Fours & Salads

SEAFOOD CHOWDER | 6/8 SOUP DU JOUR | 5/7

LODGE SALAD / 8

Mixed Greens, Poached Pear, Goat Cheese, Candied Walnuts, Radish, Alaskan Honey Vinaigrette

CAESAR SALAD | 9

Chopped Romaine, Parmesan, Brown Butter Croûtons, Caesar Dressing

BEET SALAD | 12

Beet Medley, Fromage Blanc, Amaranth, Lemon Vinaigrette, Radish, Local Microgreens

ASIAN VEGETABLE SALAD | 13

Green Papaya, Carrots, Cucumbers, Red Bell Peppers, Roasted Peanuts, Sesame Seeds, Cilantro, Sprouts, Sesame Mirin Dressing Add Chicken 7 | Shrimp 7 * | Salmon 8 | Steak 12



BAKED BRIE | 12

Served with Grilled Fennel Marmalade, Candied Walnuts, Dried Fruit, Grilled Bread

CRISPY BRUSSEL SPROUTS | 13

Brown Butter, Manchego Cheese, Fried Chicken Skin

TEMPURA SHRIMP | 13

Miso Walnut Aioli, Candied Walnuts

STEAMED ALASKAN MUSSELS | 17

Fragrant Thai Green Curry Broth, Grilled Bread

SEARED AHI TUNA * | 15

Pan-Seared Sashimi Style Tuna slices, Wakame Salad, Sweet Soy Reduction, Scallions

PAN-SEARED ALASKAN WEATHERVANE SCALLOPS * / 17

Korean Fried Cauliflower, Sesame Seeds, Endive, Apple Purée

HALIBUT CHEEK TREMPETTE | 20

Tarragon Citrus Beurre Blanc, Tomatoes, Pickled Mustard Seeds served with Grilled Bread Foraker

Entrées

PAN-SEARED ALASKAN HALIBUT / 36

Fingerling Potatoes, Braised Leeks, Bacon Lardons, Spinach, Sweet Sausage Consommé

WILD CAUGHT ALASKAN SALMON * | 32

Fingerling Potatoes, Grilled Corn Piperade, Carrot Purée, Beurre Blanc

ALASKAN RED KING CRAB LEGS | 65

One pound of Red King Crab, Rhutabaga Mash, Grilled Corn Piperade

GRILLED PORK CHOP | 31

Wild Mushrooms, Snap Peas, Carrots, Stilton Whipped Potatoes, Pickled Mustard Seeds, Traditional Gravy

CHICKEN MARSALA | 27

Crispy Airline Chicken Breast, Fettuccini, Parmesan, Mushrooms, Marsala Sauce

SEAFOOD PAELLA | 38

Saffron infused Spanish Rice Stew with Alaskan Weathervane Scallops, Alaskan Halibut, Mussels, Shrimp & Seasonal Vegetables

BRAISED SHORT RIB | 32

Rutabaga Mash, Wild Mushrooms, Snap Peas, Carrots, Pearl Onions, Fried Chicken Skin Gremolata, Veal Jus

RIBEYE * / 36

Stilton Whipped Potatoes, Smoked Butter, Black Garlic Puree, Carrots, Wild Mushrooms, Broccolini, Crispy Onions, Veal Jus

CONFIT DUCK SALAD | 21

Confit Duck, Arugula, Mandarin Oranges, Bell Peppers, Candied Sesame Seeds, Pickled Beet Purée, Caramelized Orange Vinaigrette

AHI TUNA SALAD * / 20

Seared Ahi Tuna, Organic Mixed Greens, Poached Egg, Ginger Crumbs, Sesame Mirin Dressing

GRILLED PORTABELLA MUSHROOM | 23

Caramelized Pearl Onions, Quinoa, Sweet Potatoes, Fennel Crumbs, Roasted Cashew Sauce, Balsamic Reduction