

Welcome to the Snowflake Lodge

SALADS AND SOUP

HOUSE SALAD

AVAILABLE AS A HALF OR A WHOLE

FIELD GREENS, CUCUMBER, CARROT, HERBAL BALSAMIC

VINAIGRETTE

7/12 **ADD CHICKEN 3**

CAESAR SALAD

AVAILABLE AS A HALF OR A WHOLE

HEARTS OF ROMAINE, PARMESAN CRISP, HERBED

CROUTONS, HOUSE-MADE CAESAR DRESSING

7/12 **ADD CHICKEN 3**

BARBEQUE CHICKEN SALAD

FIELD GREENS, WITH CUCUMBER, CARROT, TOMATO,

PICKLE, MARINATED RED ONION, CHICKEN BREAST, BBQ SAUCE, HOUSE MADE BUTTERMILK-HERB DRESSING, CRISPY

TORTILLA STRIPS

17 **SUB SHRIMP 3**

SUMMER BERRY SALAD

ROASTED GRAPES AND SUMMER BERRIES, BRIE, MARINATED

ONION, FIELD GREENS, ARUGULA, FRESH HERBS,

RASPBERRY-CHAMPAGNE VINAIGRETTE, CHICKEN BREAST

15

PELLEGRINO SALAD

FRESH SUMMER MELON, CUCUMBER, POACHED SHRIMP,

PROSCIUTTO, ARUGULA, LEMON OLIVE OIL, CRACKED BLACK

PEPPER

17

SOUP OF THE DAY

CUP 3.50 BOWL 7

Appetizers and Small Plates

CLASSIC AMERICAN SLIDERS

3 2OZ SEASONED BEEF SLIDERS, CHEDDAR CHEESE,

HOUSE MADE PICKLES,

GRILLED ONIONS, SPECIAL SAUCE, SOFT POTATO BUN

16 **ADD BACON 4**

WATERMELON SASHIMI

THINLY SLICED MARINATED WATERMELON, WASABI

AQUAFABA, CUCUMBER ROSE, CANDIED MINT LEAF,

BLACK SESAME TUILE

7

BAKED FETA

WARM FETA, ROASTED GARLIC, ARUGULA-WALNUT

PESTO, ROASTED BABY PEPPERS, HOUSE BAKED

FOCACCIA

11

HEIRLOOM TOMATO CARPACCIO

THINLY SLICED TOMATO, BURRATA, OVEN DRIED OLIVES,

CHIVE OIL, CRACKED BLACK PEPPER, MARIGOLD

12

FIRECRACKER SHRIMP

CRUNCHY RICE PAPER SHRIMP SERVED WITH SWEET

CHILI SAUCE, SRIRACHA AIOLI, CUCUMBER SALAD

12

CRISPY CALAMARI TACOS

CRISPY CALAMARI, SHREDDED CABBAGE, CHARRED

LEMON-TOMATILLO SALSA, PICKLED ONION, CREMA,

CORN TORTILLAS

8



WE WILL MAKE EVERY EFFORT TO ACCOMMODATE ANY DIETARY
OR ALLERGY RELATED FOOD RESTRICTIONS

ENTREES

Bistecca al Diavolo

16oz T-Bone Steak grilled, served with diavolo sauce served with mashed potatoes and seasonal vegetables. (Available with sauce on the side)

50 **add shrimp 5**

ASIAN SHORT RIBS

THINLY SLICED SHORT RIBS WITH KOREAN BBQ SAUCE, THAI HERBS, SWEET CHILI STICKY RICE, PEANUTS AND ASIAN VEGETABLES

33

PESTO RAVIOLI WITH CHICKEN

CHEESE RAVIOLI WITH PESTO SAUCE, HEIRLOOM TOMATO, ARUGULA, PESTO, CHICKEN BREAST, PARMESAN, CRACKED PEPPER

20

POKE BOWL

YELLOWFIN TUNA SEASONED WITH SOY, GINGER, SCALLION AND SESAME DRESSED WITH SPICY MAYO, SERVED ON A BED OF KELP NOODLES, WITH ROMAINE, EDAMAME, DAIKON, CUCUMBER, CARROT AND PICKLED GINGER AND TOBIKO GARNISH

32

BURGER OF THE WEEK

ASK YOUR SERVER ABOUT THIS WEEK'S BURGER SPECIAL!

19

MARRAKECH VEGGIE BOWL

ROASTED VEGETABLES WITH HOUSE MADE HARISSA SERVED ON A BED OF FLUFFY QUINOA WITH WHIPPED FETA, GREEN CHICKPEA HUMMUS AND ZAATAR SERVED WITH

NAAN

23

SOFT SHELL CRAB SANDWICH

WHOLE FRIED SOFT SHELL CRAB, HEIRLOOM TOMATO, BUTTER LETTUCE, REMOULADE AND BRIOCHE ROLL, APPLE SLAW, FRIES

22

DESSERTS

STRAWBERRY WATERMELON GRANITA

COOLING FRUIT ICE, CREAMY LEMON ZABAGLIONE, LIME ZEST TUILE

8

MYKONOS NAPOLEON

LAYERS OF CRISP PHYLLO WITH HONEY-YOGURT MOUSSE, DATES AND NUTS

11

SNOWFLAKE'S SLICE OF THE WEEK

HOUSE MADE PIES, ASK YOUR SERVER FOR THIS WEEK'S FEATURE

5 **ADD A LA MODE 1**

CHOCOLATE CREPE

CHOCOLATE-HAZELNUT MOUSSE CREPE, VANILLA ICE CREAM, CHOCOLATE SAUCE, TOASTED ALMONDS

8