

Small Plates

Hawaiian Ahi Poke & Spicy Tempura Tuna Roll
jicama citrus slaw, crispy wonton, nori sauce 15

- Dungeness Crab Cake
sautéed shiitake, red pepper, spinach, ginger vinaigrette, aioli 16

Sharp White Cheddar & Chevre Gratin Mac & Cheese
penne pasta, apple-smoked bacon, ciabatta herb crumbs 8

Mongolian Vegetable & Tofu Stir Fry
ginger, garlic, broccolini, carrot, sticky rice 12

- Crispy Fried Calamari
chipotle aioli & cocktail sauce 10

Mahogany Buffalo Wings
grilled with chipotle barbecue sauce, green onion, cilantro 10

Sliders
three baby Angus burgers with shoestring fries 10

Warm Aged Goat Cheese & Caramelized Onion Tart
oven-dried tomato and tangled greens 10

- The Lodge Angus Burger
served with shoestring fries 11
toppings, \$1 each; bacon, avocado, sautéed onion, sautéed mushrooms

N.Y. Pastrami Reuben
shoestring fries, celery seed slaw 12

Grilled Salmon Club
avocado, apple-smoked bacon, basil mayo, & shoestring fries 15

- Grilled Fish Taco
Asian slaw, Pico de Gallo, avocado salsa, queso fresco 15

Shrimp, Chicken & Andouille Sausage Gumbo
with dirty rice 17

Mains

Today's Fish | \$MP

Pan Roasted Crispy Muscovy Duck Breast | gingered yams, broccolini, cranberry game demi 28

Pan Roasted Free Range Chicken Breast | chorizo corn bread stuffing, brussels sprouts, natural juices 23

- Turkey & Shiitake Meatloaf | apple wood smoked bacon, whipped potatoes & roasted carrots 19

- Risotto | grilled shortrib, cremini mushroom, broccolini 19

Shrimp Scampi Provencal | garlic, tomato, white wine, herbs, lemon, parsley w/orzo spinach gremolata 25

14oz. Angus Ribeye Steak | horseradish whipped potatoes, gorgonzola green peppercorn butter 32

Braised Colorado Lamb Shank | truffled celery root, shiitake lamb demi 27

Meyer Ranch Bavette Steak | crispy shoestring fries, fennel slaw, béarnaise sauce 26

Split Charge \$5 | 20% gratuity for parties of 8 or more | corkage fee \$17

• Chef Orlady Signature Dish

Salads & Soup

Arugula, Pomegranate & Blood Orange Salad
young goat cheese, candied pistachios,
blood orange vinaigrette 9

Warm Spinach & Frisée Salad
balsamic shallots, apple-smoked bacon
vinaigrette 9

- Ruby Port Poached Pear &
Maytag Bleu Cheese Salad
hydrocress, candied pecans, balsamic gastric 9

Classic Caesar Salad (contains raw egg) 8
with chicken 11

Farmers Market Salad 7

Today's Soup 7

No Corkage Tuesdays

Bring in your favorite bottle of wine from home, and we'll waive the corkage fee on Tuesday nights.

Happy Hour

25% off the entire Pub Menu, plus drink specials. Sunday through Friday from 5 to 6:30 p.m.
(Available in the Pub Only.)

Wild Wednesday

Enjoy Happy Hour in the Pub from 5 p.m. 'till close, every Wednesday.

We pride ourselves in using the finest ingredients in our dishes, including organic meats, locally grown produce, and no trans fats.