



DINNER

FOR THE TABLE

Green Chili Hummus Vegan	11
Hatch Chilies / Pita / Tortilla Chips / Carrots / Celery / Radish	
Spinach & Artichoke Dip	14
Pita / Tortilla Chips / Carrots / Celery / Radish	
Fried Brie Cheese	14
Huckleberry Jam / Pistachios / Ciabatta Crostini	
Chicken Wings	16
One Pound Of Jumbo Seasoned Wings / Carrots / Celery / Ranch Or Blue Cheese	
Choice Of Buffalo / Habanero -Pineapple Or Bourbon Bbq	
Duck Confit Poutine	18
Pulled Duck Confit / Gravy / Button Mushrooms / French Fries	
Mussels Basque Style	19
Pei Mussels / White Wine / Basque Chorizo / Roasted Red Peppers / French Fries	
Pizzettas Gf Upon Request 2	
Margherita.....	14
Mozzarella / Tomato / Basil / Tomato Sauce	
Pepperoni.....	15
Colossal Pepperoni / Mozzarella / Tomato Sauce	
Mushroom.....	15
Forrest Mushrooms / Mozzarella / Garlic Cream Sauce	

SOUP/ SMALL PLATES / SALADS

Tomato Bisque	5 / 8
Bison Chili	6 / 9
Cheddar Cheese / Sour Cream / Scallions / Tortilla Strips	
Roasted Beet	15
Goat Cheese / Arugula / Pistachios / Truffle Oil	
Poached Pear & Stilton	15
Arugula / Frisée / Walnuts / Stilton Blue Cheese	
Tarragon-Lemon Vinaigrette	
Traditional Caesar	12
Romaine / Parmesan Reggiano / Croutons	
House-Made Caesar Dressing	
Chopped Salad	16
Chopped Iceberg & Romaine / Tomato / Blue Cheese / Bacon	
Scallion / Tortilla Strips / Honey Mustard	

ADD ON

Tenderlion Tips	13
Chicken Breast	7
Grilled Shrimp (5)	9
Salmon Side	10

SIDES

Side House Salad	7
Side Caesar Salad	6
Grilled Broccolini	5
Grilled Asparagus	5
Sweet Potato Fries	5
Tater Tots	5

BIG PLATES

Hamburgers and Sandwiches are served with choice of French Fries / House-made Kettle Chips / or Tater Tots. Burgers are cooked to a Medium temperature unless otherwise specified.

Lodge Burger	17
Double R Wagyu Beef Patty / Cheddar Cheese / Sriracha Mayo	
LTO / Pickle / Brioche Bun	
Idaho Bison Burger	22
Shoemaker Ranch Bison Patty / White Cheddar / Caramelized Onions / Huckleberry Jam / Arugula / Brioche Bun	
Shore Lodge French Dip	22
Shaved Prime Rib / Provolone / Creamy Horsey Sauce / Au Jus	
French Bread	
Add Giardiniera 1	
Add Mushrooms 2	
Add Caramelized Onions 1	
Thai Green Curry VEGAN UPON REQUEST	16
Coconut Curry / Oyster Mushrooms / Bell Peppers / Zucchini	
Broccolini / Jasmine Rice	
Lamb Shepherd's Pie	23
Lamb Ragout / Corn / Mashed Potato Crust / Irish Cheddar	
Pan Roasted Marsala Chicken Breast	27
Forest Mushrooms / Marsala Sauce / Garlic Puree	
Mashed Potatoes	
New York Strip Steak	43
12oz Beef Strip Steak / Asparagus / Fingerling Potatoes	
Pearl Onions	
Skirt Steak	37
Marinated Wagyu Beef / Broccolini / Baby Carrot	
Mashed Potato	
Hanger Steak	33
Herb Butter / French Fries / Arugula	
Roasted Vegetable Medley VEGAN	22
Roasted Cauliflower / Broccolini / Baby Carrots / Zucchini	
Swiss Chard / Fingerling Potatoes / Salsa Verde	
Short Rib Bolognese GF UPON REQUEST	31
Red Wine Braised Beef / Bolognese Meat Sauce	
Pappardelle Pasta	
Shrimp & Grits	26
Anson Mills Heirloom Grits / Shrimp Jus / Swiss Chard	
Miso Glazed Salmon	33
Soba Noodles / Mushrooms / Carrots / Baby Bok Choy	
Dashi Broth	

Consuming raw or undercooked meats / poultry / seafood / shellfish / or eggs may increase your risk of food-borne illness / especially if you have certain medical conditions. Please advise your server if you have any allergens so we are aware. 11.15.21