



# DINNER

Executive Chef Edwin Cole

Chef de Cuisine Andrew Curran

## INTRODUCTIONS

### CHIPS AND SALSA 9

Arizona Chile-Dusted Corn Tortilla Chips | Lodge Roasted Salsa [GF, VG, VEG](#)

### LODGE GUACAMOLE WITH CHIPS 11

Avocado | Tomato | Jalapenos | Red Onion | Lime | Cilantro | Cotija Cheese [GF, VG,](#)

### GRILLED LAMB CHOPS 25

Fresh New Zealand Lamb | Porcini Ancho Demi Glacé | Fresh Greens [GF](#)

### GREEN CORN TAMALES HUSH PUPPIES 13

Poblano Sauce | Chipotle Crema | Arugula | Cotija Cheese [VG](#)

### SHRIMP FUNDIDO 14

Pasilla Sauce | Cheese Blend | Pico de Gallo | Choice of Tortilla Chips or Warm Corn Tortillas [GF,](#)

### KALBI SHORT RIB BITES 16

Garlic Chile Glaze | Lodge Fries [GF](#)

### CHEF'S BOARD 25

Cured Meats | Dried Fruits | Nuts | House Pickled Vegetables | Seasonal House Jam | Toasted Crostini

### SOPA DEL DIA 12

Ask Your Server for the Selection of the Day

## SALADS

Add Chicken 5 | Add Shrimp 8 | Add Salmon 12

### LODGE HOUSE SALAD 12

Spring Mix Greens | Black Beans | Roasted Corn | Cucumber | Cherry Tomatoes | Cheese Blend | Tortilla Strips

Cilantro Lime Vinaigrette [GF, VG](#)

### SPINACH SALAD 14

Fresh Spinach | Roasted Sweet Potatoes | Craisins | Crispy Onions | Queso Fresco | Creamy Cracked Pepper Dressing [VG](#)

### ENDIVE AND ARUGULA SALAD 14

Fresh Arugula | Asian Pears | Grapes | Gorgonzola | Honey Mustard Vinaigrette [GF, VEG](#)

### ROASTED ROOT VEGETABLE SALAD 14

Fresh Arugula | Parsnips | Turnips | Marcona Almonds | Carrot Puree | Agave Beet Vinaigrette [GF,](#)



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## ENTRÉES

### SOUTHWEST GLAZED MEATLOAF 28

Wagyu Beef and Pork Chorizo Blend | Mashed Potatoes | Roasted Heirloom Carrots and Corn | Porcini Ancho Demi Glacé [GF](#)

### LODGE TAMALES 22

Poblano Crema | Calabacitas | Cotija Cheese | **Tortilla Strips** [VG](#)

### PAN-SEARED HALF CHICKEN 29

Roasted Potatoes | Bourbon Carrots | Garlic Butter Pan Jus [GF](#)

### MALBEC-BRAISED SHORT RIBS 42

Mashed Potatoes | Brussels Sprouts | Ancho Demi Glacé [GF](#)

### STUFFED RAINBOW TROUT 28

Southwest Wild Rice | Succotash | Lemon Cream Sauce

### MANCHEGO CREAM PASTA 26

Fresh Local Rigatoni | Mushroom Mix | Cream Sauce | Spinach | Tomatoes | Cotija Cheese [VG](#)

**Add Chicken 5 | Add Shrimp 8 | Add Salmon 12**

### GRILLED PORK CHOP 39

Sweet Potato Purée | Green Beans | Mustard Cream

### GLAZED SALMON 28

Seared Fresh Atlantic Salmon | Asparagus | Sweet Potato | Ancho Chile Glaze [GF](#)

### MAR Y TIERRA\* 45

Prime Hangar Steak and Tiger Shrimp | Potato Purée | Grilled Asparagus | Demi Glacé [GF](#)

[GF](#): Gluten Free | [VEG](#): Vegan | [VG](#): Vegetarian

Menu subject to change. A 20% service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.