

## Small Plates

<b>Southwestern sweet corn chowder</b> Roasted poblanos, sweet corn and cream	7
<b>Soup of the day</b> Ask your server	6
<b>Chili dusted calamari</b> Calamari tossed with red and chipotle chili	11
<b>Artichoke spinach dip w/ crusty bread</b> Artichoke hearts and spinach with three cheeses	9
<b>Chipotle honey chicken wings</b> Wings tossed in our own chipotle honey sauce	11
<b>Creamy mac &amp; cheese</b> Three cheese's	12
<b>Bruscheta</b> Tomato, basil, fresh mozzarella with a balsamic drizzle on a grilled baguette	9
<b>Pan seared crab cake</b> Basil lemon aioli	13

## Salads

<b>BLT</b> Candied bacon, gem lettuce, vine ripe tomato and poblano ranch	10
<b>Caesar</b> House made croutons, shredded parm and eggless dressing	9
<b>Baby greens</b> Candied walnuts, sun dried cranberries, goat cheese wonton and balsamic vinaigrette	9
<b>Pear &amp; Arugula</b>  Shaved fennel and sherry Dijon vinaigrette	9

## Sliders

**Kobe beef – 12**

**BBQ pork – 12**

## Larger Plates

<b>Croquet Madame</b> Hot ham and cheese topped with a fried egg and mornay sauce	13
<b>Verdure on Focaccia</b> Grilled vegetable ribbons, goat cheese and greens balsamic drizzle on toasted focaccia	12
<b>Black Angus blue cheese bacon Burger</b> Served like this or any way you want	12
<b>Fish &amp; chips</b> Classically prepared with malt vinegar tartar and house made fries	14

<b>The “Lodge” club</b> Turkey, bacon, lettuce, tomato with basil aioli on toasted artisan wheat bread	12
<b>Grilled Portobello &amp; cheese on sourdough</b> Marinated grilled Portobello and provolone on toasted sourdough	11
<b>Chili roasted Shrimp</b> Jalapeno pesto and smoke cheddar mashers	24
<b>Pasta of the day</b> Ask your server	19
<b>Pan seared chicken breast</b> Creamy polenta and natural jus	21
<b>Flat iron steak &amp; fries</b> Seared with truffle fries and red wine jus	26

## Drinks