



Starters

Portobello Fries

Strips of Portobello mushrooms, lightly breaded and fried to a golden brown, and served with a roasted garlic aioli. **7**

Baked Brie with Blackberry Compote

Wedge of brie cheese coated in bread crumbs and baked. Served with fancy field greens, crackers, and topped with a blackberry compote. **8**

Jumbo Lump Crab Cake

Pan seared jumbo crab cake served on a bed of mixed baby greens tossed in roasted pepper vinaigrette, and topped with a truffled balsamic onion ragout. **9**

Caprese Bruschetta

Thin slices of garlic crostini's served with roasted cherry tomatoes, basil, and buffalo mozzarella. Drizzled with aged balsamic vinegar reduction. **7**

Mesquite Grilled Shrimp Cocktail

Mesquite grilled jumbo shrimp, served chilled with a kicking cocktail sauce. **12**

Day Boat Scallops

Seared day boat scallops served on a bed of fennel slaw and accompanied with a blood orange butter sauce. **14**

Steamed Mussels and Clams

White wine steamed mussels and clams with fresh garlic, red pepper flakes, and topped with chiffonade of basil. **14**

Hudson Valley Foie Gras

From the famed Hudson Valley Farm in New York, seared and served with black currant sauce, micro mix salad, and crushed pistachio nuts. **18**

Soups & Salads

Cream of Asparagus

Cup **4** Bowl **6**

New England Clam Chowder

Cup **6** Bowl **9**

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 **6**

The "Wedge"

Crisp wedge of iceberg lettuce topped with apple wood smoked bacon, red onions, Roma tomatoes, and topped with blue cheese dressing **8**

Classic Caesar Salad

Hearts of romaine lettuce, Parmesan cheese, and house made croutons, tossed in our house made Caesar dressing **9**

Grilled salmon or grilled chicken breast **3 additional**

Baby Spinach Salad with Shrimp

Baby spinach leaves tossed in a warm bacon vinaigrette with red bell peppers, red onions, Feta cheese, and topped with grilled jumbo shrimp **12**

Beverages

From the fountain: Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Lemonade, & Lipton Iced Tea **2**

Bottled sodas: IBC Root Beer, Sioux City Sarsaparilla, Boylan Grape Soda **3**

Juices: Orange, grapefruit, pineapple, V-8, cranberry **4**

Bottled water: Saratoga Natural Spring or sparkling **6**

Seattle's Best coffee **3**

Tazo hot tea **2**

Hot Chocolate: Served with whipped cream **2**

Milk: Served in a chilled glass **4**

Espresso Menu

Add Soy **1** Add Extra shot **2** Add Flavoring **1**

Americano **4** **Latte** **5**

Mocha **6** **Cappucino** **5**

The Steakhouse

All steaks served with choice of baked potato, Yukon Gold mashed potatoes, potatoes au gratin, shoe string garlic fries, or thick cut onion rings, and Chef's vegetable

9 oz Top Sirloin	21	12 oz NY Strip Loin	26
12 oz Rib Eye	29	9 oz Filet Mignon	31
20 oz Cowboy	39	24 oz Porterhouse	44

Chefs' Slow Roasted Prime Rib au jus

8oz 24 12 oz 29 16 oz 32

Top off your steak with any of our sauces:

Bacon-Blue Cheese Demi or Blood Orange Peppercorn Demi

4 additional

Add Surf to your Turf:

(additional)

Australian Lobster Tail	24
Alaskan King Crab Legs	26
Shrimp Scampi	12

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

Chefs' Specialties

Lobster Ravioli

Sherry infused lobster mousse piped into egg pasta and tossed with a saffron-basil cream sauce. Served with garlic sautéed spinach.

29

Grilled Vegetable Penne Pasta

A medley of grilled vegetables tossed with penne pasta in a creamy rosemary sauce. **16**

Pulled chicken 5 additional

Herb Brined Roasted Spring Chicken

100% all natural spring chicken from Ashley Farms in North Carolina using only *Poulet Rouge Pouissins*, that we marinate in an herbs de provence brine and roast to perfection. Accompanied with garlic sautéed baby spinach greens and Yukon Gold roasted garlic mash, and topped with a chicken demi sauce. **24**

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. **27**

Sesame Crusted Ahi Tuna

Ahi tuna crusted with sesame seeds, pan seared rare, accompanied with wasabi-mashed potatoes and medley of sesame sautéed vegetables, and then drizzled with ginger ponzu sauce. **29**

Southwestern Chilean Sea Bass

Pan roasted and served with jicama salad, Cilantro-Chipotle potato puree', and a black bean sauce. **32**

Rosemary Lamb Chops

Grilled New Zealand lamb chops marinated in Rosemary and topped with a mint pesto.

Served with potatoes au gratin and baby carrots. **34**

Kurobuta Pork Chop

Grilled 100% Certified Berkshire Kurobuta pork chop that is maple glazed served on a red wine infused whipped potato and topped with braised red cabbage. **32**

Baby Back Ribs

Succulent -fall of the bone baby back ribs, slow cooked and finished on the grilled, then glazed with our honey-whiskey BBQ Sauce.

Served with thick cut onion rings and house made red cabbage slaw. **Half Rack 21 Full Rack 29**

The American Kobe Steakhouse Burger

8 oz American Kobe ground beef patty served on a sesame toasted brioche 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 garlic fries or house-made kettle chips. **18**