

The Tied Fly Bar

Menu

Starts at 4:00pm

Grilled Buffalo Hanger Steak

atop Springtime Hash with Yard Egg Bernaise 19

Marcona Almonds and Roasted Olives 6

Griddled Gulf Shrimp Pesto Caper Butter 12

Wild Boar Carnitas Tacos (2)

Guajillo Sauce, Shaved Radish 12

Fried Quail Bites

White Cheddar Organic Grits,
Bourbon Bacon Gravy 14

Artisanal Cheese Plate 14

Smoked Duck Gumbo 9

(\$16/qt. to-go)

Braised Short Rib Grilled Cheese Sandwich

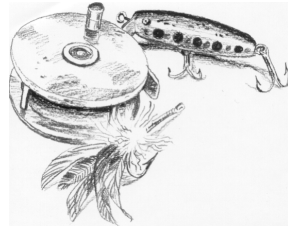
House Made Chips 11

Slow Cooked Pulled Pork Sliders (3)

Carolina Slaw, Mustard Dressing 12

Fish and Chips

Battered Flounder and French Fries
Cajun Tartar Sauce 16



The Tied Fly Bar

Rainbow Lodge Owner, **Donnette Hansen**, commissioned Vermont artist Bill Herrick to create this 20 foot hand carved bar in 1993.

Carved from a single basswood tree, this work of art was shipped to the Lone Star State in six crates.

Christened the "Tied Fly Bar", it was designed to reflect Hansen's passion for fly-fishing and the great outdoors.

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