

KANU

Great Room

Signature Starters

Smoked Salmon Dip 12

Grilled Baguette, Pickled Scallion, Citrus Crème Fraiche

Bison Short Ribs 12

Swiss Chard, Root Vegetable Gravy, Gremolata

Fried Brussel Sprouts 12

Roasted Butternut Squash, Balsamic Aioli

Shaved Parmesan Cheese

Lodge Caesar Salad 13

Crisp Romaine, Shaved Parmesan, Brioche Crouton,

White Anchovy, House Caesar Dressing

Mixed Green Salad 12

Caramelized Butternut Squash, Dried Cranberries,

Crispy Pancetta, Maple Chèvre, Autumn Spice Vinaigrette

Executive Chef, Adam Bechard

Sous Chef, Paige Doran

Sous Chef, Matthew DeCicco

Main Course

14oz Bone-In Ribeye 36

Parsnip-Chestnut Puree, Roasted Brussel Sprout
House Shoyu Steak Sauce

Chicken Blanquette 24

Poached Chicken, Pearl Onion, Wild Mushroom, Roasted Leek
Brioche Crouton

8oz Center Cut Filet 41

Truffle Mashed Potato, Seasonal Vegetable
Wild Mushroom Sherry Butter

Pan Seared Scallops 36

Spiced Spaghetti Squash, Toasted Sesame, Wild Rice, Ponzu Gel

Pork Cheek Ragout 28

Gochujang, Sweet Soy, Scallion, Ginger, Bean Sprout, Ramen

Seared Scottish Salmon 30

Sweet Potato Puree, Seasonal Vegetable, Sundried Tomato Gastrique

Gratuity may be added to parties of six or more as well as split checks

Consuming raw or undercooked meats, poultry, eggs & shellfish may pose certain health risks