



SEVERANCE LODGE CLUB

On Lake Kezar

Bites

CHEFNICK'S DEVILED EGGS	\$6
<i>Changes Weekly</i>	
PICKLE BOARD	\$7
<i>3 Rotating Pickles, Farmhouse Toast, Whipped Butter</i>	
CRISPY CAULIFLOWER	\$7
<i>Maple Dust, Curry Aioli</i>	
BLISTERED BRUSSELS	\$8
<i>Bourbon Smoked Paprika & Honey Aioli, Crispy Panko</i>	
CUP O' CHOWDAH'	\$10
<i>Homemade Lobster Corn Chowder, Grilled Croutons</i>	
IPA ONIONS	\$5
<i>White BBQ</i>	

Starters

SMOKED PORK WONTONS	\$16
<i>House Smoked Pork Wonton, Brussels Kimchi Slaw, Pickled Ginger Aioli</i>	
BEETS & BRUSSELS	\$15
<i>Whipped Feta, Roasted Red & Golden Beets, Crispy Brussel Sprouts, Blood Orange Coulis, Candied Pepitas</i>	
CRISPY LAMB w/ GNOCCHI*	\$17
<i>Crisp Lamb Lollipop, Spinach & Ricotta Gnocchi, White Bolognese, Roasted Butternut Squash, Fresh Basil, Truffle Oil, Parmesan</i>	
SHRIMP & GRITS	\$16
<i>Cheddar & Tasso Ham Grits, Peppadew Pepper Cream, Crispy Onions</i>	

Greens

Add Chicken \$12, Salmon \$14, NY Strip Steak \$17*

Starter/Entrée

BUTTER LETTUCE WEDGE	\$13/\$19
<i>Crumbled Gorgonzola, Crispy Roasted Tomatoes, Spiced Pecans, Warm Bacon Vinaigrette</i>	
FARM STAND GARDEN SALAD	\$11/\$17
<i>Local Little Leaf Lettuce, Tomato, Cucumber, Carrot, Sweet Pepper, Red Onion</i>	
<i>Choice of Dressing: Ranch, Blue Cheese, Italian, Balsamic</i>	



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Mains

AUTUMN BIBIMBAP	\$22
Ginger Scallion Rice, Sesame Kale, Pickled Vegetables, Shitake Mushrooms, Cilantro, Brussels Sprout Kimchi, Egg <i>Choice of Bulgogi Marinated Beef, Salmon, or Vegetables</i>	
SLC BURGER*	\$18
Griddled Potato Bun, Lettuce, Tomato, Onion, Pickle, Fries or Salad <i>Add Bacon, Cheddar or American Cheese by Request</i>	
PARISIAN STEAK FRITES*	\$30
Grilled NY Strip, Béarnaise Butter, Fries, French Onion Aioli	
COQ AU VIN	\$29
Braised Chicken, Local Mushrooms, Smoked Bacon, Root Vegetables, Rosemary Cabernet Jus, Grilled Sourdough	
HERB CRUSTED COD	\$33
House-Made Pumpkin & Brie Ravioli, Crispy Brussels Sprouts, Sage Brown Butter, Parmesan, Cranberries	
MAPLE SEARED SEA SCALLOPS*	\$35
Sweet Pea & Smoked Bacon Risotto, Maine Maple Glaze, Blistered Asparagus	
CABERNET BRAISED SHORT RIB	\$43
Garlic & Chive Whipped Potatoes, Roasted Carrots, Blue Cheese, Crispy Sweet Potato Haystack, Cabernet Jus	

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.



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Dessert

-\$10

Warm Apple Fritters

Cider Glaze, Cinnamon Sweet Cream

GiGi's Indian Pudding

Vanilla Ice Cream, Salted Caramel Apples

Dark Chocolate Mousse Trifle

Chocolate Mousse, Vanilla Chantilly, Fudge Brownie

Local Homemade Pie

Changes Weekly, Scoop of Vanilla

Gifford's Famous Ice Cream - \$7

2 Scoops of Your Choice of Flavors:

Chocolate, Wild Blueberry, French Vanilla

Moose Tracks, Mint Chocolate Chip, Strawberry

**Make it a Hot Fudge Sundae - \$2*