



## **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 French bread**- French bread topped with creamy spinach, Neufchatel cream cheese, and artichoke dip. Toasted with shredded parmesan 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

#### **Grilled Chicken Caesar Wedge**

Grilled, all natural chicken breast and char grilled heart of romaine, served with our renowned Caesar dressing, garlic crouton crumbles, shaved parmesan cheese, heirloom tomatoes and bacon 21

**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

**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 Pesto with Zucchini Pasta-** All natural chicken breast, pan seared and served with basil pesto, sun dried tomatoes, Kalamata olives, and almond parmesan dust. Served over Zucchini pasta 21

**New York Steak-** Dry, aged, striploin steak char broiled and served with grilled scallions, porcini compound butter, and smashed roasted fingerling potatoes with herbs 28 Add scampi 6

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

**Beef Short Rib-** Slowed braised beef short rib with balsamic red wine demi glaze, served over sweet potato puree, baby carrots and roasted shallots 27

**Clams Vongole-** Sautéed hard shell clams with garlic, white wine, parsley, virgin olive oil, and pinch of dried chili served over linguini and dusted with parmesan cheese 18

**Chicken Breast & Spinach Ravioli-** All natural chicken breast sautéed and served with basil pesto sun dried tomatoes, Kalamata olives, pine nut and almond parmesan dust. Served over spinach ravioli 21

**Porto Bello Bolognese & Fettucine** – A savory tomato sauce of Porto Bello mushrooms in the traditional Bolognese style served over fettucine, with bruschetta and parmesan. 18

**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 34

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

**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