



THE LODGE

— GREAT PINES —

BEGINNINGS

Seared Scallops

On roasted red pepper hummus, finished with citrus vinaigrette and crispy basil \$16

Chesapeake Bay Classic Crab Cakes

Served with a traditional cocktail and tomatillo sauce \$16

Cheese and Charcuterie

Local cheese, cured meats, featuring seasonal jam, and Savannah Bee Company honeycomb \$13

Chicken and Lemongrass Pot Stickers

Pan fried, drizzled with sweet thai chili sauce \$10

ADK Hush Puppies

A twist on classic southern fritter made with Saranac beer, cheddar, jalapenos with buttermilk herb ranch and honey \$7

SOUPS AND SALADS

Lobster Bisque \$9

Butternut Squash Soup \$7

Fried Green Tomato "BLT" Salad

Baby spring greens, fried green tomato, chopped bacon finished with a sweet and sour cream dressing \$9

Radicchio, Butternut Squash & Arugula

Grilled radicchio, butternut squash and Arugula tossed in a warm balsamic vinaigrette, finished with goat cheese and pomegranate seeds \$9

Kale, Cabbage and Carrot

Tuscan kale, Napa cabbage and shaved carrots tossed in a maple, sesame vinaigrette \$9

Caesar

Romaine hearts, ciabatta croutons, asiago cheese \$8

ENTREES

Earth and Ocean

8oz Filet and scallops on the half shell served with butternut squash, orzo and seasonal vegetables \$40

Dry Aged Choice NY Strip

Aged for 90 days and topped with compound chive butter, caramelized onion risotto, and seasonal vegetables \$38

Filet Mignon

8oz filet with currant reduction, truffle chive mashed potato and seasonal vegetables \$36

Pan Roasted Sea Bass

Served with braised baby spinach and Israeli cous cous, finished with roasted red pepper puree \$34

Veal Osso Buco

Braised and slow roasted veal shank in a tomato wine broth, served with saffron risotto \$32

Shrimp, Chicken and Andouille Sausage Jambalaya

Louisiana style with wild rice in spicy tomato broth \$28

Herb Mustard Salmon

Broiled wild salmon, glazed with herb stone ground mustard, wild rice and seasonal vegetables \$26

Grilled Center Cut Pork Chop

Apple bourbon glazed served with mashed sweet potatoes, and seasonal vegetables \$25

Roasted Chicken and Gnocchi

Roasted frenched chicken breast served with sautéed butternut squash, wild mushrooms, pancetta, sage and fresh made sweet potato gnocchi \$25

Southern Fried Catfish

Served with cornbread, mashed sweet potatoes and spicy remoulade \$20

Fuji Apple and Braised Pork Ravioli

Sauteed with caramelized apples, vanilla bean, sage, marsala wine and baby spinach \$20

Bucatini with Roasted Tomatoes and Fennel

Slow roasted heirloom tomato and fennel sauce, finished with shaved reggiano and basil \$18

Roasted Eggplant Neapolitan

Beefsteak tomatoes and fresh buffalo mozzarella drizzled with basil oil \$16