

RAINBOW LODGE™

Lunch

Gumbo, Salads & Small Plates

Slow Smoked Duck Gumbo, Andouille Sausage, Wild Rice Pilaf 7

Garden Salad, Shaved Vegetables, Citrus Vinaigrette 7

Caesar Salad 7

Fried Calamari Salad with Baby Arugula, Cherry Peppers, Lemon Sriracha Dressing 14

Smoked Duck Breast, Butter Lettuce, Avocado, Shaved Onion and Mango 16

Steak Salad, Baby Leaves & Herbs, Roast Pear Vinaigrette, Blue Cheese 19

Crab Cakes with Crispy Bacon, Green Onion & Creole Mustard Butter 12

Taste of the Wild...A Lodge Classic Featuring a Tasting of Wild Game or Fowl 14

Sandwiches

Slow Cooked Pulled Pork Sliders, Carolina Slaw, Mustard Dressing, House Made Chips 12

Fried Shrimp & Oysters on Toasted Roll, Creole Mustard Remoulade & Chips 12

15 Hour Smoked Lamb Tacos, Guajillo Chile Sauce, Shaved Cabbage & Radish, Chihuahua Cheese 14

*Fried Green Tomato "BLT", Peppered Bacon, Our Garden Leaves, Grilled Ciabatta. Potato Salad 13
add a "sunny side" farm egg \$2*

Cuban Press... Roast Pork, Black Forest Ham, Provolone, Cucumber Pickles & Chips 12

Gulf Coast Entrees

Sautéed Chicken Breast and Fettuccini, Spanish Chorizo, Artichoke Hearts, Paprika Cream 15

Pan Fried Bryan Farms Chicken Breast, Watercress, Fingerling Potato Salad, Caper Sauce 17

Shrimp Risotto, English Peas, Fava Bean Tapenade, Sweet Peppers, Wood Duck Farm Pea Shoots 15

Crispy Rainbow Trout Filet, Caramelized Onion & Dried Tomato Orzo, Pinenut Brown Butter, Herb Salad 17

Cast Iron Seared Gulf Red Snapper, Early Summer Succotash, White Corn Griddle Cakes 24

Grilled Pork Tenderloin, Chili Roasted Potatoes, Melted Corn 22

Grilled Veal T Bone, Heirloom Tomato & Herb Cous Cous, Arugula, Walnut Salsa Verde 26

Grilled NY Strip Steak with French Fries, Brandy Green Peppercorn Sauce 26

*Mixed Grill of Venison Medallion, Texas Quail, Game Sausage and Wild Boar Chop.
Potato Puree, Garden Leaves 37*

Business Lunch

\$14.95, 3 Smaller Quick Portions

Choice of Small Mixed Green Salad or Soup of the Day

*Choice of Grilled Pork Tenderloin with Chili Roasted Potatoes & Melted Corn
or Small Version of the Daily Market Fish*

Petite Dessert

99 Cent Mimosas and Champagne Every Sunday until 3PM

Happy Hours 4-6PM, Weekdays

Local Ranchers, Farmers and Artisans Drive our Texas Gulf Coast Menu and Kitchen Team's Creativity

A discretionary gratuity of 20% is added to parties of 8 or more