

SNOWFLAKE LODGE

MENU



**Blue Lake Springs
Homeowners' Association**

*Serving fine foods and
Meeting your dining needs.*



SOUPS & SALADS A LA CARTE

CLASSIC BLUE CHEESE WEDGE

SALAD ~ Iceberg wedge served with sliced tomatoes and julienne carrots and blue cheese dressing \$5.00

CAESAR SALAD ~ Hearts of romaine lettuce served with parmesan, croutons and our renowned Caesar dressing \$5.00

SPINACH SALAD ~ Baby spinach greens with ginger mandarin vinaigrette mixed with apples, cranberries and bacon \$5.00

SOUP OF THE DAY ~

By the cup \$3.50

By the bowl \$5.00

A LA CARTE

ROAST PRIME RIB SANDWICH ~ Slow roasted rib eye cut from our prime rib of beef finished on the char broiler served open face on a toasted baguette and au jus \$10.75

PRAWNS BRUSCHETTA ~ Served with garlic tomato basil butter sauce \$8.00

ENTRÉE SALADS \$9.00

ADD CHICKEN \$12.00

ADD PRAWNS \$13.00

ADD CHARBROILED SALMON \$18.00

LOBSTER TAIL ~ 7 oz. lobster tail served with lemon and drawn butter \$20.00

MUSSELS MARINIÈRE ~ Blue point mussels steamed with white wine, shallots, parsley and butter served with toasted Parmesan Bruschetta \$12.00

ENTRÉE'S

The following entrees include your choice of soup or salad .

OUR FAMOUS ROAST PRIME RIB AU JUS ~ Slow roasted certified Angus rib eye of beef served au jus and Dijon mustard horseradish sauce. Served with baked potato

Grande	10 oz. cut	\$21.25
Della Casa	8 oz. cut	\$18.25

FILET MIGNON ~ Peppercorn crusted charbroiled served with shitake mushroom sake butter sauce and Risotto Italiano \$25.00

LOBSTER TAIL ~ 7 oz. lobster tail baked with wine and butter served with lemon and drawn butter. Risotto Italiano \$26.25

Birthday Nights do not apply to this item.

STEAK & LOBSTER ~ Charbroiled filet mignon served with our own baked lobster tail. Risotto Italiano \$41.50

Birthday Nights do not apply to this item.

CALAMARI MILANESE ~ Calamari breaded with Italian herb seasoned panko bread crumbs. Sautéed and served with our classic favorite lemon, butter, garlic, and caper sauce. Served with Risotto Italiano. \$18.00

COHO SALMON FILET ~ Alaskan wild caught Coho Salmon glazed with maple soy and garlic served with Risotto Italiano \$19.00

SEA SCALLOPS CARBONARA ~ Sea scallops sauté with shallots, bacon, cream, parsley and parmesan cheese served over Capalli de Angelo pasta \$19.00

MUSSELS MARINIÈRE ~ Blue point mussels steamed with white wine shallots, parsley and butter served with toasted Parmesan Bruschetta
\$17.00

ST. LOUIS PORK RIBS ~ Slow roasted with honey sesame glaze served with Risotto Italiano and vegetable \$17.00

ROASTED VEGETABLE RAVIOLI ~ Served with a creamy pesto sauce
\$14.00

POLLO ARROSTO ~ Breast of chicken roasted with rosemary garlic and seasonings served over Capalli de Angelo Pasta with a zesty Mediterranean sauce \$16.00

DESSERTS & BEVERAGES

DESSERTS ~ Check with your server for our Chef's dessert specials
\$5.00

BEVERAGES ~ Your Choice of beverage \$2.00

There is an automatic 18% gratuity added to parties of eight or more people.

No separate checks on tables of eight or more people.

Help yourself to soft drinks in the bar at no charge

Plate splitting charge: \$3.00

No minors allowed behind the bar without an adult present.

BLUE LAKE SPRINGS HOMEOWNERS' ASSOCIATION

Restaurant Hours
Friday's 5:30 p.m. to 8:30 p.m.
Saturday's 5:30 p.m. to 8:30 p.m.

Complementary Hors D'oeuvres are served in our cocktail lounge from 5:30 p.m. to 7:30 p.m.



We also offer special services
on off-dining nights.
Our special services include
birthday parties, anniversaries,
wedding receptions and a host of others,
so please keep us in mind for your next big event.

Please note, Birthday Nights for Members and their spouses are only available on
the 1st and 3rd Friday's of the month of their birthday.

Thank you, The Management

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