

Small Plates

Salt & Pepper Calamari

Cracked Szechuan Peppercorns & Kosher Salt,
Fried Pepperoncini & Lemon Slices, Chili Garlic Aioli

13

Baby Back Ribs

Toasted Sesame Seeds, Korean Barbeque Sauce, Kimchi

14

Fried Cauliflower & Brussel Sprouts

Dried Currants, Cotija Cheese, Apple Cider Vinaigrette

12

Warm Brie

Brandy & Red Wine Poached Pear, Candied Pistachios,
White Balsamic-Ver Jus Reduction, Herb Focaccia Crostini

14

Soup & Salads

Add Marinated Chicken Breast 8

Butternut Squash & Apple Soup

Sourdough Croutons, Crème Fraîche, Chive Oil

8

Quinoa Salad

Endive, Pomegranate Seeds, Butternut Squash, Shaved Asiago,
Toasted Walnuts, Apple Cider Dressing

13

Beet & Fig Salad

Wild Arugula, Strawberries, Burrata Cheese, Toasted Pepitas,
Custard Apple Vinaigrette

14

Caesar Salad

Sourdough Croutons, Romaine, Cherry Tomatoes, Parmesan Crisp, Caesar Dressing

Full 12 Half 8

Evergreen House Salad

Mixed Greens, Carrot, Cucumber, Tomato, Sunflower Seeds, Balsamic Vinaigrette

8

Lodge Favorites

Grilled Australian King Prawns

Spanish Chorizo & Pea Arancini, Sautéed Lemony Rocket, Sofrito Sauce, Citrus Gremolata

29

Braised Short Rib

Wild Mushroom, Sun Dried Tomato & Asparagus Risotto, Red Wine Jus, Shaved Black Italian Truffles

26

Venison Chops

Roasted Garlic Mashed Potatoes, Sautéed Purple Kale, Hazelnut Goat Cheese, Tart Cherry Jus

28

Black Angus Ribeye

Yam & Potato Au Gratin, Brown Butter Sautéed Sun Chokes & Broccolini, Bordelaise Sauce

32

House Made Gnocchi

Parmesan Herb Crust, Gorgonzola Cheese Béchamel, Pear & Toasted Walnut Salad, Lemon Vinaigrette

25

Grilled Quail

Farro Pilaf, Toasted Pine Nuts, Feta Cheese, Heirloom Cherry Tomatoes, Spinach, Lemon Rosemary Glaze

26

Pan Seared Wild Salmon

Saffron Fingerling Potatoes, Wild Mushroom & Arugula Hash, Citrus Pepita Pesto

29

Ratatouille

Lemon Rosemary Mashed Potatoes, Braised Vegetables, Red Wine Tomato Sauce, Kale Chips

23

Sides

Sweet Potato Fries 8

French Fries 6

Sautéed Broccolini 7

Grilled Asparagus 8

Roasted Garlic Mashed Potato 7

Saffron Fingerling Potato 9

\$1 charge per item for Take Out

Seafood Selected Using Monterey Bay Aquarium Seafood Watch List

Split plate charge \$5

18% gratuity added for parties of 8 or more

Burgers & Sandwiches

Includes Choice of Cole Slaw or French Fries

Substitute Side Salad or Sweet Potato Fries 2

Add Fresh Guacamole or Bacon 2

Grilled Black Angus Burger

Hand-Pattied Durham Ranch Beef, Aged White Cheddar, Honey Dijon Caramelized Onions,
Red Leaf Lettuce & Tomato on a Kaiser Bun

16

Chicken Mole Torta

Pulled Chicken, Cotija Cheese, Guacamole, Shredded Iceberg Lettuce,
Red Onion & Tomato on a Bolillo Roll

15

Western Black Bean Burger

Red Quinoa, Roasted Corn, Black Bean & Pecan Patty with Pepper Jack Cheese,
Guacamole, Red Leaf Lettuce, Tomato & Red Onion on a Wheat Bun

14

Black Truffle Elk Burger

Smoked Gouda Cheese, Honey Dijon Onions, Tomato, Arugula
Saffron & Smoked Paprika Aioli on a Pretzel Bun

19

Kids Menu

Includes Choice of Fruit, French Fries or Broccolini

House Made Macaroni & Cheese 7

Pasta Marinara 7

Pasta Butter 6

Chicken Breast Tenders 7

Grilled Chicken Breast 9

All Beef Hot Dog 7

Mini Cheeseburgers 9

Peanut Butter & Jelly Sandwich 5

Dessert Menu

Flourless Chocolate Torte

Raspberry Sauce, Mint

9

Tiramisu

Fresh Berries, Mint

11

Dutch Apple Pie à la Mode

Caramel Sauce

8

Root Beer Float

Barq's Root Beer, Ben & Jerry's Vanilla Ice Cream

6

Build Your Own Ice Cream Sundae

Ben & Jerry's Vanilla or Chocolate Ice Cream

Toppings: Seasonal Berries, Chocolate Chip Cookie Dough, M&M's, Cherries, Sprinkles

Sauces: Chocolate, Caramel, Raspberry, Whipped Cream

8

House-Made Gelato & Espresso Drinks

Available in Our General Store

Beverages

Soft Drinks or Iced Tea 3

Peet's Coffee 3.5

Numi Specialty Teas 3

Hot Chocolate or Hot Apple Cider 3.5

Wine, Cocktails & Specialty Drinks Available

Draught & Bottled Beer – Ten Draught Varieties on Tap Nightly