

Sunday Dinner

Family Style or Buffet

CHEF'S BREAD DISPLAY

Honey Whole Wheat Bread | Salted Honey Butter

CHILLED SEAFOOD ICE STATION

Chefs Choice Ceviche, Poke, or Crudo

Oysters on the half shell | Amarillo Sauce

Shrimp Cocktail | Lemon | Cocktail Sauce

SALADS

Greens Salad | Dried Cranberries | Toasted Almonds | Mandarin Oranges | Orange Vinaigrette

MAIN

Porterhouse Steak | C Lazy U Steak Sauce | Crispy Potato Fries

Fire Roasted Chicken Thigh | Sweet Potato Curry | Pickled Green Apple

Prosciutto Wrapped Bass | Sage | Lemon Capper Sauce

Veggie Pasta

SIDES

Smoked Mac & Cheese

Green Bean Casserole 50/50 | Crispy Onions

DESSERT

Apple Cider Jelly Doughnuts | Maple | Bourbon

Monday Lunch

SOUP

Corn Chowder | (GF)

SALAD

Fresh Snipped Farm Greens | Shaved Vegetables | Assorted Dressings (V)

Tri color Fusilli Salad | Cranberry | Broccoli | Red onion | Pepita | Goat Cheese

Poppy Vinaigrette (VG)

Kale Salad | Shaved Apple | Parmesan Cheese | Spiced Pecan | Sherry Vinaigrette (VG) (GF)

MAINS

Maple Mustard Grilled Chicken | Creamy Brussel Sprouts | Bacon | Crispy Potato Strings (GF)

Reuben | Everything Croissant | Secret Sauce | Smoked Sauerkraut

House Smoked Salmon | Succotash | Apple Cider Glaze | (GF)

SIDES

Waffle Fries

Grilled Asparagus | Lemon Garlic Butter (GF)

DESSERT

S'mores tart

Chef's choice

GF- Gluten Free D-Dairy Free VG-Vegetarian V-Vegan N-Nut Free

Monday Dinner

Menu Style Lodge

FIRST

Cranberry Thyme Sour Rye | Cultured Butter Candle
Greens Salad | Today's Farmbox Harvest | Orange Poblano Vinaigrette

MAINS

Black Truffle Antelope | Broken Cauliflower Parsley Puree | Pickled Cauliflower | Green Apple | Crispy Leeks
Bison Tender | Twice Baked Bone Marrow Potatoes | Blue Cheese | Asparagus | Crispy Onions | Diane Sauce
Bourbon Glazed Salmon | Shaved Carrot Fennel Citrus Salad | Heirloom Carrots | Carrot Maple Puree

SIDES

Roast Butternut Squash | Maples Glaze | Cocoa Pepitas
Crispy Brussel Sprouts | Saba | Shaved Romano

DESSERT

Sticky Toffee Pudding | Pear | Gingersnaps | Ricotta Cream

GF- Gluten Free D-Dairy Free VG-Vegetarian V-Vegan N-Nut Free

Tuesday Lunch

SOUP

Tortilla Soup | Chicken | Fire Roasted Vegetables | Cilantro | (GF) (DF)

Southwest Queso/ House Chips (VG)

SALAD

Fresh Snipped Farm Greens | Shaved Vegetables | Assorted Dressings (V)

Quinoa Mexican Salad | Corn | Black Bean | Avocado

Slaw | Cilantro | Honey Lime Dressing | Cotija Cheese (GF) (VG)

MAINS

Vegetable Quesadillas | Asadero Cheese (VG)

TACO TRUCK

Chicken, Steak, Pork, Lettuce, Tomato, Onion, Jalapeno, Cilantro, Green & Red Salsa (DF) (GF)

SIDES

Elote (GF)

Refried Frijoles Borrachas (V) (GF)

Cilantro Rice (V) (GF)

DESSERT

Assorted Churros | Chocolate Sauce

Chef's Choice

Tuesday Dinner

Appetizers In the Lodge

Sourdough Jalapeno Polenta Focaccia
&
Farm Greens Salad | Lemon Shallot Vinaigrette

FIRST

Smoked Tomato Bisque | Basil | Mini Brie Grilled Cheese

MAINS

Dill Pickle Fried Chicken | Sourdough Sharp Cheddar Waffle | Bourbon Barrel Aged Maple Syrup
Cowgirl Steak | Rosemerry Potato Pyramids | Romesco Sauce
Halibut & Mussels | Portuguese Stew | Portuguese Sausage | Crusty Bread

SIDES

Rice Pilaf | Fine Herbs
Parsnips & Carrots | Lemon Honey Glaze

DESSERTS

Triple Chocolate Cheesecake | Liquor Forty-Three

Wednesday Lunch

SOUP

Fire Roasted Tomato Soup | Basil | Olive Oil (VG) (GF)

SALADS

Greek Salad | Chopped Lettuce | Pepperoncini | Kalamata Olives | Feta | Greek Dressing (GF)

Caprese Salad | Heirloom Tomato | Mozzarella | Basil | Balsamic Pearls | Saba (VG)(GF)

Tabouleh | Bulgur Wheat | Cucumber | Tomato | Onion | Lemon | Parsley (V)

MAINS

Charcoal Focaccia Sandwich | Smoked Salmon | Herb Cream Cheese | Tomato | Cucumber | Red Onion

Grilled Cheese | Smoked Mozzarella | Pimento Cheese | Crispy Prosciutto

Smoked Tri-Tip | Tim's BBQ Sauce (GF) (DF)

SIDES

Roasted Smashed Potatoes | Pancetta | Maple Thyme Drizzle (GF) (DF)

Charred Broccolini | Sorghum

DESSERT

Cannoli | Ricotta Orange Filling

Chef's choice

Wednesday Dinner

Family Style | Buffet

RECEPTION

Shot Gun Shells | Sausage Stuffed Bacon Wrapped Manicotti Bites

Smoked Deviled Eggs | Mustard Caviar

Cheese & Charcuterie | Crostini's

BREAD

Smoked Cream Cheese Cornbread | Candied Bacon

SALAD

Grilled Baby Gem Lettuce | Bacon | Blue Cheese | BBQ Spiced Pepita | Poblano Ranch

MAIN

Beef Ribs | Cowboy Butter

Spatchcock Chicken | Alabama White BBQ

Fish Fry | House Tartar Sauce

SIDES

Roast Broccoli | Chipotle Cheese Sauce

Smoked Tater Tot Hot Dish

FIXINS

Smoked Pickles | B&B Pickles | Cowboy Candy | Pickled Onion

DESSERT

Smoked Banana Upside Down Cake | Pecan Crumble | Mascarpone

Thursday Lunch

Family Style

STARTERS

Dinosaur kale/ Cranberries/ Apple Cider Vinaigrette / Feta/ Toasted Almonds
Toasted Farro/Arugula/ Smoked beets/ Apple/Golden Raisin/ Feta/ Honey Thyme Vinaigrette

MAINS

Snake river steak sandwich/ caramelized onion/horseradish cream/ Smoked Charcoal Bun
Maple Balsamic Rainbow trout/ Grilled Corn Salad/ Bourbon Butter Sauce

SIDES

Sweet Potato/ Umami glaze/ Toasted Bagel Spice
Roasted Butternut Squash/ Sage/ Pancetta/ Crisp Sourdough Crust

DESSERT

Carrot Cupcake | Cream Cheese Frosting
Chefs choice

Thursday Dinner

Appetizers In the Lodge

Menu Style Lodge

Sweet Potato Rolls | Rosemary Butter

Amaretto Basted Pear | Arugula Salad | Shaved Pecorino | Cinnamon Toasted Pistachios

MAINS

Lobster Pappardelle | Lobster Velouté | Melted Cherry Tomatoes | Basil | Pecorino

Porcini Coco Rubbed Kansas City Strip | Blackjack Potatoes | Mushrooms & Tomatoes | Bearnaise

Urfa Crusted Colorado Elk | Sweet Potato Gnocchi | Huckleberry Emulsion | Sage

SIDES

Buttermilk Mashed Potatoes | Country Gravy

Braised Greens | Lemon Olive Oil | Roasted Garlic | Pecorino

DESSERT

Chocolate Coffee Caramel Trifle Cake

Friday Lunch

SOUP

Smoked Ham & White Bean Soup (GF) (DF)

SALAD

Fresh Snipped Farm Greens | Shaved Seasonal Vegetables | Assorted Dressings (V)

Tuxedo Orzo Salad | Cherry Tomatoes | Cured Olives | Artichoke Hearts | Basil (VG)

Spinach Salad | Pickled onion | Maytag Blue Cheese | Spiced Pepita | Maples Balsamic Vinaigrette (VG) (GF)

Tuna Salad (DF)(GF)

MAINS

Bratwurst | Smoked Sauerkraut | Whole Grain Mustard (GF)

Beef Sliders | Boursin Cheese | B&B Pickles | Secret Sauce

Hot Dog | Ketchup | Mustard | Relish (GF) (DF)

SIDES

Truffle Fries | Herbs | (GF)

Grilled Corn on the Cob | Butter | Sea Salt (VG) (GF)

DESSERT

Éclair | Diplomat Cream

Chef's choice

Friday Dinner

Menu Style Lodge

Five Grain Sourdough Bread | Umami Butter

1ST

Smoked Pumpkin Beer Cheese Soup | Bacon | Chives | Pretzel Crisp
(GF, D, N)

MAINS

Pastrami Spiced Beef Short Rib | Conchiglie Mac & Cheese | Horseradish Chantilly | Pastrami Jus
Cast Iron Ruby Trout | Hoppin John | Grapefruit | Brown Butter Citrus Beurre Blanc
Hickory Smoked Duck | Parsnips | Crispy Broccoli | Maple & Sour Cherry Thyme Jus

SIDES

Scalloped Potatoes | Smoked Ham
Wood Roasted Whole Cauliflower | Pine Nut Roasted Garlic Lemon Tahini

DESSERT

Sweet Potato Pie | Apple Crisp Topping

Saturday Lunch

SOUP

C Lazy U Chili | Sour Cream | Green Onions | Shredded White Cheddar | (DF)(GF)

Cornbread | Jalapeno | Smoked Cream Cheese | Honey Butter

SALADS

Fresh Snipped Farm Greens | Shaved Seasonal Vegetables | Assorted Dressings (V)

Brussel Sprout Caesar Salad | Garlic Croutons | Shaved Parm | Caesar Dressing (GF)

MAINS

Pulled Pork | House Pickles | BBQ Sauce | House Made Bun (GF) (DF)

Smoked Sausage | Raspberry Mustard BBQ Sauce | (GF) (DF)

Smoked Chicken Wings | Citrus Brine | Dry Rub | House Sauces (GF) (DF)

SIDES

C Lazy U Mac and Cheese

Cowboy Baked Beans (GF) (DF)

Fire roasted Vegetable (VG) (DF)

DESSERTS

Chocolate Chip Cookies

Chef's Choice

Saturday Dinner

Three-Inch Steaks & Apple Pie

Family Style | Patio House

RECEPTION

Smoked Pimento Cheese Dip | Crostini's | Crackers | Crudites

Avocado Mousse Cones | Pickled Radish

BREAD

Sage Pretzel Bread

1ST

Greens Salad | Today's Farmbox Harvest | Lemon Shallot Vinaigrette

MAINS

Crab Cakes | Gherkin Remoulade | Shaved Celery Herb Salad

Stuffed Chicken Presse | Orange Thyme Glaze | Ember Cooked Cipollini Onions

Bison Tomahawks | Marrow Bone | Black Garlic Hot Poker Mustard

House Chips | Crème Fraîche | Pickled Red Onion | Herbs

Wood Grilled Winter Vegetables | Roasted Garlic Herb Pistou

DESSERT

Apple Pie | Maple | Candied Pecan Cream