



DINNER

FOR THE TABLE

Basil Hummus Mezze Platter	16
Hummus / Pita / Carrots / Celery / Radish / Broccoli	
Spinach And Artichoke Dip	15
Pita / Tortilla Chips / Carrots / Celery / Radish	
Chili Cheese Bison Nachos	17
Bison Chili / Queso / Tomato / Scallion / Pico / Guacamole Sour Cream / Tortilla Chips	
Crispy Chicken Wings	21
1 Doz Wings / Carrots / Celery / Ranch or Blue Cheese Choice of Sauce: Buffalo / Korean BBQ / Bourbon BBQ	
Meat And Cheese Board	24
Jumbo Pretzel / Artisan Salumi / Marinated Vegetables Whole Grain Mustard / Cornichon / Assorted Cheese Honeycomb / Candied Nuts	
Spicy Tuna Huarache	21
Crispy Tortilla / Pickled Jalapenos / Cilantro Creamy Spicy Sauce	

PIZZAS GF UPON REQUEST 2

Pizza Margherita	18
Mozzarella / Tomato / Basil / Tomato Sauce	
Classic Pepperoni	17
Pepperoni / Mozzarella / Tomato Sauce	
Truffled Mushroom	17
Foraged Mushrooms / Mozzarella / Goat Cheese Arugula / Truffle Oil	

SOUP / SALADS

Tomato Bisque	8 / 12
Bison Chili	12 / 18
Cheddar Cheese / Sour Cream / Scallions	
Heirloom Tomato Caprese	18
Heirloom Cherry Tomato / Sherry Vinaigrette / Pesto / Basil Balsamic Reduction / Grilled Ciabatta / Buratta	
Payette Salad	15
Grilled Peaches / Candied pecans / Blueberries Blackberries / Shaved Fennel / Goat Cheese	
Summer Grain Salad	14
Spring Mix / Farro / Quinoa / Roasted Corn / Radish / Feta Cherry Tomato / Red Onion / Bell Pepper / Basil / White Balsamic Vinaigrette	
Avocado Caesar Salad	15
Romaine / Avocado / Parmesan / Anchovy / Croutons Caesar Dressing	

ADD ON	Salmon	14
	Chicken Breast	10
	Grilled Shrimp	18
	Tofu	9

BIG PLATES

Hamburgers & Sandwiches are served with choice of Lodge Fries or House-made Kettle Chips. Burgers are cooked to a medium temperature unless otherwise specified.

Lodge Burger	18
Double R Wagyu Beef Patty / Cheddar Cheese / LTO Sriracha Aioli / Pickle	
Blackened King Salmon	42
Heirloom Tomato / Roasted Corn / Cucumber Green Goddess Dressing	
16 oz Double R Ranch Ribeye	56
Garlic Mashed Potatoes / Grilled Asparagus Mushroom and Onion Demi Glace	
Kurabuta Pork Chop	42
Mashed Yukon Gold Potato / Baby Carrots / Broccolini Grain Mustard & Apple Demi	
Spicy Tuna Poke Bowl	38
Jasmine Rice / Wakame / Avocado / Edamame Relish	
Grilled Bbq 1/2 Chicken	34
Red Butte Cheddar and Jalapeno Cornbread / House Slaw	
Pan Seared Alaskan Halibut	44
Black Garlic Mashed Potato / Roasted Cauliflower Basque Chorizo and lemon Buerre Blanc	
Thai Green Curry Vegan <small>VEGAN UPON REQUEST</small>	24
Coconut Green Curry Sauce / Peppers / Foraged Mushrooms Bell Peppers / Zucchini / Broccolini / Jasmine Rice Add: Chicken 10 / Shrimp 18 / Salmon 14 / Tofu 9	
Bison Bolognese	31
Bison & Wagyu Ragu / Pappardelle Pasta / Grated Parmesan Garlic Bread	
Mango Bbq Pork Ribs	38
Warm Bacon Potato Salad / House Slaw	

SIDES

House Salad	8	Garlic & Chili Broccolini	8
Heirloom Tomatoes		Lemon Grilled Asparagus	8
Cucumbers / Carrots		Sweet Potato Fries	8
Choice of Dressing		Yuko Gold Mashed	8
Caesar Salad	9	Potatoes	
Bread Service	8	Lodge Fries	7
Toasted Ciabatta / Butter			
Olive Oil / Balsamic			

Parties of 8 or more will be subject to an 18% auto gratuity. 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 allergies so we are aware. 5.9.23