



THE LODGE AT SUGAR BOWL
DINING ROOM

LAKE MARY DINNER MENU

Starters

House Salad with baby lettuces, Belgian endive, toasted pecans, shaved Asiago cheese and Roma tomatoes in a white balsamic grape seed oil vinaigrette.

\$8

Caesar Salad crisp Romaine lettuce tossed in a dressing flavored with lemon, black pepper, and anchovies, with garlic croutons and shredded parmesan.

\$9

with grilled chicken \$12 with smoked salmon \$13

Fresh Mozzarella Bruschetta: Roma tomatoes, Kalamata olives, and green onions tossed in a basil vinaigrette on French baguette.

\$8

Wild Mushroom Profiteoles: Baked with a duxelle of Crimini, Portobella, and Porcini mushrooms finished with a beurre blanc.

\$8.50

Classic Shrimp Cocktail: Served with butter leaf lettuce, garlic aioli, lemon and cocktail sauce.

\$9.50

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

\$10



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Mains

Grilled Fillet Mignon: Served with caramelized shallots and a rosemary truffle butter finished with a veal glaze.

\$26

Grilled Spiced Rubbed Pork Tenderloin: Served with a Fig relish and finished with a demi glaze.

\$20

Slow Roasted Beef Short Ribs: Seasoned with Ancho chilis and garlic with a port wine balsamic glaze.

\$22

Pan Seared Salmon: Served with sweet mashed potatoes and a fresh fruit salad flavored with raspberry vinegar and cilantro.

\$20

Lemon Herb Roasted Breast of Chicken: Served with caramelized pearl onions and Shiitake mushrooms in a Viogner butter broth

\$19

Grilled Chicken Penne Pasta: Garnished with asparagus, Shiitake mushrooms, teardrop tomatoes, and Asiago cheese in a garlic herb broth.

\$18

Tabouleh stuffed bell peppers: Garnished with French lentils, Quinoa, and fresh herbs roasted with Feta cheese and a tomato vegetable broth.

\$18

*All entrée's served with vegetable and potato du jour
with fresh baked sour dough rolls*