

# Lodge Lunch Menu

## Starters and Soups

### Tomato Basil Bruschetta

Parmesan cheese, grilled crostini  
\$5

### Bacon Wrapped Shrimp

Sundried tomato goat cheese  
Olive tapenade  
\$9

### Smoked Salmon Pizza

Cream cheese, fried capers, Bermuda  
onion  
\$12

### Wisconsin Beer Cheese Soup

Sausage breadsticks  
Cup \$4 Bowl \$6

### Green Chili

Cup \$4 Bowl \$6

### Soup of the Day

Cup \$4 Bowl \$6

## Sandwiches

Sandwiches include your choice of marble rye, wheat, white, or sourdough breads  
Choice of sides- potato salad, coleslaw, cottage cheese, French fries, or potato chips  
Add \$2 for fresh fruit or sweet potato fries

### Garden of the Gods Club Sandwich

Sliced turkey and ham, bacon, sprouts, lettuce,  
tomato, avocado  
\$12

### The Sandwich Board

Roasted turkey breast, roast beef, ham, chicken or  
tuna salad, lettuce, tomato and onion, with your  
choice of cheddar or Swiss cheese  
\$10

### Half Sandwich and Soup

Choice of half sandwich and cup of soup of the day  
\$9

### "The Burger"

Grilled half-pound prime burger, toasted rustic roll,  
cheddar or Swiss cheese, lettuce, tomato, and  
Cabernet Sauvignon onions  
\$11

Add: \$1 each for applewood smoked bacon,  
sautéed mushrooms, crispy onions, blue cheese,  
barbecue sauce, guacamole

### Slow Roasted Whiskey and Maple Pulled Pork Sandwich

Red cabbage slaw  
\$11

### Grilled Reuben

Corned beef, sauerkraut, Swiss cheese  
on grilled marble rye  
\$10

### Bay Shrimp Po'Boy

Shaved iceberg lettuce, Creole aioli, sliced tomatoes  
Lemon wedges  
\$12

### French Dip

Thinly shaved roast beef, Swiss cheese,  
toasted baguette, au jus, horseradish cream  
\$12

### Grilled Chicken and Brie Sandwich

Granny smith apple, arugula, tomato, and onion on  
toasted baguette  
\$12

### Turkey Bacon Avocado Sandwich

Oven roasted turkey breast, applewood smoked  
bacon, Balsamic onions  
\$12

♥ Denotes heart healthy cuisine.

## *Entrée Salads*

### **Traditional Caesar Salad**

Crisp romaine, house made croutons and Parmesan cheese,  
tossed with creamy garlic dressing  
\$10

### **Cobb Salad**

Chopped egg, tomato, bacon, turkey, ham, iceberg lettuce, avocado,  
blue cheese, Dijon vinaigrette  
\$12

### **Farrell's Delight**

Iceberg lettuce, tomato, avocado, bacon, bleu cheese, pear vinaigrette  
\$12

### **Garden of the Gods Club Steak Salad**

New York Strip Steak, iceberg lettuce, thick-cut tomatoes,  
Bermuda onions, green goddess dressing  
\$15

### **Spinach Salad**

Spinach leaves, sliced red onion, mushrooms, tomato wedges, applewood smoked bacon,  
cheddar cheese, buttermilk dressing  
\$9

### **Salad of Lemon and Rosemary Grilled Chicken ♥**

Baby field greens, cucumbers, tomatoes, toasted walnuts, oranges,  
feta cheese, balsamic vinaigrette  
\$14

### **Asian Chicken Salad ♥**

Romaine and iceberg lettuces, julienne carrots, radish, napa cabbage, snow peas,  
orange segments, spicy peanut dressing  
\$12

Add: Herb Grilled Chicken ♥ \$4

Grilled Atlantic Salmon ♥ \$5

Garlic Butter Shrimp \$5

♥ Denotes heart healthy cuisine.

## *Entrées*

**Garden of the Gods Lobster Taco**  
Pico de gallo and jicama-carrot slaw  
\$17

**Orange Gremolatta Chicken**  
Rigatoni pasta, baby spinach, parmesan cheese  
\$14

**Cornmeal Crusted Catfish**  
Red pepper succotash, sausage hushpuppies, lemon butter sauce  
\$14

**Old-Fashioned Meatloaf**  
Buttermilk mashed potatoes, green beans, roasted mushrooms, tomato gravy, crispy onions  
\$12

**Grilled Salmon**  
Marinated artichokes, minted eggplant purée, crispy chickpeas, grilled three onion relish  
\$16

**Grilled Yellowfin Tuna ♥**  
Pesto roasted potatoes, grilled lemons, tomatoes, kalamata olives  
\$17

**Ham and Aged Cheddar Frittata**  
Summer greens, lemon vinaigrette  
\$12

**Grilled Flat Iron Steak**  
Smoked cheddar grilled crostini, grilled Portobello mushroom, chili mayonnaise  
\$16

♥ Denotes heart healthy cuisine.