



Starters

Portobello Fries

Strips of Portobello mushrooms, lightly breaded and fried to a golden brown, and served with a roasted garlic aioli.

Fried Onion Loaf

Giant hand-cut onions, breaded, deep fried and then baked to perfection, served with our house dipping sauce.

Loaded Potato Skins

Baked potatoes loaded with bacon and our special blend of cheeses, served with sour cream and chives.

Western Cheese Fries

Great for the entire family! Crispy fries loaded with melted cheese, bacon, and jalapeños.

Buffalo Wings

Eight hand battered chicken wings, tossed in our spicy buffalo sauce, served with bleu cheese.

Ranch House Chips

House made Kettle chips and sweet potato chips. A delightful blend of "sweet & salty".

Caprese Bruschetta

Thin slices of garlic crostini's served with roasted cherry tomatoes, basil, and buffalo mozzarella.

Drizzled with aged balsamic vinegar reduction.

Soups & Salads

French Onion

Chicken Tortilla

New England Clam Chowder

Cup

Bowl

House Salad

Mixed baby greens topped with cherry tomatoes, cucumbers, and candied pecans

Choice of dressing: buttermilk ranch, chunky blue cheese, Thousand Island, blackberry vinaigrette or balsamic vinaigrette

The "Wedge"

Crisp wedge of iceberg lettuce topped with apple wood smoked bacon, red onions, Roma tomatoes, and topped with blue cheese dressing

Classic Caesar Salad

Hearts of romaine lettuce, Parmesan cheese, and house made croutons, tossed in our house made Caesar dressing

Grilled salmon or grilled chicken breast **additional**



For Room Service please dial "0" from your guest room phone

***Room Service available Wednesday to Friday 7:00 AM to 9:00 PM**

The Steakhouse

All steaks served with choice of baked potato, sweet potato, or rice, and fresh veggie of the day

Top Sirloin 9 oz
Rib Eye 12 oz



Filet Mignon 9 oz
Cowboy NY 16 oz

Chefs' Slow Roasted Prime Rib au jus

10oz 12 oz 16 oz

Top off your steak:

Parmesan / Bleu Cheese or Sautéed Onions & Mushrooms

additional

Half Rack of Ribs additional

All of our Steaks are 100% fresh Certified Angus Beef prepared specifically for The Grand Lodge

Chefs' Specialties

Citrus Grilled Chicken

Tender grilled chicken breast topped with fresh cilantro, oranges, and a tangy mango salsa.

Grilled Vegetable Penne Pasta

A medley of grilled vegetables tossed with penne pasta in a creamy rosemary sauce. **Grilled chicken additional**

Grilled Pork Chops

Two French cut pork chops grilled to perfection served with applesauce and your choice of side.

Blackberry BBQ Salmon

Broiled Pacific wild line caught Sockeye salmon, glazed with a blackberry sauce, served with Yukon Gold whipped potatoes and grilled red onion.

Baby Back Ribs

Succulent -fall of the bone baby back ribs, slow cooked and finished on the grill, then glazed with our honey-whiskey BBQ Sauce. Served with thick cut onion rings and house made red cabbage slaw. **Half Rack Full Rack**

Steakhouse Burger

8 oz American ground beef patty served on a sesame toasted bun, topped with smoked cheddar and apple wood smoked bacon. Accompanied with lettuce, beefsteak tomato slice, red onion and a dill pickle spear. Choice of side

Beverages

From the fountain: Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Lemonade, & Lipton Iced Tea

Bottled sodas: IBC Root Beer

Juices: Orange, grapefruit, pineapple, V-8, cranberry

Bottled water: Saratoga Natural Spring or sparkling

Seattle's Best coffee

Tazo hot tea

Hot Chocolate: Served with whipped cream

Milk: Served in a chilled glass

Espresso Menu

Add Soy

Add Extra shot

Add Flavoring

Americano

Latte

Mocha

Cappuccino