

Starters

Warm Pecan Cranberry Bread- Brown sugar cranberry bourbon butter 5~

Bruschetta- Grilled bread topped with goat cheese, tomatoes,
aged balsamic drizzle & basil pesto 13~

Tuna Tower- Diced yellowfin tossed sesame ginger sauce, Asian slaw, & soy cured egg
between layers of fried wontons 19~ (GF)

Spanish Meatballs- Parmesan polenta, aged parmesan, brodo braised,
finished with red pepper pomodoro sauce 15~

Olives- Array of olives marinated in citrus, thyme & calabria peppers 8~ (V,GF)

Asian Fried Brussel Sprouts- Sweet soy, ponzu, sesame, scallions, peanuts &
siracha aioli 15~ (V)

Lamb Lollipops- Olive tapenade, tomato marmalade, & chimichurri sauce over polenta 22~

Chinatown Pork Dumplings- Wok seared, Asian slaw, ponzu dipping 13~

Pickford Board- Assorted cheeses, meats, pickled vegetables, olives &
assorted accoutrements 24~

Shrimp Cocktail- Chimichurri sauce, house made cocktail 18~

Seafood Cake - Curry aioli, mango salsa, paprika oil 19~

Salads

Add : Chicken 8~, Salmon 14~, 8oz Steak 16~, or Shrimp 14~

Caesar- Romaine lettuce tossed with shaved parmesan,
house made croutons, & Caesar dressing 12~ Add Anchovies 1~

Loon Lodge- Field greens topped with walnuts, cranberries, ,
cheddar with maple balsamic vinaigrette topped with fried Danish onions 12~

Wedge- Romaine, bleu cheese dressing, bleu cheese crumbles, bacon, cucumber,
oven roasted tomatoes & cured egg 15~



Mains

Moroccan Spiced Rack of Lamb—English mint & Indian curry sauces,
roasted potatoes & vegetables 42~ (GF)

Cast-Iron Seared Duck Breast—Maine thyme blueberry sauce, ancient
grain rice blend & vegetables 39~ (GF)

Maple Miso Glazed Salmon ~ Ancient grain rice blend, sweet potato hay &
vegetables 33~

Sesame Ginger Crusted Ahi Tuna—Asian slaw, rice & sesame ginger sauce \$36

8 oz Filet Mignon—Wild mushroom Bordelaise sauce, mashed potatoes, fried
Danish onions & vegetables 44~

NY Strip Steak—Bacon & bleu cheese crumbles, roasted potatoes &
vegetables 39~ (GF)

Loon Burger— Fresh ground 8oz patty, aged cheddar, bacon onion jam, lettuce, tomatoes,
& pickles with truffle fries and side of garlic aioli 19~

Curried Chickpea Bowl— Array of potatoes, carrots, chickpeas, ginger, spices, mangos &
toasted coconut served with Basmati rice 29~ (V, GF)

Chicken 8~, Salmon 14~, Steak 16~, or Shrimp 14~

Herb de Provenance Statler Chicken Breast— Lemon, wine, herbs, garlic, tomato
marmalade, mashed & vegetables \$28 (GF)

Pork Chop Saltimbocca— Sage, prosciutto, wild mushroom, madeira wine over
parmesan polenta \$34 (GF)

We kindly ask for no substitutions or modifications to menu

In the event of a substitution an additional charge will be applied

Sorry, no separate check on parties of six or more

We reserve the right to add 20% gratuity to parties of six or more

*Some foods may be served raw or undercooked,
consumption of this food may increase the risk of foodborne illness.*

Save Room For Dessert...

Chocolate Peanut Butter Pie

Graham cracker crust lined with Chocolate ganache, peanut butter 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)

Steve's Famous Key Lime Pie

Raspberry coulis sauce & whipped cream 10~

Pana Cotta

Lemon curd, raspberry compote, crispy topping 10~
Can be made gluten free— just ask!

Chocolate Chip Cookie Skillet

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

