



SEVERANCE LODGE CLUB

On Lake Kezar

Starters

CHEF NICK'S DEVEILED EGGS	\$5	LOBSTER BEIGNETS	\$8
Changed Daily, Ask Your Server		Lemon Tarragon Aioli, Old Bay	
GRILLED CORN HUSK CHEVRE	\$7	SOBA NOODLE SALAD	\$6
Local Corn Relish, Wildflower Honey, Toasted Sourdough		Cucumber Noodles, Sesame Ginger Sauce, Soy Marinated Egg, Cashews, Crispy Shallots	
BURATTA BRUSCHETTA	\$6	IPA ONIONS	\$4.5
Warm Tomato Confit, Basil, Balsamic, Crostini		White BBQ	
SLOW COOKED PORK BELLY			\$11
Cheddar Jalapeño Corn Bread, BBQ Butter, Crispy Peppers & Onions, Hot Honey Green Onion Mayo			
CRISPY CALIMARI			\$12
Cherry Peppers, Sweet Garlic & Citrus Aioli, Green Apple Slaw, Ancho Apricot Gastrique			
STUFFED EGGPLANT			\$13
Smoked Ricotta Stuffed Eggplant, Herbed Panko Crust, Roasted Tomato Relish, Basil			
TUNA TARTARE*			\$14
Sushi Rice Cake, Wakame Salad, Avocado, Sriracha Aioli, Sesame Panko, Cilantro			

Greens

Add Chicken \$8, Salmon \$10, Steak Tips \$12*

Starter/Entrée

BUTTER LETTUCE WEDGE			\$9/\$15
Crumbled Gorgonzola, Crispy Roasted Tomatoes, Spiced Pecans, Warm Bacon Vinaigrette			
FARM STAND GARDEN SALAD			\$8/\$14
Green Leaf Lettuce, Tomato, Cucumber, Carrot, Sweet Pepper, Red Onion <i>Choice of Dressing: Ranch, Blue Cheese, Italian, Balsamic</i>			
GRILLED SWEET CORN SALAD			\$10/\$16
Arugula, Cherry Tomatoes, Red Onion, Queso Fresco, Cilantro, Crispy Avocado, Chipotle Lime Vinaigrette			



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Mains

LOBSTER PIE	\$28
Maine Lobster, Sweet Corn, New Potatoes, Sherry Cream, Tarragon Pastry	
SLC ANGUS BURGER *	\$16
Griddled Potato Bun, Lettuce, Tomato, Onion, Pickle, Fries or Salad <i>Add Bacon, Cheddar or American Cheese by Request</i>	
MAINE MUSSELS	\$15
Bangs Island Mussels, White Wine, Garlic, Lemon, Parsley, Grilled Sourdough	½ - \$8
<i>Add Fries - \$4</i>	
SUMMER BIBIMBAP	\$19
Ginger Sushi Rice, Pickled Summer Vegetables, Sesame Summer Greens, Bulgogi Beef, House Kimchi, Cilantro, Egg	
STEAK FRITES	\$25
Bourbon Brown Sugar Steak Tips, Caramelized Peppers & Onions, Bacon Aioli, Fries	
CRISPY SEA COD	\$27
Coconut Purple Sticky Rice, Ginger Summer Vegetables, Pineapple Sweet Chili, Tempura Shitakes, Thai Herbs	
STUFFED ROASTED CHICKEN	\$25
Serrano Ham & Manchego, Sweet Corn Polenta Frites, Paprika Green Beans, Grainy Mustard Jus	
SEARED SEA SCALLOPS	\$31
Toasted Rosemary, Soybean & Sweet Corn Succotash, Truffled Cauliflower Puree, Bacon Lardons, Fresh Gremolata	
SURF & TURF	\$37
Bacon Wrapped Filet Mignon, Garlic Sauteed Northern Shrimp, Whipped New Potatoes, Summer Greens, Garlic & Herb Butter Sauce	

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.