

Appetizers

Coconut Shrimp

Jumbo shrimp breaded in coconut breading served with warm orange brandy marmalade.
\$9.95

Fresh Artichoke Dip

Artichoke heart dip served with warm, crispy tortilla chips.
\$6.95

Ceviche and Brochette

Fresh fish cured in lime juice, cilantro, cucumber and red onion served with crackers and garlic brochette.
\$6.95

Isela Shrimp

A spicy and unique mexican variation of the traditional shrimp cocktail.
\$11.95

Sashimi Tuna

Fresh tuna – served raw – with wasabi, sushi ginger and soy sauce.

Market Price – Ask Server for Availability

Eggrolls

Pork and vegetable eggrolls served with teriyaki sauce, sushi ginger and beurre blanc.
\$6.95

French Onion Soup

Classic french onion soup.
\$6.95

Cheese Stix

Italian breaded mozzarella cheese – deep fried and served with ranch dip.
\$5.95

Salads

Pepper Seared Ahi Tuna

Fresh ahi tuna filet – pepper seared. Served with balsamic vinaigrette and beurre blanc.
\$16.95

Roasted Chicken

Marinated breast of chicken fused with basil and white wine with cranberry vinaigrette.
\$12.95

Chicken Caesar

Grilled chicken breast on a bed of romaine with garlic croutons and grated parmesan cheese.
\$12.95

Boneless Buffalo Chicken

Crispy chicken breast tossed in spicy wing sauce with blue cheese crumbles and ranch dressing.
\$12.95

Steaks

Filet Mignon

Bacon wrapped 8 oz filet mignon served with roasted garlic mashed potato, wilted spinach and beurre rouge sauce.
\$26.95

Louisiana Steak and Shrimp

Lightly blackened sirloin and jumbo shrimp with a creamy cajun sauce served on a bed of rice pilaf.
\$23.95

Rib Eye

Hand cut 12 oz rib eye steak with garlic blue cheese crust and merlot sauce. Served with roasted garlic mashed potato.
\$22.95

Crag's Lodge Sirloin

Juicy 10 oz. sirloin steak cooked to your satisfaction and served with your choice of potato.
\$19.95

Entrees

All entrees are served with your choice of soup of the day or tossed salad and fresh baked dinner rolls.

Please feel free to discuss any special diet requirements with your server. Vegan and low carb options are available.

From The Waters

Rocky Mountain Rainbow Trout

Lightly breaded sautéed rainbow trout, served with a light lemon beurre blanc sauce and capers.
\$15.95

Toasted Walnut Crusted Trout

Rainbow trout crusted with walnuts, served with garlic mashed potato and grapefruit beurre blanc sauce.
\$16.95

Pepper Seared Ahi Tuna Filet

Fresh ahi tuna, sautéed asian vegetables and beurre blanc sauce. Finished with basil oil and sushi ginger.
\$19.95

Shrimp Scampi

Jumbo shrimp seared in garlic white wine sauce with your choice of potato or rice.
\$15.95

Grilled Orange Glazed Salmon Filet

Served with sautéed asian vegetables, rice pilaf and cilantro oil.
\$16.95

18 percent gratuity is charged on tables of six or more.

Chicken and Pasta

Chicken Florentine

Sautéed spinach, shallots, garlic, white wine and mushroom stuffing in a marinated chicken breast.
\$13.95

Chicken Teriyaki

Marinated chicken breast grilled and served with teriyaki and beurre blanc sauces with sushi ginger.
\$13.95

Chicken Parmesan

Tender chicken breast hand breaded and baked with fresh herb marinara, mozzarella cheese and fettuccini noodles.
\$14.95

Wild Mushroom Ravioli with Chicken

Wild mushroom ravioli tossed in a creamy white wine and parmesan sauce with fresh basil and chicken.
\$16.95

Spicy Shrimp and Chicken Pasta

Fettuccini noodles tossed in a spicy cream sauce with cayenne pepper, shrimp, chicken and mushroom.
\$15.95

Classic Fettuccini Alfredo

Sautéed fresh garlic, cracked black pepper, white wine, cream and parmesan cheese tossed with fettuccini noodles.
\$12.95

Shrimp with Garlic and Hot Peppers

Shrimp scampi served on fettuccini noodles with olive oil and crushed red peppers.
\$17.95

House Specials

Daytona Chicken

Marinated chicken breast lightly floured and sautéed with jumbo shrimp, cream, triple sec and zest of lemon, lime and orange. Served on a bed of rice pilaf.
\$17.95

Lodge Sampler

Petite filet mignon, teriyaki chicken breast with beurre blanc sauce and sautéed shrimp scampi with choice of potato or rice.
\$21.95

Grilled Portobello Napoleon

Portobello mushroom with spinach, grilled roma tomato and fresh mozzarella cheese served on top of herbed polenta with tomato cream sauce and basil oil.
\$14.95

Jambalaya

Chicken, shrimp, chorizo sausage and ham simmered in a spicy Cajun sauce with rice. Definitely hot!
\$16.95

Burgers, etc.

Ground Peppercorn Burger

Crusted with black pepper and spices with lettuce, tomato and blue cheese. Served with french fries.
\$10.95

Mushroom Swiss Burger

Fresh sautéed mushrooms, swiss cheese, lettuce and tomato. Served with french fries.
\$10.95

Pepperjack Burger

Lettuce, tomato, onion, pepperjack cheese. Served with french fries.
\$10.95

Cajun Chicken Sandwich

Cajun spiced chicken breast served with lettuce, tomato, onion and ranch. Served with french fries.
\$9.95

For the Kids

Grilled Cheese and fries.

4.95

Chicken Tenders and fries.

4.95

Kids Alfredo

4.95

Quesadilla

3.95

Kids burger and fries.

6.95

Desserts are made fresh daily. Please ask your server for today's choices
