



# THE LODGE

## AT VENTANA CANYON

### Starters

<b>*Lump Crab Cakes</b> Three crab cakes, cabbage, avocado, corn, sweet chili sauce.	<b>\$14</b>	<b>*Spiced Chicken Wings</b> Twelve breaded chicken wings served with choice of sauce (bbq, buffalo, bleu cheese, ranch dressing).	<b>\$14</b>
<b>Trio Sampler</b> Battered pickles, mozzarella sticks, crispy zucchini fries (ranch dressing, marinara sauce).	<b>\$9</b>	<b>*Calamari and Shrimp</b> Crisp fried calamari, shrimp, pickled banana peppers, artichoke, lemon aioli, arrabiata tomato coulis.	<b>\$13</b>
<b>*Firecracker Shrimp</b> Crispy bite sized shrimp, zesty Japanese dynamite sauce.	<b>\$12</b>	<b>Quesadilla</b> Cheese blend, diced green chilies, pico de gallo, guacamole, sour cream.	<b>\$10</b>
<b>*Shrimp Cocktail</b> Five jumbo shrimp, classic cocktail sauce, lemon.	<b>\$14</b>	<b>Chicken - \$12 or Beef - \$13</b>	

### Entrée Salads

**Any Choice \$14 / Light Portion \$8**  
**Add Chicken - \$3, Salmon - \$5, 3 Jumbo cocktail shrimp - \$7**

<b>Spinach Salad</b> Baby spinach, grapefruit segments, avocado, strawberries, toasted pine nuts, goat cheese, raspberry white balsamic vinaigrette.	<b>Caesar Salad</b> Romaine lettuce, croutons, tear drop tomatoes, kalamata olives, parmesan cheese.
<b>Wedge Salad</b> Crisp iceberg lettuce, bacon, bleu cheese, tomato, fizzled onion, egg, bleu cheese dressing.	<b>Ventana Bleu Salad</b> Mixed organic greens, bleu cheese crumbles, candied pecans, blackberries, raspberries, blueberries, grapefruit segments, orange poppy seed dressing.

### Casual Classic Fare

<b>*Top Sirloin Steak</b> 6oz angus steak, bordelaise sauce, mashed potatoes, fresh vegetables.	<b>\$22</b>	<b>*Liver and Onions - \$19</b> Sautéed calves liver with bacon, caramelized onions, Yukon gold mashed potatoes, fresh vegetables.	<b>\$19</b>
<b>Linguine &amp; Clams</b> Linguine pasta, little neck clams, fresh herbs, garlic bread.	<b>\$15</b>	<b>*Ventana Burger - \$13</b> 8oz harris ranch beef patty, crispy onions, crisp poblano peppers, avocado, cheddar, pepper jack cheese, bacon, bbq sauce, choice of side.	<b>\$13</b>
<b>*Chicken Monterey</b> Chicken, tomato, avocado & jack cheese sauce, mashed potatoes, fresh vegetables.	<b>\$18</b>	<b>*House Burger - \$10</b> 8oz harris ranch beef patty, lettuce, tomato, pickle, red onion, choice of side.	<b>\$10</b>
<b>*Top Sirloin and Wedge Salad</b> Crisp iceberg lettuce, 6oz steak, bacon, bleu cheese crumbles, tomato, fizzled onion, egg, and bleu cheese dressing.	<b>\$22</b>	<b>10" Pizza - \$12</b> With a choice of three toppings: pepperoni, sausage, chicken, bacon, black olives, pineapple, peppers, onions, mushrooms.	<b>\$12</b>
<b>Coconut Shrimp</b> Ten breaded shrimp, fries, coleslaw.	<b>\$19/\$11</b>		

### Entrées

**All Entrees include Soup, House Salad or Caesar Salad**

<b>*Pork Porterhouse - \$25</b> 12oz t-bone pork chop, apricot & cherry demi, mashed potatoes, fresh vegetables.
<b>*Hazelnut Scallops and Shrimp - \$32 / Light Portion - \$27</b> Sautéed shrimp & scallops, Frangelico tarragon sauce, crushed hazelnuts, mushroom risotto, fresh vegetables.
<b>*Atlantic Salmon - \$31/ Light Portion - \$24</b> Grilled salmon, horseradish orange marmalade, mediterranean style rice pilaf, fresh vegetables.
<b>*Trout Almandine - \$22/ Light Portion - \$17</b> Pan seared trout, toasted almonds, champagne basil sauce, mushroom risotto, fresh vegetables.
<b>*Twin Filet Mignon - \$36 / Light Portion - \$29</b> Grilled beef tenderloin, bordelaise sauce, mashed potatoes, fresh vegetables.
<b>Vegetarian Entrée - \$18</b> Ask your server, this entree changes on a regular basis.

Please inform your server if you have food allergies or special dietary requirements.

\*Consuming raw or undercooked meats, poultry, seafood or eggs, may increase your risk of food-borne illness especially if you have certain medical conditions.