

KANU

Handcrafted Salads

§ Artisan Salad 11

Sliced Apples, Pomegranate Seeds
Candied Walnuts, Quince-Lemon Vinaigrette

The Lodge Caesar Salad 10

Crisp Romaine Heart, Classic Caesar Dressing,
Parmesan Flatbread Crostini, White Anchovies

§ Red Wine Poached Pear Salad 12

Dried Cranberries, Almonds
Maytag Blue Cheese, Baby Arugula
Strawberry-Balsamic Vinaigrette
Lustau, "Capataz Andres" Deluxe Cream Sherry

Enticements

Pancetta Wrapped Shrimp 14

Wood Fired Shrimp, Cannellini Bean Salad
Masso Canali Pinot Grigio, Trentino, Italy

Brown Butter Gnocchi 12

Walnuts, Arugula, Butternut Squash, Shaved Parmesan & Truffle Salt
Bonterra Chardonnay, Mendocino CA

Porcini Crusted Beef Carpaccio 13

Mache, Pickled Shallots, Shaved Parmesan
Flatbread Crostini
Aquinas Pinot Noir, Napa, CA

§ Tuna & Avocado Tartare 15

Spicy-Pickled Cucumbers, Mache, Thai Peanut Dressing
Chateau Lafayette Reneau Dry Riesling, Seneca Lake, NY

§ Stuffed Artichokes 12

Spinach-Boursin Cream Cheese, Red Pepper Coulis
Chateau Lamothe de Haux White Bordeaux, France

Main Fare

Prime Beef Tenderloin 36

Red Wine Demi-Glace, White Truffle Creamed Spinach,
Crispy Pancetta, Boursin Mashed Potatoes
Veedercrest, Cabernet Sauvignon Reserve, Napa, CA

Bone-in Angus Ribeye 42

Smuttynose Porter Sauce, Prosciutto Wrapped Asparagus,
Romano-Garlic Fingerling Fries
Smuttynose Robust Porter, Portsmouth, NH

Chevre Stuffed Chicken Breast 29

Rosemary Chicken Jus, Savory Onion Bread Pudding,
Garlic Roasted Brussel Sprouts
Aquinas Pinot Noir, Napa, CA

§ Panko Crusted Coho Salmon 30

Roasted Beet Salsa, Blood-Orange Reduction
Soft Herb Polenta, Baby Vegetables
Bonterra Chardonnay, Mendocino CA

Crab Chesapeake Purse 31

Crab Stuffed Phyllo Dough with Lemon-Thyme Butter
Soft-Herb Polenta & Roasted Asparagus
Chateau Lamothe de Haux White Bordeaux, France

Marinated Lamb Loin Chops 34

Roasted Crimini Mushrooms & Oven-Dried Tomato Gremolata, Garlic-Roasted
Brussel Sprouts, Roasted Fingerling Potatoes
Villadoria "Bricco Magno" Piedmont Italy

Cider Soy Glazed Scallops 31

Napa Cabbage-Apple Slaw, Manchurian Cauliflower Puree
Roasted Fingerling Potatoes, Baby Vegetables
Chateau Lafayette Reneau Dry Riesling, Seneca Lake, NY

Honey-Chipotle Pork Tenderloin 30

Dried Fruit-Apple Chutney, Savory Onion Bread Pudding, Baby Vegetables
Klinker Brick, "Old Vines" Red Zinfandel, Lodi, CA

§ Butternut Squash Risotto 19

Wood-Fired Acorn Squash, Green Peas
Aquinas Pinot Noir, Napa, CA

§ Denotes Spa Wellness Selections