

Starters

Roasted Garlic Bread with pesto butter 5~

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

Seared Ahi Tuna~ Cooked to medium rare, with seaweed salad, pickled ginger, sesame
sauce & crispy wontons 19~

5 Spanish Meatballs~ Brodo braised house made meatballs over parmesan polenta, aged
parmesan, 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)

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

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

Shrimp Cocktail~ 4 Jumbo shrimp, chimichurri sauce, house made cocktail 18~

2 Crab Cakes~ Smokey paprika aioli, roasted corn salsa & lime cumin sauce 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 15~



Mains

Moroccan Spiced Australian Rack of Lamb – Cooked to medium rare, English mint & Indian curry sauces, roasted potatoes & vegetables 42~ (GF)

1/2 Roast Duck – 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 – Cooked to medium rare, Asian slaw, rice & sesame ginger sauce 36~

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

14oz 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 & 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~

Herbes de Provence Statler Chicken Breast – Lemon, wine, herbs, garlic, tomato marmalade, mashed & vegetables 28~ (GF)

Pork Chop Saltimbocca – Prosciutto, sage, wild mushroom madeira wine sauce over creamy 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)

Chef Brian's Carrot Cake

With pickled ginger cream cheese frosting 10~

Pana Cotta

Italian cream over lemon curd,
raspberry compote, crumble topping 10~

Can be made gluten free– just ask!

Skillet du Jour

Baked to order, topped with vanilla ice cream

Ask your server for today's flavor!

NY Style White Chocolate Cheesecake

with strawberry compote 11~

Homemade Ice Cream du Jour

Ask for today's flavor! 10~

