

# LUNCH

## 11:30 - LATER

### APPETIZERS

TREE HUGGER - hummus, grape tomatoes, cucumbers, carrots, celery, grilled flatbread \$13

FRITTO MISTO - squid, shrimp, lemon wheels, red bell peppers, green onions, dusted in flour and flash fried, served with remoulade \$14

STICKY RIBS - 1/2 rack of baby back ribs tossed in your choice of Korean bbq, Texas bbq or Hawaiian bbq sauce \$18

BAKED BRIE - mini wheel of brie, savory peach preserves, caramelized onion, walnuts, sliced apple, crostini \$15

RED CURRY MUSSELS - P.E.I. Black mussels, coconut red curry, cilantro, crostini \$19

TRUFFLE FRIES - parmesan, herbs, truffle oil \$10

MAC & CHEESE - house made cheese sauce, cavatapi pasta, parmesan crust \$8

CHIPS & QUESO - corn tortilla chips, Hatch Valley chilis. queso \$11

### SALADS

CLASSIC CAESAR SALAD - chopped romaine, croutons, shaved parmesan, house made dressing \$10

WARM SPINACH SALAD - baby spinach, caramelized onions, mushrooms (mixed), bacon, sliced boiled egg, warm herbed vinaigrette \$13

THE BEET - shoestring beets, goat cheese, candied walnuts, dressed in toasted garlic vinaigrette over mixed greens \$12

HOUSE SALAD - mixed greens, orange sections, green onion, sesame seeds, wonton strips orange sesame soy vinaigrette \$10

BLT SALAD - romaine, grape tomatoes, blue cheese, bacon, crispy chicken, avocado, ranch \$15

**\*add 4 oz. of chicken (\$5), beef (\$11) or salmon (\$12) to any salad**

### ON BREAD

all sandwiches come with choice of potato chips, french fries or house salad

LODGE BURGER - brioche bun, lodge sauce, lettuce, tomato, onion \$13

BBQ BACON BURGER - brioche bun, bbq sauce, applewood smoked bacon, topped with crispy shallots, lettuce, tomato, onion \$17

BBQ PULLED PORK - brioche bun, house-smoked pork, traditional coleslaw, chipotle mayo \$12

SHRIMP PO' BOY - baguette, crispy shrimp, lettuce, tomato, red onion, house made remoulade \$15

PESTO GRILLED CHICKEN - baguette, grilled chicken breast, pesto, lettuce, tomato, provolone cheese \$16

VEGGIE BURGER - lettuce, tomato, onion, pickles, mix green salad on the side \$13



### SOUP

SOUP OF THE DAY - ask server for details \$10

SMOKED PORK GREEN CHILI - flour tortilla \$10

### CHARCUTERIE & CHEESE

basic board comes with grilled bread, grain mustard and dried apricots

items to choose from:

Chorizo Iberico (Spain), Salame Al Barolo (Utah), Genoa Salame (U.S.), Shaved Smoked Ham (U.S.), Aged White Cheddar, Manchego, Ile de France Brie, Aged Blue Cheese, Kalamata Olives, Marcona Almonds

1 item \$8 / 3 items \$16 / 5 items \$25

\*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER OF ANY FOOD ALLERGY CONCERNS PRIOR TO ORDERING

\*22% GRATUITY WILL BE ADDED TO PARTIES OF 6 MORE

# DINNER

5:00PM - 9:00PM

## ENTREES

### PAPA'S BOLOGNESE

house made bolognese, rigatoni pasta, parmesan  
\$18

### LODGE NOODLE BOWL

ginger-miso broth, fresh ramen noodles, spinach, carrot, celery, red bell pepper, green onion ( add a choice of chicken \$5, beef \$11 or salmon \$12)  
\$17

### 14 OZ BONE-IN RIBEYE

pan seared to perfection and tossed in a garlic-herb butter, served with daily potatoes and grill vegetables  
\$39

### 5 OZ. PETITE FILET

tenderloin grilled to order and served with daily potatoes, grilled vegetables, bourbon demi glaze  
\$24

### BEEF SHORT RIB TACOS

slow cooked beef, flour tortilla, cabbage slaw, chipotle mayo  
\$18

### SALMON PROVENCAL

pan seared salmon in a garlic, lemon, caper, tomato and white wine sauce over crispy polenta with grilled vegetables  
\$25

### GRILLED PORK TENDERLOIN

rubbed with garlic and herbs, grilled to order, served with a bacon cherry compote, daily potatoes and grilled vegetables  
\$24

## DESSERTS

### VANILLA BEAN CREME BRULEE

\$9

### WARM APPLE BREAD PUDDING

bourbon creme anglaise  
\$9

### CHOCOLATE MOUSSE

\$9

### ASSORTED ICE CREAM & SORBETS

your server is in the know  
1 scoop \$4/ 2 scoops \$7/ 3 scoops \$9

## BEERS & CIDERS

Coors, Coors Light, Bud, Bud Light, Michelob Ultra - \$5  
SKA BREWING True Blond, Pinstrip Red Ale, Rue B. Soho Grapefruit \$6  
Telluride Brewing Ruseel Kelly Pale Ale \$6  
Marble Brewing Double White \$6  
Big B's Cider \$6

## OUR FAVORITE CONCOCTIONS

Sugar Cookie Martini - Spring 44 vodka, Baileys, vanilla syrup \$13  
Ginger Apple Old Fashioned - Jack Daniels, apple liquor, ginger liquor \$12  
Orange Rosemary Margarita - El Camp Azul tequila,  
Grand Marnier, rosemary syrup \$14  
Turmeric Toddy - Evan Williams whiskey, honey, lemon, turmeric tea \$12  
Hot Buttered Rum - Captain Morgan rum, secret house recipe \$12

## BUBBLES

Infinite Monkey Theory, Bubble Universe, Colorado, On Tap \$9  
Riondo, Prosecco, Italy, 187 ml \$9  
Lunetta Rose, Dry Prosecco, Italy, 187 ml \$9  
Bouvet, Brut Rose, Loire Valley, France, 750 ml \$50  
Domaine Chandon, Brut Classic, California, 750 ml \$60  
Moet & Chandon, Imperial Brut, Champagne, France, 750 ml \$90  
Veuve Clicquot, Yellow Label, Champagne, France, 375 ml \$50  
Veuve Clicquot, Yellow Label, France, 750 ml \$99  
Dom Perignon, Champagne, France, 750 ml \$200

**THE VIEW**  
BAR & GRILL

## WHITES

Desire, Riesling Mosel, Germany \$8 glass/\$32 bottle  
BV Coastal, Pinot Grigio, California \$8 glass/\$32 bottle  
Jam Cellars, Candy Rose, California \$12 glass/\$48 bottle  
Sentier Rose, Provence, France \$8 glass/\$32 bottle  
Les Deux Moulines, Sauvignon Blanc, Loire Valley, France \$10 glass/\$40 bottle  
Cave de Lugny, Chardonnay, Macon-Villages, France \$10 glass/\$40 bottle  
Bouchard, Chardonnay, France \$9 glass/\$36 bottle

Cloudy Bay, Sauvignon Blanc, Marlborough, New Zealand \$74 bottle  
Rombauer, Chardonnay, Carneros, California \$75 bottle



## REDS

Terrazas de los Andes, Malbec, Mendoza, Argentina \$9 glass/\$36 bottle  
Pedroncelli, Mother Clone Zinfandel, California \$10 glass/\$40 bottle  
BV, Coastal Cabernet Sauvignon, California \$8 glass/\$32 bottle  
Jam Cellars, Cabernet Sauvignon, California \$12 glass/\$48 bottle  
MWC, Cabernet Sauvignon, Victoria, Australia \$14 glass/\$56 bottle  
Benton Lake Pinot Noir, Oregon, \$12 glass/\$48 bottle  
Mcmanis, Merlot, California, \$9 glass/\$37 bottle

La Tramenda, Monastrelle, Spain \$40 bottle  
Breza, Barbera, Piedmont, Italy \$48 bottle  
Etude, Pinot Noir, Carneros, Napa, California \$75 bottle  
Belle Glos, Pinot Noir, California \$80 bottle  
Silver Oak, Cabernet Sauvignon, Napa California 2013 \$250 bottle