

# KANU Lounge

## Persuasions

**Hand Crafted Truffle Salt Fries 11**  
Truffle Oil, Local Cheese Curd, Mozzarella,  
Grated Parmesan and Malt Vinegar Aioli

**Poutine "Chasseur" 18**  
Duck Confit, Local Cheese Curd, House Fries  
and Brown Gravy  
Add Quail egg 2

**Spinach and Artichoke Dip 12**  
Baby Spinach, Artichoke Heart, Feta, Parmesan  
and Cream Cheese. Served with House made  
Pita Chips

**Chicken Wings 10**  
Choice of Mild, Hot or BBQ. Served with  
Carrots, Celery and House Ranch or Blue  
Cheese Dipping Sauce

## Soups & Salads

**The Lodge Caesar Salad 13**  
Brioche Crouton, Crisp Romaine, White  
Anchovy and House Made Dressing

**Mixed Greens 12**  
Caramelized Butternut Squash, Dried  
Cranberries, Crispy Pancetta, Maple  
Chevre with Autumn Spice Vinaigrette

**Soup Du Jour**  
Bowl 12 Cup 8

**All Salads Can Be Made Into a Wrap with  
Chips for an Additional 2**

**Enhance Your Salads from the Grill:**  
**Salmon \$10, Jumbo Shrimp (3) 12,**  
**Chicken \$7, 8oz New York Strip 15**

## From the Hearth

**Margherita Pizza 18**  
Buffalo Mozzarella, Roasted Garlic,  
Tomato with Fresh Basil

**Vermont Pizza 18**  
Local Cheddar, Bacon, Apple and House BBQ Sauce

**Cheese Pizza 15**

**Additional Toppings:**  
1.75 Each topping: Grilled Chicken,  
Kalamata Olives, Red Onion,  
Artichokes, Pepperoni, Roasted Red Peppers,  
Neuski Bacon

## Sandwiches

**Sandwiches Served with Hand Cut Fries**

**Signature Lodge Burger 16**  
Ground Short Rib, Sirloin and Chuck,  
Adirondack Cheddar, Lettuce, Tomato and Red  
Onion, Patriot Pickle and Steak Sauce Aioli,  
Served on a Brioche Bun

**Grilled Chicken Sandwich 13**  
Grilled Chicken Breast,  
Adirondack Cheddar, Lettuce, Tomato,  
Onion Served on a Brioche Bun

## Entrées

**Seared Scottish Salmon 30**  
Sweet potato and roasted garlic puree, seasonal  
vegetables, sundried tomato gastrique

**Steak Frites 23**  
8 oz. New York Strip, Sherry Mushroom Butter,  
Hand Cut Fries

**Chicken Blanquette 21**  
Poached Chicken, Roasted Leek, Pearled Onions,  
Mushrooms, Herbed Brioche Crouton

**Shepard's Pie 22**  
Braised Beef Tips, Root Vegetables, Herbed Mashed  
Potatoes and Beef Gravy

## Lounge Desserts 10

**Dulce de Leche Cheese Cake**

**Carrot Cake**  
Served with Vanilla Ice Cream

**Coppa Mascarpone**

**Chocolate Souffle**  
Served with Mint Ice Cream

**Lemon Tart**

**Flourless Chocolate Torte (Gluten Free)**

**Sorbet**  
Coconut, Raspberry and Limoncello

**Battenkill Valley Creamery Ice Cream**  
Vanilla, Chocolate, Strawberry, Mint, Cookie Dough,  
Coffee and Maple Walnut

Consuming Raw or Undercooked Meats, Poultry, Eggs & Shellfish May Pose Certain Health Risks\*

