

Restaurant & Bar **STARTERS**

QUESO & CHIPS Melted cheese blend whipped into a velvety	\$11	sticks and your choice of ranch or bleu cheese dressing	
poblano pepper dip served with tortilla chips		CHEESY BREAD Our homemade pizza dough topped	\$12
JALAPENO POPPERS Fresh jalapenos stuffed with seasoned cream cheese & wrapped with	\$13	with cheese, garlic & herbs served with our homemade marinara sauce	
Farm to Market bacon		SPINACH & ARTICHOKE DIP Artichokes, spinach & garlic in a creamy	\$12
WOOD FIRED WINGS Buffalo hot wings served with carrot & celery	\$15	homemade parmesan cheese dip served with tortilla chips	

ENTREES

All entrees are served with a small greenhouse salad

ROTATING WEEKLY ENTREE SPECIALS. ASK YOUR SERVER.

BURGERS & MELTS

All burgers & melts are served with coleslaw & kettle cooked potato chips

THE CLASSIC BURGER Half pound beef patty grilled to perfection with lettuce, tomato & onion	\$15	HAWAIIAN BURGER Half pound burger, canadian bacon, pineapple, swiss cheese, lettuce, tomato & onior	\$18 1
GRILLED CHICKEN MELT Grilled chicken breast, melted cheddar cheese, tomatoes & lettuce	\$14 onions,	MUSHROOM SWISS BURGER Half pound grilled burger, sauteed mushrooms, melted swiss cheese, lettuce, tomato & onion	\$17
HOT & SPICY MELT Grilled chicken breast, melted pepper jack cheese & jalapeno	\$15	Vegan vegetable patty can be substituted for a sandwiches	ıll

Add cheese (Cheddar, American, Swiss, Pepperjack) - \$1 Add local bacon to any sandwich or burger - \$3 Make it spicy - add jalapenos - \$1 🥠

DOG MENU

"Bow-Chicka-Wow-Wow" - Grilled Chicken Breast for your best friend - \$5

*Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness. HOST YOUR PRIVATE PARTY WITH US HERE, AT THE LODGE IN OUR PRIVATE DINING ROOM OR OUR EVENT LODGE



SOUPS & SALADS

SEASONAL SOUP

cup \$5

bowl \$9

Ask your server about our rotating seasonal selection of homemade soups

GREENHOUSE SALAD

sm \$8 lg \$13

Mixed greens, tomatoes cucumbers & red onion topped with homemade croutons & parmesan

- add grilled chicken for \$5

ROASTED CHICKEN

\$19

Mixed greens with wood oven roasted chicken breast bacon, mozzarella cheese, apples, tomatoes, cucumbers

CAESAR SALAD

\$14

Romaine lettuce topped with homemade croutons, shaved parmesan cheese & our homemade caesar sriracha dressing - add grilled chicken for \$5

Dressings: Ranch, Bleu Cheese, Red Wine Vinaigrette, Oil & Vinegar, Sriracha Caesar

WOOD FIRED PIZZA

Homemade & hand stretched dough with our special recipe marinara, italian cheese blend & baked in our wood-fired oven

DOG LAKE Farm to Market pepperoni, minced garlic & fresh basil	\$18	THE DUKE Farm to Market canadian bacon, pineapple & jalapenos	\$18
THE CAPRESE Fresh sliced mozzarella & tomatoes, topped with fresh basil & balsamic glaze	\$16	THE STILLWATER Black olives, artichoke hearts, banana peppers & red onion	\$16
FORT STEELE Farm to Market sausage, bacon, artichoke hearts, red onions & garlic	\$19	CLASSIC CHEESE Homemade dough, marinara sauce and italian cheese blend	\$13

Build your own (Farm to Market Pork products): bacon, sausage, pepperoni, canadian bacon - \$1.50 red onion, tomato, garlic, basil, artichoke hearts, black olives, banana peppers, jalapenos, pineapple, mushroom - \$1.00

DESSERT

WARM FUDGE BROWNIE

APPLE COBBLER

Warm chocolate brownie, served with vanilla ice cream & chocolate sauce - \$9

Homemade cobbler, served with vanilla ice cream, streusel topping & caramel drizzle - \$9

KIDS MENU - ALL ITEMS - \$7 EACH

GRILLED CHEESE CHEESE PIZZA

MACARONI & CHEESE CHICKEN TENDERS

*Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness.

HOST YOUR PRIVATE PARTY WITH US HERE, AT THE LODGE IN OUR PRIVATE DINING ROOM OR OUR EVENT LODGE