

Lunch at the Lodge

ARTISANAL SOUPS & SALADS

Chef's Daily Soup Creation 7.



Hearts of Romaine Garlic-Rosemary Croutons, Shaved SarVecchio

Parmesan Cheese, Caesar Dressing 8.

Add Grilled Chicken Breast 4.

Add Grilled Shrimp 5.

House Salad Tomato, English Cucumber, Sarvecchio Parmesan, Garlic Crouton, House Vinaigrette 8.

Add Grilled Chicken 4.

Add Grilled Shrimp 5.

Herb Grilled Tuna Nicoise Salad Organic Baby Greens, French Beans

Roasted Artichokes and Potatoes, Pecorino Pepato Cheese, Olive Vinaigrette 13.

Rosemary Grilled Chicken Salad Field Greens, Candy Pecans

Gala Apple, Wisconsin Aged Cheddar Cheese, Wild Flower Honey Vinaigrette 11.

The American Master Platter Sample Four of America's Finest Artisan Cheeses Tomato Confit, Port-Raisin Chutney, and Focaccia Crostini 13.

Savory Chop Salad Field Greens, Edwards Bacon, Cucumber, Hard-Poached Farmers Egg, Celery, Button Mushrooms, Croutons, Buttermilk Blue Creamy Herb Dressing 11.

PANINI'S & SANDWICHES

All sandwiches come with Chips or Fresh Fruit

Virginian Our most popular sandwich! Fennel-Roasted Pork Loin, Caramelized Onions, Pepperoncini, Baby Spinach, Provolone Cheese, Basil Aioli 11.

The Lodge Burger Cheddar Cheese, Lettuce, Tomato, Pickle Spear 11.

Add Bacon 1. Add Onions .50 Add Mushrooms .75

*Hamburgers will be cooked to order. Consuming raw or undercooked meat may increase your risk of food borne illness.

Chesapeake-Style Crab Cake Cilantro Scallion Remoulade, Lettuce, Tomato on our Rustic-Ciabatta Bread 12.

Grilled Chicken Panini Grilled Chicken Breast, Fresh Mozzarella, Heirloom Tomato, Basil Aioli on our Rustic-Ciabatta Bread 11.

Roast Beef Rockefeller Shaved, Tender Sirloin of Beef, Lettuce, Vine Ripened Tomato, Onions Provolone and Horseradish Sauce served on Chef Rodney's Sourdough Bread 12.



Caprese Fresh Mozzarella, Truffled Vine-Ripe Tomato, Baby Spinach, Basil Aioli, Aged Balsamic

Reduction, served on Chef Rodney's Sourdough Bread 12.

Reuben Tender Corned Beef, Tom's Swiss Cheese, Sauerkraut, Russian Dressing, Marble Rye Bread 11.

THE LODGE SMOOTHIES 4.20

100% whole crushed fruit delivering over three servings of fruit. 100% natural, fat free, lactose free, no artificial colors, flavors or preservatives.

Strawberry – Mouth watering strawberries

Peachy Pie – Exotic blend of peach and pear with a splash of apricot

Pineapple Paradise – A special blend of pineapple, banana and coconut

Berry, Berry – Luscious blend of boysenberries and blackberries

Raspberry Iced Tea 3.25

WINES BY THE GLASS

Canyon Road, California 6

Inspired by the scenic roads that wander through California's stunning wine country, Rafael Jofre crafts beautifully structured wines that express true varietal character.

Sauvignon Blanc, Chardonnay, Pinot Grigio & Pinot Noir

Les Jamelles 7

Inspired Wines from largest vineyard region in the world – Lanquedoc-Roussillon.

Sauvignon Blanc, Chardonnay, Pinot Noir & Cabernet Sauvignon

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