

RAINBOW LODGE™

Dinner Menu

Chef's Tasting Menu

Six Petite Courses of Seasonal Features and Lodge Favorites 79

Add the Sommelier Selected Beverage Pairing 43

Entire Table Participation Required ~ No Split Tasting Menus

Small Plates

Taste of the Wild

A Rainbow Lodge Classic Featuring a Tasting of Wild Game 16

Seared Sea Scallops

Saffron Scented Yukon Potato and Peppered Bacon Chowder with Petit Herb Salad 15

Crisped Pork Belly on Savoy Cabbage

Caraway Jus, Baby Carrots 14

Pesto Grilled Gulf Shrimp Bruschetta

Lemon Basil Caper Butter 12

Fried Texas Quail Bites

White Cheddar Organic Grits, Bourbon Bacon Gravy 14

Jumbo Lump Crab Cake

Bacon, Green Onion and Creole Mustard Butter 17

Gumbo / Salads

The Lodge's Smoked Duck Gumbo

Andouille Sausage and Wild Rice Pilaf 9

(16/qt. to-go)

White Asparagus and Wagyu Bresaola Salad

Warm Lump Crab Vinaigrette 16

Young Greens and Gorgonzola Salad

Balsamic Vinaigrette, Black Pepper Granola, Dried Sour Cherries 10

Spinach Salad ⑨

Duck Confit, Toasted Mushrooms, Fried Quail Egg, Pecans 13

Caesar Salad 9

⑨ *Gluten Friendly*

If you have a severe allergy to gluten, please inform your server as there is gluten present in our kitchen .

RAINBOW LODGE™

Seafood and Fowl

Lobster and Herb Risotto with Melted Leeks and Baby Arugula 29 ⑨

Rainbow Trout with Lump Crab and Pecan Brown Butter
Crispy Sweet Potato Curls, Sautéed Kale with Roasted Garlic 32

Pan Seared Halibut ⑨
French Puy Lentils Cooked with Greens from our Gardens 29

Sliced Butter Poached Cold Water Lobster Tail
Yellow Tomato Concasse, Shaved Fennel, Citrus and Asparagus Salad 49

Pan Roasted Breast of Pheasant
Atop Creamy Spätzle with Gruyere Cheese, Bacon and Apples 32

Seared Duck Breast and Foie Gras ⑨
Sweet Potato Puree, Greens, Figs and Pecans 28

Parisian Style Gnocchi
Butternut Squash, Calabrian Chilies, Dandelion, Goats Cheese 22



Beef and Game

Grilled 6 oz. Beef Tenderloin Filet ⑨
“Pot Roast Vegetables”, Stewed Cherry Tomatoes, Red Wine Demi 39

16 oz. Cowboy Beef Ribeye Steak ⑨
Grilled Asparagus, Roasted Fingerling Potatoes Tossed in a Warm Bleu Cheese Vinaigrette 46

Grilled Spring Lamb Ribeye
Minted Hollandaise, Squash and Potato Hash, Lamb Jus Reduction 29

South Texas Nilgai Antelope Loin ⑨
Smoked Whole Grain Mustard Glacè
Jalapeno and Bacon Studded Organic Cheddar Grits, Brussels Sprouts 45

Coffee Rubbed North American Elk Chop ⑨
Horseradish Beets, Charred Endive 49

Wild Game Mixed Grill
Chili Rubbed Venison and Elk, Lockhart Quail and Wild Boar Chop
Farro and Wild Rice Pilaf, Grilling Sauce 41

Extras / Sides

Buttered Lump Crab Meat 15
Half Lobster 25
Seared Foie Gras 19

Roasted Brussels Sprouts 6
Crispy Sweet Potato Curls 6
Asparagus with Minted Hollandaise 8

Fried Gulf Oysters 8
Jalapeno and Bacon Cheddar Grits 6
Roasted Garlic Sautéed Kale 5

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