

# 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 Lassi Dressing 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, Housemade Chips 12*

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

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

*Rueben... Corned Bison Brisket, Sauerkraut, Swiss Cheese. Housemade Chips 13*

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

### **Gulf Coast Entrees**

*Housemade Smoked Chicken Sausage, Potato Gnocchi, Creamy Cilantro,  
Pepita Pesto, Local Goats Cheese 17*

*Stacked Organic Chicken & Pheasant Enchiladas, Chile Colorado Sauce,  
Chihuahua Cheese, Shaved Cabbage Salad 20*

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

*Pan Seared Red Snapper, White Cheddar Stone Ground Grits and Andouille, Asparagus 26*

*Grilled Thick Cut Pork Chop, Chili Roasted Potatoes, Spicy Melted Corn 24*

*Grilled Veal T-Bone, Crushed Yukon Potatoes, Arugula, Blue Cheese, Walnuts 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 and Bordelaise 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**

**Half Price Wines By The Glass Sundays - 5PM (Holidays Excluded)**

*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