



SEVERANCE LODGE CLUB

On Lake Kezar

Bites

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| CHEF NICK'S DEVILED EGGS | \$6 | CRISPY BURRATA | \$9 |
| Changes Weekly | | Balsamic Soaked Tomatoes, Grilled Bread, Basil Pistou | |
| PICKLES | \$7 | IPA ONIONS | \$5 |
| Rotating House-Made Pickles, Sourdough, Honey Butter | | White BBQ | |
| BLISTERED SHISHITO PEPPER | \$6 | CUCUMBER NOODLES | \$7 |
| Sea Salt, Yuzu Miso Aioli | | Cucumber, Edamame, Cilantro, Peanut Lime Sauce, Crispy Rice Paper | |

Starters

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|---|--|------|
| LACE BOTTOM POTSTICKERS | | \$16 |
| Ginger Chicken & Shiitake Dumplings, Cilantro, Chilies, Sweet Citrus Ponzu | | |
| FRENCH ONION STUFFED MUSHROOMS | | \$14 |
| Baby Portobella's, French Onions, Emmental Swiss, Garlic Panko, Green Onion Aioli | | |
| TUNA TARTARE* | | \$18 |
| Crispy Rice, Avocado, Sriracha Aioli, Sesame Panko, Cilantro, Wakame Salad | | |
| MAINE LOBSTER GNOCCHI | | \$19 |
| House-Made Potato Gnocchi, Roasted Tomato, Parmesan Cream, Fresh Basil, Lemon | | |

Greens

Add Chicken \$12, Salmon \$14, 8 oz. NY Strip Steak \$17*

Starter/Entrée

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|---|--|-----------|
| FARM STAND GARDEN SALAD | | \$10/\$15 |
| Little Leaf Lettuce, Tomato, Cucumber, Carrot, Sweet Pepper, Red Onion <i>Choice of Dressing: Ranch, Blue Cheese, Italian,</i> | | |
| GRILLED SOURDOUGH PANZANELLA | | \$13/\$18 |
| Sourdough, Cucumbers, Tomatoes, Red Onion, Burrata, Basil Vinegarette | | |
| BLACK FIG & ENDIVE | | \$14/\$19 |
| Endive & Arugula, Honeyed Pine Nuts, Point Reyes Blue Cheese, Black Figs, Crispy Prosciutto, White Balsamic Vinegarette | | |



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Bistro

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|---|-------|
| SLC BURGER * | \$17 |
| Griddled Potato Bun, Lettuce, Tomato, Onion, Pickle, Fries or Salad <i>Add Bacon, Cheddar or American Cheese by Request</i> | |
| CLASSIC MAINE LOBSTER ROLL | \$MKT |
| Butter or Mayo, Griddled Bun, Fries or Salad | |
| SUMMER BIBIMBAP | \$19 |
| Ginger Scallion Rice, Sesame Greens, Pickled Summer Vegetables, Kimchi, Egg, Cilantro Choice of Bulgogi Marinated: Beef, Salmon, or Vegetables | |
| LINGUINE W/CLAMS | \$26 |
| House-Made Pasta, Littleneck Clams, White Wine, Garlic Butter, Blistered Tomatoes, Sourdough, Lemon | |
| SMOKED ONION STEAK FRITES * | \$30 |
| Grilled NY Strip, Smoked Onion, Cambozola, Fries, Lemon Truffle Aioli | |

Mains

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|---|------|
| STEAMED WILD HALIBUT | \$35 |
| Smoked Tomato Consommé, Artichoke Rosti, Garlic Zucchini, Basil Oil | |
| LEMON BRINED CHICKEN | \$31 |
| Truffled Potato Puree, Tomato Au Gratin, Sautéed Florentino, Caper Jus | |
| SEARED SEA SCALLOPS * | \$36 |
| Sweet Pea & Bacon Risotto, Blistered Asparagus, Maine Maple Glaze | |
| GRILLED FILET MIGNON * | \$40 |
| Timberwoods Farm Mushrooms, Potatoes Dauphine, Grilled Asparagus, Bearnaise | |

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

10 LAYER STRAWBERRY SHORTCAKE

Macerated Strawberries,
Vanilla Sponge Cake, Sweet Cream

PISTACHIO AFFOGATO

Pistachio Cream, Vanilla Ice Cream, Espresso

BLUEBERRY BASQUE CHEESECAKE

Maine Blueberries, Lemon Mousse

MINI CHOCOLATE BUNDT CAKE

Salted Butterscotch, Chocolate Chantilly,
Raspberries, Lattice Tuile

LOCAL HOMEMADE PIE

Changes Weekly, Scoop of Vanilla

GIFFORD'S FAMOUS ICE CREAM - \$8

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*