



Appetizers

Spanish Meatballs over polenta & roasted red pepper pomodoro sauce 12~

Fried Chicken Wings tossed in lime jalapeno honey sauce over pickled carrots with bleu cheese dipping sauce 16~

Bruschetta– Grilled bread topped with goat cheese, oven roasted tomatoes, pesto & balsamic drizzle 13~

China Town Pork Dumplings over Asian slaw with ponzu dipping sauce 13~

Kung Pao Brussel Sprouts– Fried, tossed with soy, cilantro, hoisin, chilis & peanuts, finished with Siracha aioli 13~

Crabcakes with chipotle lime aioli & roasted corn salsa 19~

Southwestern Beef Egg Rolls– Braised beef, black beans, corn & cheese, fried served with salsa Verde, corn salsa & crema 12~

Seared Ahi Tuna– Cooked medium rare with seaweed salad, pickled ginger, Asian slaw, cucumber-wasabi sauce, sesame sauce topped with crispy wantons 19~

Pickford Board– 3 cheeses, 3 meats, pepper jelly, olives, jam, nuts & crostini 22~

Olives– Array of warm Mediterranean olives 8~

Salads

Add to your Salad:

Chicken 8~, Salmon 14~, Steak 16~, Tuna 16~

Loon Lodge Salad– Field greens topped with spiced walnuts, dried cranberries, cheddar cheese & maple balsamic dressing 12~

Cobb–Romain topped with bleu cheese dressing, oven roasted tomatoes, bacon crumbles, shaved egg, cucumbers, pickled carrots & bleu cheese crumbles 15~

Caesar– Romain lettuce tossed with Caesar dressing, shaved parmesan cheese & house made croutons 12~ Add Anchovies 2~

Harvest Salad– Field greens topped with roasted butternut squash, beets, dried cranberries, pickled apples, nuts, goat cheese crumbles & blood orange vinaigrette 15~



Mains

Moroccan Spiced Rack of Lamb– Cooked to medium rare, English mint & Indian curry sauce, mashed potatoes & vegetables 39~

Roast Duck Breast– Lingonberry sauce, roasted potato bacon & leek hash, served with vegetables 35~

Cranberry Maple Miso Glazed Salmon– Butternut squash risotto & vegetables 35~

8oz Filet Mignon– Wild mushroom bordelaise sauce, mashed potatoes & vegetables 44~

Steak Frites– 8oz Filet Mignon, red wine sauce, roasted garlic butter, truffle fries & vegetables 42~

Lodge Burger– Fresh ground 8oz patty, aged cheddar cheese, bacon onion jam, lettuce, tomatoes, pickles & truffle fries 21~

Pork Saltimbocca– Prosciutto, sage, wild mushroom Madeira wine sauce, served over creamy polenta 30~

Butternut Squash Risotto– Apples, cranberries, pecans, sage, roasted squash, kale, Brussel sprouts & mascarpone cheese 24~ (GF&V)

Tuscan Pasta– Chicken, Italian sausage, kale, oven roasted tomatoes, olives, fennel, balsamic onions, fresh herbs & wine tossed with orecchiette pasta 28~

Cape Cod Potato Chip Bacon Crusted Haddock– Corn & black bean salsa, roasted potato leek & bacon hash, served with vegetables 28~

Cider Brined Chicken Breast– Roasted potato leek & bacon hash, blood orange sauce & cranberry chutney 28~

We kindly ask for no substitutions or modifications to the menu, in the event of a substitution, additional charges will be applied.

Sorry, but we do not offer separate checks on parties of 6 or more, and reserve the right to add 20% gratuity to parties of 6 or more.

Some foods may be served raw or undercooked, consumption of these items may increase the risk of food-borne illness.



Save Room for Dessert.....

Chocolate Peanut Butter Cookie Pie

Graham cracker crust lined with chocolate ganache, peanut butter cookie filling, chunks of Reece's peanut butter pieces, topped with toasted fluff & chocolate sauce 10~

Maple Ginger Crème Brûlée

Topped with crystalized ginger & whipped cream 10~ (GF)

Chef Brian's Carrot Cake

With pickled ginger cream cheese frosting 11~

Cappuccino Pana Cotta

Espresso flavored Italian cream with chocolate & crème anglaise, topped with chocolate hazelnut cookie crumble 10~

Can be made gluten free– just ask!

Skillet du Jour

Baked to order, topped with vanilla ice cream, hot fudge & toasted fluff 10~

NY Style Cheesecake with lemon curd and strawberries 11~

Chocolate Whoopie with raspberry & cream center
topped with chocolate ganache 5~

Homemade Ice Cream du Jour

Ask for today's flavor! 10~