cognac 40

Lustau Rare Cream Sherry 9

Fonseca Bin 27 Tawny Port 9

Yalumba Antique Tawny Port 10

Pacific Rim Vin de Glacière 9

Taylor Fladgate 10 Year Tawny Port 18

Liqueurs

Kahlúa 6.75

Sambuca 8.25

Baileys Irish Cream 8

Frangelico 8.75

Tuaca 8

Grand Marnier 12

Drambuie 11.25

B & B 11.25