



THE LODGE AT VENTANA CANYON

DINNER

STARTERS

*Lump Crab Cakes - \$14

Three crab cakes over garlic spinach, grilled lemon, pommery mustard aioli

BBQ Pulled Pork Sliders - \$9

Three bbq pork sliders, cole slaw

*Firecracker Shrimp - \$12

Crispy bite sized shrimp, Japanese dynamite sauce

Italian Sampler - \$10

Chorizo stuffed cherry pepper, mozzarella sticks, marinated long stem artichoke, pickled cipollini onion, marinara

*Shrimp Cocktail - \$14

Five jumbo shrimp, classic cocktail sauce, lemon

*Spiced Chicken Wings - \$14

Twelve breaded chicken wings served with choice of sauce (bbq, buffalo, bleu cheese, ranch dressing)

*Calamari and Shrimp - \$13

Crisp fried calamari, shrimp, pickled banana peppers, artichoke, lemon aioli, arrabbiata tomato coulis

Quesadilla - \$10 {Chicken - \$12 Beef - \$13}

Cheese blend, diced green chilies, served with pico de gallo, guacamole & sour cream

ENTRÉE SALADS

Any Choice - \$14 / Light Portion - \$8

Add Chicken - \$3 Add Salmon - \$5 Add 3 Jumbo cocktail shrimp - \$7

Spinach Salad

Baby spinach, dried cherries, hard boiled egg, toasted cashews, raspberries, mandarin orange, pomegranate vinaigrette

Caesar Salad

Romaine lettuce, croutons, tear drop tomatoes, kalamata olives, parmesan cheese

Wedge Salad

Crisp iceberg lettuce, bacon, bleu cheese, tomato, fizzled onion, egg, bleu cheese dressing

Ventana Blue Salad

Mixed organic greens, bleu cheese crumbles, candied pecans, blackberries, raspberries, blueberries, grapefruit segments, orange poppy seed dressing

CASUAL CLASSIC FARE

*Top Sirloin Steak - \$22

6oz angus steak, bordelaise sauce, mashed potatoes, fresh vegetables

*Chicken Scaloppini - \$18

Chicken scaloppini, mushrooms, braised leeks, rosemary sauce, mashed potatoes, fresh vegetables

Lasagna and Meatballs - \$15

Three-cheese lasagna, meatballs, marinara sauce, parmesan cheese, fresh vegetables

*Top Sirloin and Wedge Salad - \$22

Crisp iceberg lettuce, 6oz steak, bacon, bleu cheese crumbles, tomato, fizzled onion, egg, and bleu cheese dressing

Coconut Shrimp - \$19 / \$11

Ten breaded shrimp, fries, coleslaw

*Liver and Onions - \$19

Sautéed calves liver with bacon, caramelized onions, Yukon gold mashed potatoes, fresh vegetables

Mediterranean Sausage Gnocchi - \$15

Chicken sausage, potato dumplings, hunter sauce

*Ventana Burger - \$13

8oz harris ranch beef patty, crispy onions, crisp poblano peppers, avocado, cheddar, pepper jack cheese, bacon, bbq sauce, choice of side

*House Burger - \$10

8oz harris ranch beef patty, lettuce, tomato, pickle, red onion, choice of side

10" Pizza - \$12

With a choice of three toppings: pepperoni, sausage, chicken, bacon, black olives, pineapple, peppers, onions, mushrooms

ENTRÉES

All Entrees include Soup, House Salad or Caesar Salad

*Roasted Half Duck - \$32

Slow roasted duck, cherry pomegranate au jus, mashed potatoes, fresh vegetables

Lamb Shank - \$27

Braised bone-in Lamb shank, mashed potatoes, fresh vegetables

*Scallops and Shrimp - \$32 / Light Portion - \$27

Sautéed shrimp & scallops, mushroom, artichoke, tomatoes, scallion, sherry caper sauce, mushroom risotto, fresh vegetables

*Atlantic Salmon - \$31/ Light Portion - \$24

Grilled salmon, basil burre blanc, mediterranean style rice pilaf, fresh vegetables

*Seabass - \$24 / Light Portion - \$19

Pan seared seabass, tarragon sauce, crab, shrimp, mushroom risotto, fresh vegetables

*Twin Filet Mignon - \$36 / Light Portion - \$29

Grilled beef tenderloin, bordelaise sauce, mashed potatoes, fresh vegetables

Vegetarian Entrée - \$18

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. *Advise us of any dietary needs such as allergies, Gluten Free, Dairy Free etc.