

Lunch Menu

Starters / Salads

- Smoked Duck Gumbo** with Andouille Sausage and Wild Rice Pilaf 9
Buffalo and Black Bean Chili with Aged Cheddar and Crème Fraiche 9
Taste of the Wild - A Lodge Classic Featuring a Tasting of Wild Game, *Smaller Portion* 14
Roasted Pear and Gorgonzola Salad Young Greens, Balsamic Vinaigrette, Black Pepper Granola, Cherries 9
Fried Chicken Salad with Cheddar and Bacon. Hard Boiled Egg, Lemon and Caper 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

Chicken / Seafood / Pasta / Vegetarian

- Artichoke Chicken** with Capers, Mushrooms, Lemon Butter. Mashed Potatoes 18 ⑨
Stacked Chicken Enchiladas with Jack Cheese, NM Red Chile Sauce, Black Beans and Avocado Pico de Gallo 16 ⑨
 (add an egg \$3)
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 Beurre 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
Lobster Risotto with Melted Leeks, Baby Arugula and Herb Pesto 29 ⑨
Shrimp and Angel Hair Pasta with Artichokes, Mushrooms, Tomato and Capers 16
Parisian Style Gnocchi Butternut Squash, Calabrian Chilies, Dandelion, Goats Cheese 15

Meat / Game / Steaks

- Grilled Pork Tenderloin**, Creamy Porcini Mushroom Fregola Sarda and Grilled Asparagus 18
Grilled Buffalo Hanger Steak on Sweet Potato Puree, Roasted Baby Carrots, 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
Grilled North American Elk Chop Buttery Mashed Potatoes, Roasted Forest Mushrooms, Sautéed Spinach 45
Chicken Fried Venison Cutlets, Black Pepper Gravy, Mashed Potatoes and Green Beans 19
"Steak and Egg" - Grilled Lunch Ribeye with Fried Egg, Roasted Fingerling Potatoes 25 ⑨
Mixed Grill - Game Sausage, Texas Quail & Chili Rubbed Venison with Farro and Wild Rice Pilaf, Grilling Sauce 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

Dec 1, 2017