



## RESTAURANT WEEK SPECIAL

### STARTERS

#### LODGE GREENS SALAD

Great Lakes Growers lettuce, cucumber, tomato, strawberry blush wine vinaigrette

#### CAESAR SALAD

Great Lakes Growers hurricane lettuce, herb & garlic croutons, parmesan & romano cheese, housemade caesar dressing

#### SOUP OF THE DAY

### HEADLINERS

#### LODGE BOURBON CHICKEN

Maple bourbon-glazed chicken, hand-mashed potatoes, house seasonal vegetables

#### SLOW COOKED CREEK STONE FARM SHORT RIBS

Mashed potatoes, hunters sauce, seasonal vegetables

#### BEEF STROGANOFF

Tender braised short rib, caramelized onion, and mushrooms, over Ohio city pappardelle pasta, in a beef and sour cream reduction sauce

#### WILD BEAST MEATLOAF

House blend of wild boar, elk & wagyu bison, hunters sauce, mashed potatoes, house seasonal vegetables

#### CRAB CAKES

Two housemade crab cakes, topped with remoulade, served with three cheese risotto, house vegetables

#### DUCK BOLOGNESE

"Ragu' d'anatra alla veneta" Seared duck slow cooked with italian soffritto, red wine tomato sauce, spaghetti, romano cheese

### DESSERTS

#### TIRAMASU

#### SEASONAL CHEESECAKE

#### BASQUE CHEESECAKE

#### BREAD PUDDING

#### CREME BRULEE

**\$38.00 Per Person**  
plus tax and gratuity