



Snowflake Lodge Restaurant

Small Plates

Cheese Plate 12

4 artisanal cheeses, citrus marmalade, sangria preserve, olives, warm bread

Grown Up Mac n Cheese 12

roasted garlic, butter melted leeks, fresh sage and rosemary, cheddar, monterey jack, parmesan, buttered bread crumbs

Crispy Brussels 12

Crispy Brussels sprouts tossed with fresh garlic and herbs, served with smoked paprika aioli

Pate Trio 14

Wild mushroom and roasted garlic pate, sage pesto, rustic pate with pickled mustard seed, pate poulet with brandied apple, parmesan toasts

Romesco Meatballs 10

Hand rolled meatballs, feta, rich, house-made romesco sauce, warm bread

Garlic Herb Fries 7

Fresh garlic, rosemary and parsley, aioli and spiced ketchup served on the side

Brie en Croute 8

Warm brie in flaky pastry, spiced apple-walnut crumble, apple cider reduction

Soup of the Day cup 3.50 bowl 7

Ask for today's selection

Wagyu Sliders 18

3 2oz seasoned wagyu beef sliders, house made pickles, sun dried tomato aioli, crispy fried onions, smoked cheddar cheese, soft brioche bun

Salads

House Salad half 7/whole 12/add grilled chicken breast 15

Field greens, watermelon radish, rainbow carrot, herbal balsamic vinaigrette

Caesar Salad half 7/whole 12/add grilled chicken breast 15

Hearts of Romaine, parmesan crisp, herbed croutons, house-made caesar dressing

Cranberry Kale Salad 15

Heirloom kale, roasted red onions, toasted walnuts, dried cranberries, red quinoa, grilled chicken breast, honey balsamic vinaigrette

Snowflake Wedge 14

Iceberg lettuce, confit of cherry tomatoes, crisp spiced bacon, pickled Bermuda onions, house-made blue cheese dressing, chive

Entrees

Pasta e Fagioli 17

Linguine, cannellini beans roasted garlic, house-made Italian sausage, rosemary, sage, sun dried tomato

Modern Chicken Marbella 21

Pan roasted marinated airline chicken breast plums, olives, served with Marbella sauce, creamy mashed potatoes, seasonal vegetables

Braised Salmon 21

Salmon filet braised in caramelized leek and artichoke cream sauce, fried parsley garnish, creamy whipped potatoes, seasonal vegetables

NOLA Meatloaf 22

Our choice meatloaf with a house-blend of cajun spices, caramelized onion & red eye gravy cheesy grits, southern style braised blue lake beans

Sicilian Mussels 23

Prince Edward Island black mussels sauteed with white wine, tomato, capers, olives, garlic and herbs, served with parmesan toasts

Gardener's Pie 20

Savory roasted vegetables in a rich mushroom gravy topped with whipped parmesan potatoes served with vinaigrette greens

Zinfandel Braised Beef Short Rib 25

Slow braised short ribs with aromatic vegetables herbs served with shallot-bacon jam, pan juices, colcannon, seasonal vegetables

Dessert

Clementine Cake \$8

Cardamom scented vanilla cake topped with candied clementines and vanilla whipped cream

Chocolate Dulce de Leche Tart \$11

Almond graham crust, chocolate ganache filling, rich caramel, candied almond crumble

Spiced Cherry Cheesecake \$10

Cinnamon graham crust, vanilla cheesecake, cherries simmered in cloves and port

Milk & Cookies \$10

Freshly baked cookies with mini vanilla milkshake
(ask for the weekly cookie selection)

The Snowflake Lodge would love to host your next event! The Lodge is available for Weddings, Reunions, Parties, etc.
Ask your server for more information on our special event menus.