



# Grand Lodge Dinner Menu



## Salads

### **Cranberry Salad \$8 GF**

Chopped Hearts of Romaine  
Topped with Candied  
Cranberries, Toasted  
Almonds, Diced Apple &  
Grape Tomatoes with Sweet  
Cranberry Vinaigrette.

### **Seasonal Squash Salad \$8 GF**

Roasted Seasonal Squash over  
Iceberg Lettuce, Shredded Carrots,  
Grape Tomatoes, Candied Pumpkin  
Seeds & Scallions with a Creamy  
Pumpkin Vinaigrette.

### **Caesar Salad \$6 AGF**

Crisp Hearts of Romaine  
Topped w/ Pecorino Romano  
Cheese, Diced Tomatoes,  
Buttered Croutons with a  
Creamy Caesar Dressing.

Add Chicken \$4 Add Prawns \$6 Add Salmon \$6

## Starters

### **Soup of the day**

Cup \$3 or Bowl \$6

### **Shrimp Cocktail \$10 GF**

Five Poached Shrimp Served with Cocktail  
Sauce and a Lemon Wedge.

### **Artichoke Spinach Dip V \$7 GF**

Creamy Dip with Artichokes, Baby Spinach,  
Boursin Cheese & Roasted Garlic, topped  
with Parmesan, Served with Potato Chips

### **Pot Stickers with Thai Chili Sauce \$8**

Eight Crispy Chicken Pot Stickers Served  
with Thai Chili Sauce.

### **Crudité Plate \$6 GF V**

Freshly Cut Celery, Carrot, Zucchini, Yellow  
Squash, Cherry Tomato, Broccoli &  
Cauliflower, Served with Ranch.

## Sandwiches

### **PB Bacon-Jam Burger \$15**

Charbroiled Angus Beef Patty on a Brioche  
Bun with Pepper Jack Cheese, Apple  
Smoked Bacon Jam, Smooth Peanut Butter,  
Lettuce, Onion, Tomato, Choice of a Side.

### **The Turkey Pesto \$14**

Thin Sliced Turkey Breast, Provolone  
Cheese, Sliced Tomato & Pesto on  
Sourdough Bread, Choice of a Side.

### **French Dip w/ Au Jus \$14**

Shaved Roast Beef Topped with Swiss  
Cheese on a Warm Hoagie Roll served with  
Au Jus, Choice of a Side.

### **The Basic Cheeseburger \$14**

Angus Beef Patty, Toasted Brioche Bun,  
Cheddar Cheese, Lettuce, Tomato & Onion.  
Choice of a side.



## Pasta

### **Spaghetti & Meatballs \$19**

Spaghetti Noodles topped  
with House Made  
Marinara & Beef  
Meatballs.

All Entrees are served with  
Soup or Side Salad

### **Chicken Piccata \$18**

Lightly Dredged Chicken  
Breast topped with a Lemon  
Caper Sauce. Choice of  
Starch.

## Classic Entrees

All Sides Are Able to Be Substituted for Another  
All Entrees are Served with Soup or Side Salad



### Beef

#### Flat Iron \$26 GF

4oz Charbroiled Steak topped with a Paprika-Garlic Compound Butter. Choice of Starch and Seasonal Vegetables.

#### Salisbury Steak \$22

Seared Ground Beef Patty topped with a Mushroom Gravy, Choice of Starch and Seasonal Vegetables.

### Pork

#### Carnitas Tacos \$17

2 Corn Tortillas Filled with Carnitas, topped with Shredded Cabbage & Sriracha Crema. Choice of Starch.

#### Seared Pork Chop \$21 GF

French Bone-in 5oz Pork Chop topped with Pistachio Apple Chutney, Choice of Starch & Seasonal Vegetables.



### Poultry

#### Artichoke Chicken \$15 GF

4oz Chicken Breast topped with Creamy Artichoke Sauce, Choice of Starch and Seasonal Vegetables.



### Fish

#### Pumpkin Spice Salmon \$24 GF

6oz Seared Salmon Fillet with Pumpkin Spice Béchamel, Choice of Starch & Seasonal Vegetables.

#### Catch of the Day \$\$ Market Price

Ask your Server for Our Culinary Creation of the Evening. Choice of Starch & Seasonal Vegetables.

## Sides

Rice Pilaf  
Mashed Potatoes  
Baked Yam

Seasonal Veggies  
Garden Side Salad  
Caesar Side Salad

VV- Ask for Our Vegan Creation of the Day

## Desserts

Carrot Cake \$8

Chocolate Cake \$7

Pumpkin Pie \$6

Lemon Bar \$4

Apple Cobbler \$6

Bread Pudding \$5

Fresh Fruit \$4

#### Assorted Ice-Cream \$4

- Vanilla
- Sugar Free Vanilla
- Chocolate
- Strawberry
- Sherbet
- PB Cup
- Mango Sorbet

V Vegetarian VV Vegan GF Gluten-free LS Low-sodium SF Sugar-free Please notify your server if you have any food allergies.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Modifying or Adding to Certain Items May be an Extra charge.