



5th Annual Restaurant week

3 course dining menu \$34.99

Starter (Choice of one)

SIDE CAESAR SALAD

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

LODGE GREENS SALAD

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

CUP OF SOUP OF THE DAY

ENTREES (Choice of one)

FRIED COD

Panko-breaded lake cod, with fries and coleslaw

BEEF STROGANOFF

Tender braised short rib, caramelized onions and mushrooms over Ohio City pappardelle pasta, in beef sour cream reduction sauce, fried shallots

CHICKEN PICCATA

Rice-floured pan-seared chicken served with a piccata sauce, mashed potatoes and house vegetable

SLOW COOKED CREEK STONE FARMS SHORT RIBS

served with mashed potatoes, hunters sauce & house vegetable

CHICKEN PENNE PASTA

Penne pasta served with fresh marinara, spinach, tomatoes, and grilled chicken

DESSERT

Housemade cookie with scoop of vanilla ice cream