

# The Lodge Bistro



## DINNER

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!

### Apéritif

#### Mussels\*

saffron-dijon cream, pickled mustard seeds, roasted garlic, shallots, Espelette, fine herbs, toasted sourdough / 22

#### Vegan Fried Cauliflower <sup>GF</sup> <sup>V</sup> <sup>N</sup>

cashew cheese, toasted "bird" seed, lemon oil, fine herbs / 14

#### Charcuterie\* <sup>N</sup>

seasonal meats & cheeses, spiced olives, Tellicherry-fig preserves, grissini, lavosh, almonds / 28

#### Fried Pomme Dauphinoise <sup>V</sup>

nutmeg, garlic, mornay, fine herbs / 18

#### Vegan Pomme Frites <sup>GF</sup> <sup>V</sup>

fine herbs / 12  
+ truffle & parmesan <sup>V</sup> / 5

### Soupe et Salade

#### French Onion Soup

sherry beef broth, onion, crostini, gruyère / 13

#### Butternut Soup <sup>V</sup> <sup>N</sup>

almond streusel, cherry gastrique / 13

#### Baby Beet Salad <sup>GF</sup> <sup>V</sup> <sup>N</sup>

gem, arugula, hazelnut, pomegranate, blood orange, candied kumquats, chèvre, burnt grape vinaigrette / 18

### Sandwiches

Served with Gem Side Salad or Fine Herb Frites

Add Truffle & Parmesan / 5

#### Classic Double Double\*

2-3oz wagyu beef patties  
american cheese, chiffonade lettuce  
heirloom tomato, bistro sauce  
sesame bun / 24

#### Croque Madame\*

sourdough, Fra' Mani rosemary ham, stone ground, gruyère, sunny side up egg, mornay, cracked pepper / 22

### Plat Principal

#### Steak Frites\*

grilled wagyu bavette, port wine pearl onions, maître de butter, fine herb frites / 48  
add escargot / 12

#### Half-Roasted Chicken\* <sup>GF</sup>

buttered Yukon potatoes, pancetta, coq au vin stewed vegetables / 37

#### Pan-Seared Trout\*

parsnip puree, beurre noisette, pearl onions, baby carrots, marcona almonds, lemon / 32

#### Bone-In Pork Chop\* <sup>N</sup>

squash puree, carrot, butternut, sweet potato, kabocha, pearl onion, sage, peach butter gastrique, pumpkin seed / 42

#### Fried Gnocchi <sup>V</sup>

squash puree, carrot, butternut, sweet potato, kabocha squash, pearls, sage, peach butter gastrique, pumpkin seed / 32

### Sweets

#### Hazelnut Marjolaine <sup>N</sup>

praline gelato, fudge / 12

#### Butterscotch Miso Crème Brûlée

roasted apples, cinnamon tuile, sour cream sorbet / 12

#### Milk Chocolate & Poached Pear Mille Feuille

caramelized puff pastry, honey poached pear, honey gelato / 12

<sup>GF</sup> Gluten-Free <sup>DF</sup> Dairy-Free <sup>V</sup> Vegetarian <sup>N</sup> Contains Nuts

\*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.