



### Dinner Menu

Dinner is served seven days a week, 5:00 – 9:00pm.

#### Appetizers

##### **Sautéed Mussels**

With Arbor Day Farm Porter's Pride wine, braised shallots, fresh lemon, garlic and smoked sea salt.

##### **Chicama Flatbread Pizza**

Grilled chicken breast, caramelized onions, artichoke hearts and three cheeses topped with smoked tomato marinara.

##### **Broiled Crimini Mushrooms**

Stuffed with grilled vegetables, Alouette® and Manchego cheeses and drizzled with red wine syrup and garlic oil.

##### **Crab Dip**

Maryland blue crab, Muenster cheese, garlic cloves and artichoke hearts, served with warm crostini.

##### **Bruschetta**

Fresh mozzarella, vine-ripe tomatoes, grilled onions, balsamic, fresh basil and shaved Romano.

#### Soup and Salads

*Add grilled chicken breast or petite salmon filet to any salad for an additional charge.*

##### **Classic Caesar**

Crisp Romaine lettuce with garlic croutons, shaved Parmesan cheese and Caesar dressing

##### **Kimmel Orchard Salad**

Baby spinach, candied hazelnuts, julienne Granny Smith apple, Maytag® blue cheese and oven-dried sour cherries, tossed with blackberry-infused vinegar and olive oil

##### **Garden Greens**

Mixed baby greens, vine-ripe tomatoes, sweet corn, red onion and cucumber are tossed with lemon herb vinaigrette.

##### **Soup du Jour**

Our chef's daily creation, by the bowl or cup



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### **House Specialties**

*Add a petite salad – Kimmel Orchard, Caesar, or Garden Greens – to any entrée for an additional charge.*

#### **Slow Roasted Prime Rib**

Grain-fed Nebraska beef, slow roasted and served with baked potato, sautéed fresh vegetables, creamed horseradish and au jus.

Pine Cut (10 oz) • Maple Cut (12 oz) • Oak Cut (15 oz)

#### **“Big Red Mill” Cedar Plank Salmon**

Wild salmon fillet, roasted on red cedar and served with wild rice pilaf, sautéed fresh vegetables and Arbor Day Farm Porter’s Pride cream sauce

#### **Tortellini Primavera**

Cheese-filled tortellini sautéed with grilled vegetables, roasted garlic, mushrooms, sweet corn, fresh herbs and champagne butter sauce.

#### **Rainbow Trout Amandine**

Floured boneless rainbow trout fillets, pan fried with toasted almonds and fresh lemon, served with wild rice pilaf and sautéed fresh vegetables.

#### **Braised Free-Range Beef Short Ribs**

Short ribs, braised in house-made blackberry barbecue sauce and served with chipotle baked beans and tempura onions

#### **Blackened Florida Grouper**

Blackened grouper fillet with capellini pasta, Tasso ham, grilled vegetables and Creole crayfish butter

#### **Garden Vegetable Risotto**

Creamy Arborio rice with vine-ripe tomatoes, grilled vegetables, spinach, sweet corn, caramelized onions and Alouette® cheese



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### From the Grill

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#### **Filet Mignon**

Grilled and served with La Mancha smashed potatoes, truffle oil, fresh vegetables,  
and cracked peppercorn port wine sauce.

6-oz. cut • 10-oz. cut • Crab Gratin for an additional charge

#### **Pork Tenderloin**

House-cured and apple wood smoked pork tenderloin, grilled and served with garlic bacon sauce,  
au gratin potatoes and sautéed fresh vegetables.

#### **Grilled Chicken Gratin**

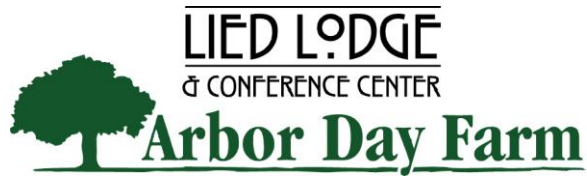
Chicken breast with caramelized onion and Alouette® cheese gratin, served with  
garlic cream, herb risotto and sautéed fresh vegetables.

#### **Grilled Buffalo “Hanger” Steak**

Boulevard Stout-marinated and charred, served with blackberry barbecue sauce,  
au gratin potatoes and tempura onions.

#### **Grilled Kansas City Strip Steak**

12-ounce steak with mushroom cognac sauce, smoked bacon and sharp cheddar potato cake  
and sautéed fresh vegetables



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### **Sweet Endings**

*Our personal favorites, each made in the Lied Lodge kitchen*

#### **Cheesecake Parfait**

With vanilla cheesecake, grilled strawberries, sponge cake and Grand Marnier® Chantilly

#### **Pam's Apple Pie**

With caramel sauce or a la mode

#### **Chocolate Decadence**

Flourless chocolate cake with vanilla ice cream, chocolate and caramel sauces

#### **Hazelnut Crème Brûlée**

#### **House-Made Ice Cream**

*Please ask your server for today's flavor.*