



SEVERANCE LODGE CLUB

On Lake Kezar

Starters

CHEF NICK'S DEVILED EGGS	\$5	BLISTERED BRUSSELS SPROUTS	\$6
Changed Daily, Ask Your Server		Apple Cider Gastrique, Crispy Pancetta	
CRISPY CAULIFLOWER	\$6	IPA ONIONS	\$4.5
Maple Dust, Curry Aioli		White BBQ	
HOUSE-MADE BUTTERNUT SQUASH PEROGIES			\$12
Pickled Red Cabbage, Crispy Kielbasa, Sage Cream			
BEETS & BRUSSELS			\$11
Whipped Feta, Roasted Red & Golden Beets, Crispy Brussel Sprouts, Blood Orange Coulis, Candied Pepitas			
LOBSTER PAPPARDELLE			\$17
Sweet Peas, Pancetta, Garlic & Sage Cream, House-Made Pasta			

Greens

Add Chicken \$9, Salmon \$12, NY Strip Steak \$14

Starter/Entrée

BUTTER LETTUCE WEDGE			\$9/\$15
Crispy Roasted Tomatoes, Crumbled Gorgonzola, Spiced Pecans, Warm Bacon Vinaigrette			
AUTUMN KALE SALAD			\$10/\$16
Baby Kale, Roasted Butternut Squash, Cranberries, Candied Walnuts, Honey Crisp Apple Red Dragon Mustard Seed & Ale Cheddar, Cider Vinaigrette			
FARM STAND GARDEN SALAD			\$8/\$14
Baby Green Leaf Lettuce, Tomato, Cucumber, Carrot, Sweet Pepper, Red Onion Choice of Dressing: Ranch, Blue Cheese, Italian, Balsamic			



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Mains

SLC ANGUS BURGER *	\$15
Griddled Potato Bun, Lettuce, Tomato, Onion, Pickle, Fries or Salad Add Bacon, Cheddar or American Cheese by Request	
MAINE MUSSELS	\$15
Bangs Island Mussels, White Wine, Garlic, Lemon, Parsley, Grilled Sourdough	½ - \$8
<i>Add Fries - \$4</i>	
COQ AU VIN	\$26
Braised Chicken, Local Mushrooms, Smoked Bacon, Root Vegetables, Rosemary Cabernet Jus, Toasted Baguette	
STEAK FRITES*	\$28
NY Strip Steak, Caramelized Onions, Cambozola, Truffle Fries, Lemon Aioli	
PAN ROASTED HALIBUT	\$31
House-Made Pumpkin & Brie Ravioli, Brussels Sprouts, Sage Brown Butter, Parmesan, Cranberries	
HONEY WALNUT SHRIMP	\$29
Sticky White Rice, Garlic Baby Bok Choy, Crispy Shrimp, Candied Walnuts, Creamy Honey Sauce	
GRILLED FILET MIGNON*	\$36
6oz Beef Tenderloin, Garlic Roasted Broccoli, 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.



Dessert

Cranberry Beignets

Cranberry Compote, Cardamom Sugar, Lime Mousse

- \$8

Warm Indian Pudding

Vanilla Ice Cream, Salted Caramel Apples

- \$8

Dark Chocolate Panna Cotta

Sweet Cream, Spiced Pepita Brittle

- \$8

Gifford's Famous Ice Cream - \$5

2 Scoops of Your Choice of Flavors

Chocolate

Wild Blueberry

French Vanilla

Moose Tracks

Mint Chocolate Chip

Strawberry