BREWERY LODGE & SUPPER CLUB MENU

_STARTERS

Soup Du Jour
$7 · $11

Bread Board
choice of butter or herbed olive oil add Pimiento cheese +4

$6

Blistered Shishito
shishito peppers, toasted garlic, balsamic glaze, lemon wedge

$12

Goat Cheese Polenta & Kale
sautéed kale, polenta, goat cheese, cherry tomato, balsamic

$13

Whipped Feta
whipped feta, warm pita, cucumber, Kalamata olive

$14

Crab Cake
lump crab, house remoulade, fresh spring mix, lemon vinaigrette

$14 · $22

Steamed Mussels
Chilean mussels, fennel broth, fresh baguette

$17

Lodge House Salad
spring mix, cherry tomato, red onion, cucumber, creamy basil, croutons, cheese

$11

_STARTERS

Beet Salad
roasted beet, Gorgonzola crumble, candied walnuts, balsamic

$13

Oysters On the Half Shell
Choice of Raw or Steamed - house cocktail sauce, lemon wedge, Tabasco

$17

Oysters Rockefeller
creamed spinach, prosciutto, garlic, shallots

$23

_FEATURED DISHES

Pan-Roasted Chicken
chicken breast, garlic, mushrooms, shallots, capers, pan sauce, roasted potatoes

$25

The Elk Burger
1/2 lb elk patty, smoked cheddar, house-made bacon jam, mayo, roasted potatoes

$21

Cavatappi Alfredo
cavatappi, prosciutto, cream, imported Pecorino cheese, shallot - add chicken +8, add 6 oz flat iron steak +16

$23

Tapenade Salmon
olive crusted salmon, fresh spring mix, red pepper aioli, goat cheese, asparagus

$28

_FEATURED DISHES

Bone-In Pork Chop
frenched double bone pork chop, carrots, maple bourbon glaze, roasted potatoes

$35

*Filet & Caesar
black angus filet, artisan romaine, cherry tomato, cheese, house Caesar

$36

*Filet
black angus filet, Chef's seasonal vegetable

$45

*Ribeye
black angus ribeye, asparagus, roasted potatoes

$50

56 oz Tomahawk Steak
salad, sides, & dessert ORDER 24 HOURS IN ADVANCE

$176

_FEATURED DISHES

*Locally Sourced Grow Farms Beef, Rensselaer, IN

_DESSERT

Chocolate Mousse
$10

Southern Pecan Pie
$10

Vanilla Cheesecake
Choice of chocolate, raspberry, or caramel glaze

$10

Vanilla Crème Brulee
$10