



# SEVERANCE LODGE CLUB

*On Lake Kezar*

## Starters

<b>CHEF NICK'S DEVILED EGGS</b>	\$4.5	<b>BLISTERED BRUSSELS SPROUTS</b>	\$6
Changed Daily, Ask Your Server		Bourbon Smoked Paprika & Honey Aioli, Crispy Panko	
<b>CRISPY CAULIFLOWER</b>	\$5	<b>FRENCH ONION SOUP</b>	\$7
Maple Dust, Curry Aioli		Caramelized Onions, Autumn Herb Beef Broth, Melted Swiss Crostini	
<b>IPA ONIONS</b>	\$4		
White BBQ			
<b>FALL HARVEST BOARD</b>			\$11
Cambozola, Local Herbed Chevre, Cranberry Compote, Castelvetrano Olives, Black Figs, Smoked Almonds, Grilled Pumpkin Flatbread			
<b>GULF OF MAINE MUSSELS</b>			\$14
Apples, Fennel, Garlic, Butter, Hard Apple Cider, Toasted Baguette			1/2 - \$8
<b>"CRAFT ON MAIN" LUMACHE PASTA BAKE</b>			\$10
Bacon Lardons, Broccoli, Toasted Walnuts, Gorgonzola Cream Sauce, Parmesan Panko Crust			

## Greens

<b>BUTTER LETTUCE WEDGE</b>			\$9
Crispy Roasted Tomatoes, Crumbled Gorgonzola, Spiced Pecans, Warm Bacon Vinaigrette			
<b>FARM STAND GARDEN SALAD</b>			\$8
Sherman Farm Lettuce, Tomato, Cucumber, Carrot, Sweet Pepper, Red Onion Choice of Dressing: Ranch, Blue Cheese, Italian, Balsamic			



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## Mains

<b>SLC ANGUS BURGER *</b>	\$15
Griddled Potato Bun, Lettuce, Tomato, Onion, Pickle, Fries or Salad Add Bacon, Cheddar or American Cheese by Request	
<b>AUTUMN SALMON SALAD</b>	\$19
Grilled Gulf of Maine Salmon, Baby Kale, Roasted Butternut Squash, Cranberries, Candied Pecans, Honey Crisp Apple, Crispy Brussels Sprouts, Cider Vinaigrette	½ ~\$11
<b>STEAK FRITES*</b>	
12oz NY Strip Steak, Caramelized Onions, Cambozola, Truffle Fries, Lemon Aioli	\$22
<b>COQ AU VIN</b>	
Braised Chicken, Local Mushrooms, Smoked Bacon, Root Vegetables, Rosemary Cabernet Jus, Toasted Baguette	\$21
<b>HERB CRUSTED SEA COD</b>	
House-Made Pumpkin & Brie Ravioli, Crispy Brussels Sprouts, Sage Brown Butter, Parmesan, Pomegranate Seeds	\$28
<b>HONEY WALNUT SHRIMP</b>	
Sticky White Rice, Garlic Baby Bok Choy, Crispy Shrimp, Candied Walnuts, Creamy Honey Sauce	\$25
<b>GRILLED FILET MIGNON*</b>	\$35
6oz Beef Tenderloin, Garlic Roasted Broccolini, Rosemary Root Vegetable Mash, Truffle Gaufrettes, Blue Cheese & Chive Bechamel	

**EXECUTIVE CHEF: NICHOLAS KANE**

\*This food may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of forborne illness.