

# RAINBOW LODGE™

## Lunch

### Gumbo, Salads & Small Plates

*Slow Smoked Duck Gumbo with Andouille Sausage & Rice Pilaf 7*

*\*Leafy Lettuce Mix & Shaved Vegetable Salad, Citrus Vinaigrette 7          Caesar Salad 8*

*\*Young Red and Green Leaf Lettuces, Bleu Cheese, Shaved Red Onion, Crispy Pancetta 10*

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

*Crab Cakes with Crispy Bacon, Green Onion & Creole Mustard Butter 13*

### Sandwiches & Entrée Salads

*Braised Short Rib Grilled Cheese Sandwich with Housemade Chips 12*

*Slow Cooked Pulled Pork Sliders with Carolina Slaw, Mustard Dressing & Chips 12*

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

*\*Roasted Chicken Salad "Waldorf" with Bibb Lettuce, Red Grapes, Walnuts and Crème Fraiche 13*

*\*Smoked Duck Breast on Butter Lettuce with Avocado, Shaved Onion and Mango 16*

*\*Grilled Steak Salad, Maytag Blue Cheese, Tomatoes, Cane Dressing 17*

*\*Lobster Salad with Citrus, Shaved Cucumber, Sesame, Honey & Mustard Vinaigrette 19*

### Seasonally Inspired Lunch Entrees

*Grilled Shrimp and Angel Hair Pasta with a Rustic Tomato Sauce and Grilled Ciabatta 15*

*\*Pan Roasted Chicken ~ Local and Organic ~ on Butternut Squash and Parmesan Risotto 19*

*\*Cast Iron Seared Gulf Red Snapper and Arugula Pesto. Broccoli Strips, Potatoes and Red Chili Tomato Oil 23*

*Rainbow Trout, Beluga Lentils with Orange, Nutty Brown Butter. Garlic French Beans 17*

*\*Braised Buffalo Short Ribs on Texas Gold Cheddar Risotto with Charred Brussels Sprouts 24*

*Housemade Fettuccini Carbonara Style with Crispy Duck & Peas 17*

*\*Grilled Pork Tenderloin, Roasted Potatoes, Warm Cabbage and Apple Slaw, Whole Grain Mustard Gravy 22*

*\*\*"The Chairman"~ Ribeye Steak, Mashed Potatoes, Grilled Asparagus, Horseradish Cream 38*

*\*Sliced Beef Tenderloin on Potato and Local Andouille Hash with Mushroom,  
Caramelized Onion and Brie Fondue 29*

*\*Mixed Grill of Venison Medallion, Texas Lamb T Bone, Lockhart Quail  
and Wild Boar Chop. Pan Roasted Potatoes, Mushrooms and French Beans 37*

#### Business Lunch

*\$14.95, 3 Smaller Quick Portions  
Small Mixed Green Salad or Soup of the Day*

*Grilled Pork Tenderloin with Roasted Potatoes  
or Small Version of the Daily Market Fish*

*Petite Dessert*

*This menu is not available for groups of 8 or more*

*\*indicates gluten free items*

#### Chef Added Extras- Sides

**Buttered Lump Crabmeat 10 – ½ Lobster 20 - Seared Foie Gras 14  
All Risottos 6 – Mashed Potatoes 4 - French Fries 5 - Bleu Cheese 3 - Avocado 4  
Cabbage & Apple Slaw 5 - Asparagus 5**

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