

STARTERS	
<b>FRENCH ONION SOUP</b>	8.5
Thick and rich, topped with Swiss cheese	
<b>CHILI</b>	8.5
House made with beef, pork and veal	
<b>CHICKEN QUESADILLA</b>	16
Chicken, sautéed peppers & onions and pepper-jack in a grilled tortilla served with sour cream	
<b>WINGS</b>	14
House marinated wings and drums with choice of Buffalo, BBQ, or Garlic Parmesan	
<b>STEAK BITES</b>	16
Grilled sirloin served with creamy horseradish sauce.	
<b>LEMON PARMESAN ARANCINI</b>	16
Crispy golden risotto bites infused with fresh lemon zest and creamy Parmesan, served with a vodka sauce.	
<b>FIG, ONION, GOAT CHEESE FLATBREAD</b>	18
Sweet caramelized onions and fig jam layered over a crisp flatbread, topped with goat cheese crumbles and a drizzle of balsamic glaze. Finished with fresh arugula.	

#### **SALADS**

*Add: Chicken - 7 | Salmon – 12*

<b>LAKEVIEW SALAD</b>	Half 10/Full 17
Candied walnuts, crumbled gorgonzola, dried cherries, pickled red onion and cherry vinaigrette with fresh mixed greens	
<b>WEDGE SALAD</b>	15
Iceberg with bacon, tomato, red onion, gorgonzola crumbles and blue cheese dressing	
<b>CAESAR SALAD</b>	Half 8/Full 15
Crisp romaine, parmesan cheese and croutons with creamy Caesar dressing	
<b>GARDEN SALAD</b>	Half 5/Full 14
Fresh greens, cucumber, tomato, carrots, red onions and croutons with your choice of dressing	

ENTREES	
<b>RIB EYE</b>	39
12 oz well marbled, tender and juicy with a garlic compound butter, garlic mashed potatoes, and chef's vegetable	
<b>BAKED SALMON</b>	30
Salmon filet marinated with lemon, garlic, and dill, served with wild rice and chef's vegetable	
<b>WILD MUSHROOM CHICKEN</b>	30
Chicken breast dredged in seasoned flour and served golden brown. Paired with a wild mushroom sauce and served over garlic mashed potatoes and chef's vegetable	
<b>LODGE PASTA</b>	27
Shrimp, grilled chicken, andouille sausage tossed with a spicy cream sauce and penne pasta.	
<b>MEATLOAF</b>	26
House-made with beef, pork and veal topped with beef gravy and haystack onions served with garlic mashed potatoes and chef's vegetable	
<b>BBQ PULLED PORK MAC &amp; CHEESE</b>	24
Creamy, three-cheese macaroni topped with tender pulled pork tossed in sweet and spicy barbecue sauce	
<b>CHICKEN POT PIE</b>	22
Diced chicken breast in a rich chicken gravy with peas, carrots and pearl onions topped with a flaky pie crust	

#### **HANDHELDS**

<b>BEER BATTERED CHICKEN TENDERS</b>	19
4 tenderloins coated in a house beer batter, served with honey mustard and fries	
<b>FRENCH DIP</b>	21
Shaved roast beef, sautéed onions, Swiss cheese and a horseradish aioli on a hoagie served with a side of au jus and fries.	



<b>HONEY BITTEN CHICKEN SANDWICH</b>	19.5
Grilled chicken breast topped with hot honey, chipotle mayo, bacon, lettuce, avocado and pepper jack cheese on a brioche bun, served with fries	

<b>SUMMIT BURGER</b>	17.5
1/2 lb fresh ground beef with lettuce, tomato and onion on a brioche bun, with fries. Choice of cheese <i>Also available with a black bean burger</i>	

Consuming raw or undercooked meats, poultry, seafood or eggs increases your risk of food borne illness.

SIDES	
<b>CHEF'S VEGETABLE</b>	6
<b>WILD RICE</b>	6
<b>GARLIC MASHED POTATO</b>	6
<b>FRENCH FRIES</b>	6
<b>TRUFFLE FRIES</b>	8
DESSERTS	
<b>CHOCOLATE TRUFFLE FLIGHT</b>	9.5

<b>BROWNIE SUNDAE</b>	10.5
<b>CRÈME BRULÉE</b>	10
<b>SALTED CARAMEL CHEESECAKE</b>	10.5
<b>ASHBY'S ICE CREAM</b>	7.5
Ask your server for today's flavors.	