



**THE LODGE AT SUGAR BOWL  
DINING ROOM**

**DINNER MENU**

**Starters**

*Soup du Jour: Made with fresh vegetables and stocks*  
Cup: \$4.50      Bowl: \$5.50

*French Onion Soup: Flavored with Port wine, and fresh thyme with a French bread crouton and Gruyere cheese*  
\$8

*House Salad: Served with baby lettuces, Belgian endives, toasted Pecans, shaved Asiago cheese, and Roma tomatoes in a white Balsamic grape seed oil vinaigrette*  
\$8

*Caesar Salad: Romaine lettuce tossed with traditional accompaniments*  
\$9

With grilled chicken: \$12      With Smoked Salmon: \$13

*Roasted beet salad: Served with baby lettuces, Feta cheese, and candied pecans with a Balsamic reduction*  
\$9

*Baby spinach and Frisse salad: Tossed in a lemon champagne vinaigrette with Hazelnut crusted goat cheese and diced Asian pear*  
\$9

*Artisan cheese platter: Served with a quince mustarda, currants, and dried fruit with whole wheat nut toasts*  
\$9

*Escargot: Braised in a garlic parsley butter flavored with Sauternes and gratineed with blue cheese*  
\$10

*Warm Asparagus Salad sautéed asparagus, Morel mushrooms, polenta, and toasted almonds finished with Champagne vinegar*  
\$8

*Dungeness Crab Crustade: Served with an avocado puree, tear drop tomatoes, and a mango vinaigrette in a puff pastry shell*  
\$10

*Foie Gras Tart: Garnished with Savoy cabbage, fresh herbs, and Asiago cheese, with crème fraiche and White Truffle oil*  
\$9

*Seared Ahi: Served on a sweet rice crisp and a salad of carrot, red pepper, bean sprouts, and Napa cabbage with a sesame soy reduction*  
\$10



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*Mains*

*Chicken Penne: Served with roasted baby bell peppers, Morel mushrooms, fresh herbs, and scallions in a Chablis butter broth.*

**\$18**

*Chicken Roussanne: Braised breast of chicken with shiitake mushrooms, broccolini florettes, dates, and toasted walnuts.*

**\$21**

*Tenderloin of Pork: Pan seared with a fig relish garnished with caramelized onion and finished with a veal glaze.*

**\$23**

*Grilled Ribeye: Served with a confit of sweet onions and a finished with a green peppercorn butter.*

**\$26**

*Red Curry Lamb Stew: Braised lamb shoulder with baby carrots, pearl onion, Crimini mushrooms, and sugar snap pea's. Flavored with port wine, bay leaves, and cilantro.*

**\$26**

*Grilled Tenderloin of Beef: Served with a sauté of crimini mushrooms flavored with blue cheese and a balsamic infused demi glaze.*

**\$28**

*Medallions of New Zealand Venison: Served on a bed of mashed sweet potatoes and finished with a Lingonberry glaze.*

**\$28**

*Pan Seared Scottish Salmon: Served on a sauté of Cannellini beans, Swiss chard, and Morel mushrooms flavored with Asiago cheese and finished with a saffron broth.*

**\$24**

*Seafood Pasta: Tender pieces of salmon, scallops, Tiger Prawns, and Manila clams in a tomato basil broth over angel hair pasta.*

**\$20**

*Oven Roasted stuffed Swiss Chard: With brown rice, Quinoa, pine nuts, and Asiago cheese on a bed of ratatouille with a vegetable nache.*

**\$20**