



THE GRAND LODGE

STARTERS

Boom Boom Shrimp..... \$15

Lightly fried & tossed in a spicy sauce

Korean Beef Spring Rolls..... \$14

Filled with tender Korean-style BBQ beef, vermicelli noodles, cabbage, pear purée & mirin. Served with a spicy sweet chili sauce

Crispy Haas Avocados..... \$14

Corn masa-battered with a hint of cilantro, lime & kick of jalapeño. Served with our avocado ranch for dipping

Edamame Pot Sticker..... \$13

Filled with whole edamame beans, vegetables & shitake mushrooms. Served with a ginger teriyaki dipping sauce

French Onion SoupCup \$6 / Crock \$10

Topped with Swiss cheese

Lobster BisqueCup \$6 / Bowl \$12

Creamy & delicious

FRESH SALADS

Caesar \$16

Romaine, sun-dried tomato, pine nuts, croutons & Parmigiano Reggiano cheese

Chef \$15

Romaine, ham & turkey, hard-boiled egg, tomato, cucumber, croutons, cheddar & jack cheeses

Chopped Cobb \$15

Romaine, tomato, bacon, chicken, hard-boiled egg, avocado, chives & blue cheese

Asian Sesame \$12

White & red cabbage, red pepper, carrot, snap peas, green onion, cilantro, sesame seeds, cashews, crispy wontons & a sesame dressing

Orchard \$12

Spring mix, apples, grapes, onion, carrot, gorgonzola cheese & toasted almonds

House \$4 Side / \$8 Large

Spring mix, & romaine, tomato, cucumber, radish, carrot

Enhancements:

Salmon, \$8 / Shrimp, \$8 / Chicken, \$6



THE GRAND LODGE

Entrées *Includes side salad, hot rolls & choice of two sides*

Beef Filet* \$42

Grilled 8 oz. tenderloin with a shitake mushroom demi-glace

Add three Grilled or Fried Shrimp, \$7

Maple & Balsamic-Glazed Pork Chop* \$32

Bone-in chop with a maple balsamic reduction

Caramelized Shallot Salmon \$30

Oven-roasted & topped with caramelized shallot

Pecan-Crusted Trout..... \$30

Local Sunburst rainbow trout with a rich, earthy honey-chipotle butter sauce

Southern Fried Shrimp \$28

Panko-crusted & perfectly fried

Butter Chicken \$28

Tender thigh meat in a rich curry broth served with basmati rice with almonds & green peas

Pappardelle Pasta..... \$20

*Wide egg noodles, Parmigiano Reggiano, fresh basil & choice of sauce (fresh tomato, Alfredo, Pesto or Vodka sauce) **Add Salmon \$8 / Shrimp \$8 / Chicken \$6***

Sandwiches *Choose one side*

Laurel Ridge Burger* \$15

8 oz. grilled to perfection, caramelized onion, candied bacon, house-made BBQ sauce, Tillamook white cheddar & a blackberry bacon jam

Eagles Nest Club \$13

Turkey, ham, romaine, sliced tomato, candied bacon, mayo on toasted High Crown white bread

SIDES: *Extra sides, \$5*

Roasted Asparagus

Winter Root Vegetable Medley

Mashed Potatoes

Roasted Fingerling Potatoes

Honey-Glazed Carrots

Basmati Rice

Yellow Rice



* Food is prepared where gluten may be present. Consuming undercooked meats, fish, shellfish or eggs may increase your risk for food-borne illness.