



SNOWFLAKE LODGE RESTAURANT

APPETIZERS

Baked Brie- Imported demark brie wheel baked in crispy puff pastry, topped with Marsala infused cranberries, cinnamon, and sliced, toasted almonds. Served with crostini 10

Porto Bello Fries- Meaty Porto Bello mushroom slices, coated in a buttermilk batter and fried crispy. Served with a Meyer lemonaise dipping sauce 9

Prawns Bruschetta- Tiger prawns sautéed in butter and virgin olive oil with garlic, Heirloom tomatoes, Greek olives, fresh basil, and white wine. Served with char grilled bruschetta 10

Spinach, Artichoke, & Cheese Batard- Toasted batard topped with spinach, artichoke, parmesan, and garlic sauce 9

SOUP AND SALAD

Soup of the Day ~ By the cup 3.50 By the bowl 6.50

Entrée Salads

Caesar Salad ~ Hearts of romaine served with parmesan, toasted crouton, and our renowned Caesar dressing 10 with Chicken 14 with Prawns 18

Roasted Beet and Orange Salad ~Baby spinach greens served with sliced oranges, roasted beets, toasted hazel nuts, shaved red onion and a rice wine vinaigrette dressing 11 with Chicken 15 with prawns 19

Featured Salad

Grilled Ribeye & Heirloom Tomato Salad- Pan seared choice ribeye cutlet, cooked to temperature and sliced thin. Served with baby spinach, and topped with an heirloom tomato salad of shaved red onion, red bell pepper, garlic, virgin olive oil, herbs, cucumber, and Greek Kalamata olives 19.

Plate splitting charge 5.

NO SEPARATE CHECKS ON PARTIES OF 10 OR MORE

ENTRÉES

A choice of small Caesar salad, a small Roasted Beet Orange Spinach salad, or cup of soup is offered with any entrée for 3.50

Mystery Dinner- 16.95 from 5 to 6:30 pm, 17.95 from 6:30 to closing
*No Substitutions

Braised Lamb Shank- Premium lamb hind shank, braised to “fall off the bone tender” in a port, red wine, & fresh herbs demi glaze sauce. Served with Golden Yukon whipped potatoes and baby carrots 28

Calamari Milanese ~ breaded with Italian herbs, and seasoned panko crumbs. Served with our classic lemon garlic caper butter sauce, chefs selection of seasonal fresh vegetables and risotto 21

Chicken Caprese ~ All natural 8 oz. chicken breast, pan seared and topped with basil pesto, tomatoes, mozzarella fresco, and balsamic syrup. Served over risotto 21

Ribeye Steak ~ 12 oz certified angus beef ribeye steak, charbroiled and seasoned with black peppercorns & fresh rosemary, basted with balsamic vinegar and olive oil, cooked to temperature. Served with sautéed Portobello mushrooms, whipped golden Yukon potatoes and chef's selection of seasonal fresh vegetables
30

With Shrimp Scampi 37

Lobster Tail- 8oz warm water lobster tail, oven roasted with butter and wine. Served with drawn butter, grilled lemon, risotto, and chefs selection of seasonal fresh vegetables 29

Halibut- Alaskan wild caught halibut baked with creamy garlic aioli, scallions, and parmesan. Served with lemon butter sauce, risotto, and chef's selection of seasonal fresh vegetables 25

Baby Back Ribs- Brown Sugar & Spice rubbed pork ribs, slow roasted and finished with honey sesame glaze and fresh scallions. Served with whipped Yukon potatoes and chefs selection of seasonal fresh vegetables 20

Pasta Mediterranean- Sautéed Heirloom tomatoes, garlic, Greek olives, basil, feta cheese, virgin olive oil, and white wine. Served over penne pasta 18

Our Famous Roast Prime Rib ~ slow roasted Certified Angus Rib Eye of Beef
Served with au jus, Dijon mustard horseradish sauce, chefs selection of seasonal fresh vegetables, and baked potato

Grande 12 oz. cut 29

Della Casa 10 oz. cut 26

limited availability, check with server

DESSERTS

Featured House Made Dessert of the week 7

*Chocolate Mud Pie * Lava Cake * Crème Brule*

** Ice Cream Sundae*

Vanilla bean ice cream, chocolate and caramel sauces chopped mixed nuts whipped cream and maraschino cherry

**Mystery dessert of the day* 6



Coffee & Tea

Coffee 2

Select Teas 2

