

# RAINBOW LODGE™

## Lunch Menu

### Starters / Salads

- Smoked Duck Gumbo** with Andouille Sausage and Wild Rice Pilaf 9  
**Taste of the Wild** A Lodge Classic Featuring a Tasting of Wild Game, *Smaller Portion* 14  
**Leafy Greens and Gorgonzola** with Balsamic Vinaigrette, Black Pepper Granola, Dried Sour Cherries 9  
**Fried Chicken Salad** with Cheddar and Bacon. Hard Boiled Egg, Lemon and Capers Dressing 13  
**Grilled Steak Salad** with Buttermilk Bleu Cheese Dressing and Pickled Red Onions over Toasted Ciabatta Slice 15  
**Field Greens and Shaved Vegetable Salad** Citrus Dressing 9  
**Caesar Salad** Parmesan Dressing and Croutons 9

### Sandwiches

- Braised Wild Boar Tacos**, Shaved Radish Slaw, Guajillo Pepper Sauce 12 (add an egg \$3)  
**Lobster Roll** Classic Lobster Salad, Toasted Roll with Lodge Made Potato Chips 24  
**Braised Short Rib and Cheddar Grilled Cheese Sandwich** on Ciabatta with Chips 11 (add an egg \$3)  
**Slow Cooked Pulled Pork Sliders** with Carolina Slaw and Mustard Dressing. Chips 10  
**Fried Shrimp and Oysters on Toasted Roll**, Creole Mustard Remoulade. Chips 12

### Chicken / Seafood / Pasta / Vegetarian

- Artichoke Chicken** with Capers, Mushrooms, Lemon Butter. Mashed Potatoes 18 ⑨  
**Stacked Chicken Enchiladas** with Jack Cheese, NM Red Chile Sauce, Black Beans & Avocado Pico de Gallo 16 ⑨  
 (add an egg \$3)  
**Light Power Lunch** - Filet of Fish with The Season's Vegetables 16 ⑨  
**Jumbo Lump Crab Cake** with Crispy Bacon, Green Onion & Creole Mustard Butter. Garden Leaves 19  
**Pan Seared Halibut** on French Puy Lentils Cooked with Greens from our Gardens 24 ⑨  
**Gulf "Fish and Chips"** Battered & Fried Flounder, Gulf Coast Tartar Sauce 16  
**Rainbow Trout Filet with Lump Crab and Pecan Brown Butter** Crispy Sweet Potato Curls, Garlic Kale 23  
**Lobster Risotto** with Melted Leeks, Baby Arugula and Herb Pesto 29 ⑨  
**Shrimp and Angel Hair Pasta** with Artichokes, Mushrooms, Tomato and Capers 16  
**Parisian Style Gnocchi** Butternut Squash, Calabrian Chilies, Dandelion, Goats Cheese 15

### Meat / Game / Steaks

- Sliced Buffalo Hanger Steak** atop Springtime Hash with Yard Egg Bernaise 19  
**Grilled Pork Tenderloin**, Fava Bean Succotash and Cheddar Grits 18  
**Fried Texas Quail Bites**, White Cheddar Grits, Bourbon Bacon Gravy 14  
**Overnight Red Wine Braised Short Ribs**, Smoky Cheddar Orzo and Broccoli 20  
**Grilled North American Elk Chop** Buttery Mashed Potatoes, Roasted Forest Mushrooms, Sautéed Spinach 45  
**Chicken Fried Venison Cutlets**, Black Pepper Gravy, Mashed Potatoes and Green Beans 19  
**"Steak and Egg"** - Grilled Lunch Ribeye with Fried Egg, Roasted Potatoes 25 ⑨  
**Mixed Grill**, Game Sausage, Texas Quail and Chili Rubbed Venison with Farro and Wild Rice Pilaf, Grilling Sauce 35 ⑨

#### Business Lunch Special

3 courses-smaller portions  
Limited to groups of 8 or less

Soup or Salad  
Grilled Pork Tenderloin  
or  
Daily Fish

Petite Sweet

#### We are Wild About Sundays

Open all Day

\$2 Mimosas  
until 3:00  
Half Price Wines  
Start at 5:00

#### Burger Fridays



Award Winning  
Wild Game Burger  
Smoked Creole Mustard  
Lodge Made Chips  
\$13

**Every Friday  
At Lunch**

### Chef Added Extras / Sides

Buttered Lump Crabmeat	15	Smoked Venison Sausage	7
Seared Foie Gras	19	Charred Broccoli	5
Fried Gulf Oysters	8	French Fries	5

⑨ Indicates Gluten Friendly

If you have a severe allergy to gluten, please inform your server as there is gluten present in our kitchen .

a discretionary gratuity of 20% will be added to parties of 8 or more

Mar 30, 2018