

RAINBOW LODGE™

Lunch Menu

Gumbo / Share / Salads

- Smoked Duck Gumbo** with Andouille Sausage and Wild Rice Pilaf 9
- Taste of the Wild** - A Lodge Classic Featuring a Tasting of Wild Game, *Smaller Portion* 14
- Lobster & Avocado Salad** Easter Egg Radish, The Season's Cherry Tomatoes, Creamy Tarragon & Lemon Dressing 24 ⑨
- Leafy Lettuces and Peach Salad**, Fennel & Feta, Tomato, Black Pepper Granola, RBL Garden Basil Dressing 9
- Summer Tomato Salad** Honey Compressed Golden Watermelon, Whipped Ricotta, Chili and Lime 10
- Fried Chicken Salad** with Cheddar and Bacon. Lemon, Capers and Boiled Egg Dressing 13
- Grilled Steak Salad**, Blue Cheese, Tomatoes, Cane Dressing 15 ⑨
- Caesar Salad**, Ciabatta Croutons 9

Sandwiches

- Braised Wild Boar Tacos**, Shaved Radish Slaw, Guajillo Pepper Sauce 12 (Add an egg +3)
- Lobster Roll**, Classic Lobster Salad, Toasted Roll with Lodge Made Potato Chips 24
- Smoked Chicken and Gouda Pretzel Bun Sliders** with French Fries 14
- Braised Short Rib and Texas Redneck Cheddar Grilled Cheese Sandwich** on Ciabatta with Chips 11 (Add an egg +3)
- Slow Cooked Pulled Pork Sliders** with Carolina Slaw and Mustard Dressing. Chips 10
- Fried Shrimp and Oysters on Toasted Roll**, Creole Mustard Remoulade. Chips 12

Seafood / Chicken / Pasta / Vegetarian

- Lobster and Summer Corn Risotto** 29 ⑨
- Light Lunch** - Filet of Fish with The Season's Vegetables 16 ⑨
- Jumbo Lump Crab Cake** with Crispy Bacon, Green Onion & Creole Mustard Butter. Garden Leaves 19
- Pan Seared Gulf Red Snapper** Andouille and Crawfish Studded Jambalaya, Spicy Buerre Blanc 24
- Gulf "Fish and Chips"** Battered & Fried Flounder, Gulf Coast Tartar Sauce 16
- Rainbow Trout Filet with Lump Crab and Pecan Brown Butter**. Crispy Sweet Potato Curls, Garlic Kale 23
- Shrimp and Angel Hair Pasta** with Artichokes, Mushrooms, Tomato and Capers 16
- Parisian Style Gnocchi** Grilled White Corn, Summer Squash, Cherry Tomato, Goats Cheese, Basil 15
- Artichoke Chicken with** Capers, Mushrooms, Lemon Butter. Mashed Potatoes 18 ⑨

Meat / Game / Steaks

- Grilled Pork Tenderloin**, Creamy Farro, Garden Squash and Blossoms Sauté 18
- Grilled Buffalo Hanger Steak** on Potato, Wild Onion, Purple Hull Pea and Bean Hash, Spiced Tomato Relish 19
- Fried Texas Quail Bites**, White Cheddar Grits, Bourbon Bacon Gravy 14
- Overnight Red Wine Braised Short Ribs**, Smoky Cheddar Orzo and Broccoli 20
- Chicken Fried Venison Cutlets**, Black Pepper Gravy, Mashed Potatoes and Sugar Snap Peas 19
- "Steak and Egg"** - Grilled Lunch Ribeye with Fried Egg, Roasted Fingerling Potatoes 25 ⑨
- Mixed Grill** - Game Sausage, Venison and Texas Quail with Potatoes and Green Beans 35 ⑨

**Business Lunch
Special**
3 courses-smaller portions
Limited to groups of 8 or less

Soup or Salad
Grilled Pork Tenderloin
or
Daily Fish

Petite Sweet

**We are Wild
About
Sundays**
Open all Day

\$2 Mimosas
until 3:00
Half Price Wines
Start at 5

Burger Fridays



Wild Game Burgers
\$13
Champion / Winner!
Houston Press Burger Bracket

**Every Friday
At Lunch**

Chef Added Extras / Sides

Buttered Lump Crabmeat	15	Fried Gulf Oysters	8	French Fries	5
Half Lobster	25	Smoked Venison Sausage	7	Garlic Kale	5
Seared Foie Gras	19	Broccoli	5	Smoked Cheddar Orzo	5

⑨ Indicates Gluten Friendly

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

a discretionary gratuity of 20% will be added to parties of 8 or more

Jun 26, 2017