



Welcome to the Snowflake Lodge

SALADS AND SOUP

CAESAR SALAD

HEARTS OF ROMAINE, PARMESAN CRISP, HERBED
CROUTONS, PARMESAN CHEESE, HOUSE-MADE CAESAR
DRESSING

10 **ADD ANCHOVIES 3, PRAWNS 7**

HOUSE SALAD

ROMAINE, CHERRY TOMATO, CUCUMBER, PARMESAN
CHEESE, CROUTONS CHOICE OF RANCH OR BALSAMIC
VINAIGRETTE

9

CAPRESE SALAD

COVER FARMS TOMATOES, BASIL, MOZZARELLA, ARUGULA,
BALSAMIC VINAIGRETTE

14 **ADD ANCHOVIES 3**

GREEN GODDESS SHRIMP SALAD

COLD POACHED SHRIMP, GRAPE TOMATOES, CUCUMBER,
GREEN ONION, MARINATED FENNEL, AND AVOCADO GREEN
GODDESS DRESSING

19

SOUP DU'JOUR

5/7

Appetizers and Small Plates

CHIMICHURRI CHICKEN WINGS

CHICKEN WINGS, HOT HONEY, CHIMICHURRI

12

FRITTO MISTO

FRIED SQUID, GREEN BEANS, PEPPERONCINI,
PEPPERONCINI DIPPING SAUCE

17

MARINATED BURRATA

BURRATA MARINATED IN OLIVE OIL, BASIL, GARLIC,
LEMON, BURRATA, GARLIC TOAST POINTS

14

HUMMUS

ROASTED GARLIC HUMMUS WITH MADE WITH CHICKPEAS
AND EDAMAME TOPPED MIDDLE EASTERN SPICES AND
SERVED WITH ROASTED GARLIC NAAN

12

SPICY TOMATO STEAMERS

CLAMS AND MUSSELS IN A SPICY TOMATO WHITE WINE
BUTTER SAUCE

16



WE WILL MAKE EVERY EFFORT TO ACCOMMODATE ANY DIETARY
OR ALLERGY RELATED FOOD RESTRICTIONS

ENTREES

FILET MIGNON

6 OZ FILET MIGNON, TOPPED WITH A LEMON AND WHITE ANCHOVY COMPOUND BUTTER. SERVED WITH FAT POACHED FINGERLING POTATOES, WILTED ARUGULA, AND SEASONAL VEGETABLES

36 **ADD PRAWNS 7**

BRAISED SHORT RIB

BRAISED SHORT RIB TOPPED WITH SAUTEED MUSHROOM DEMI-GLACE. SERVED WITH RED WINE RISOTTO, AND SEASONAL VEGETABLES

30

PAN SEARED STUFFED CHICKEN

CHICKEN CUTLET STUFFED WITH MUSHROOMS AND MOZZARELLA CHEESE SERVED OVER HOMEMADE LINGUINE WITH A WILD MUSHROOM CREAM SAUCE

32

MUSHROOM RISOTTO

(PARMESAN CHEESE OPTIONAL)

WILD MUSHROOMS AND ARBORIO RICE TOPPED WITH A VEGAN PESTO SAUCE

23

BURRATA PESTO PAPPARDELLE

BURRATA CHEESE, GREEN OLIVES, HOMEMADE PAPPARDELLE PASTA TOSSED WITH PESTO AND GARNISHED WITH ARUGULA, AND CHARRED LEMON

21 **ADD PRAWNS 7**

BAKED COD PUTTANESCA

COD, TOPPED WITH PUTTANESCA SAUCE, AND BRAISED FENNEL. SERVED WITH SMASHED RED POTATOES, AND SEASONAL VEGETABLES

20

THE BURGER

BACON, CHEESE, LETTUCE, TOMATO, PICKLES, AND BLS SECRET SAUCE. SERVED WITH FRENCH FRIES.

SUB VEGGIE BURGER AVAILABLE

17

DESSERT

LEMON OLIVE OIL CAKE

CANDIED LEMON ZEST, WHIPPED CREAM

8

BLUEBERRY PANNA COTTA

TOPPED WITH BLUEBERRY COMPOTE, BASIL LEAF, AND CANDIED LEMON ZEST

8

SLICE OF PIE

SERVED A'LA MODE, ASK YOUR SERVER ABOUT THIS WEEKS FLAVOR

8

BAMBOLONI

3 SMALL HOUSE MADE DOUGHNUTS, ONE CHOCOLATE CUSTARD, ONE RASPBERRY JAM, AND ONE LEMON CURD

8

WE WILL MAKE EVERY EFFORT TO ACCOMMODATE ANY DIETARY OR ALLERGY RELATED FOOD RESTRICTIONS
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.