

KANU

Dinner

Persuasions

Steamed Black Mussels 12

Green Curry, Sake, Coconut Milk
Garlic & Toasted Coriander

Kanu Chenin Blanc, Stellenbosch, South Africa

Fall Spinach Flatbread 11

Beemster Gouda Cheese, Champagne Vinaigrette
Toasted Almonds, Sliced Apples, Caramelized Red Onion

Chateau Lafayette Reneau Dry Riesling, Seneca Lake, NY

§Chilled Prawn Cocktail 12

Homemade Tomato Horseradish Sauce
Sorelle Bronca Prosecco, Valdobbiadene, Italy NV

Hand Crafted Truffle Salt Fries 6

Truffle Oil, Aged Parmesan, Malt Vinegar Aioli

Wild Mushroom Ravioli 10

Butternut Squash Puree, Crispy Capicola, Lemon Sage Brown Butter, Fresh Herb Salad
Heron Pinot Noir, Sonoma County, CA

Handcrafted Soup & Salads

Chef's Market Soup 8

The Lodge Caesar Salad 10

Crisp Romaine, Classic Caesar
Dressing, Garlic and Herb
Crouton & Aged Parmesan

Enhance Your Salad

From The Grill:

Chicken 7, Shrimp 11

Salmon 13

§Artisan Sweet Lettuce Salad 10

Toasted Pumpkin Seeds,
Roasted Butternut Squash,
Vine Ripe Tomatoes, NY Goat Cheese
Apple Maple Vinaigrette
Doc's Draft Hard Cider, Warwick NY

From the Hearth

Margherita Pizza 15

Vine Ripe Tomatoes, Mozzarella Cheese
Roasted Garlic & Fresh Basil Chiffonade

Chef's Market Pizza or Calzone

Showcasing Local Market Selections

Additions

1.50 Ea.

Grilled Chicken
Artichoke Hearts
Kalamata Olives
Anchovies
Pepperoni

Capicola Calzone 16

Mozzarella Cheese, Ricotta
Cheese & Spicy Marinara Sauce
*Suggested Hearth Pairings:
Villadoria "Bricco Magno"
Piedmont Italy*

Artisan Burgers

Kanu Burger 14

Angus Beef, Vine Ripe Tomato, Crisp
Romaine, Red Onion, Sharp Cheddar
Applewood Smoked Bacon
& Hand Crafted Fries
Draft Selection of Local Beer

Lump Crab Burger 16

Lump Crab Meat
Lemon Herb Aioli & Hand Crafted Fries
Chateau Lamothe de Haux White Bordeaux, France

Entrees

Roasted Acorn Squash 29

Vegetable Ratatouille, Sweet Herbs
Forrest Mushrooms, Pomegranate Syrup
Heron Pinot Noir, Sonoma County, CA

Grilled Misty Knoll Statler Chicken Breast 29

Roasted Spaghetti Squash and Leek Hash
Crispy Porcini Pommes Frites, Cider and Sage Reduction
Bonterra Chardonnay, Mendocino CA

Spicy Cornmeal Battered Catfish 27

Fall Root Vegetable Slaw
Old Bay Hand Crafted Fries, Lemon Aioli
Weihenstephaner Original Lager, Germany

Grilled Choice of Beef 34

Choice of Filet or NY Strip
Creamed Red Potatoes, Red Wine Shallot Demi-Glace
Mettler Family Cabernet Sauvignon, Lodi, CA

§Grilled Atlantic Salmon Filet 29

Potato Hash, Baby Vegetables, Red Cabbage Marmalade
Fresh Herb Essence
La Follette Chardonnay, Sonoma Coast, CA 2009

Braised Pork Cheeks 32

Yukon Gold Gnocchi, Roasted Butternut Squash and
Parsnips, Crispy Sage Leaves, Vermont Sharp Cheddar
Smuttynose Porter Braisage
Smuttynose Robust Porter Draft, Portsmouth NH

Lodge Mac & Cheese 19

Campanelle Pasta, Fontina & Sheep's Milk, Ricotta Cheeses, White Wine
Local Farm Fresh Cream & A Buttered Crumb Topping
Racer 5 IPA, Sonoma, CA

Enhance Your Entree From The Grill: Chicken 7, Shrimp 11, Salmon 13