

## MOUNTAIN BBQ

## LUNCH BUFFET 🇄

BBQ Chopped Salad Chopped Romaine, Avocado, Black Beans, Tomatoes, Roasted Corn Ranch - Red Wine Vinaigrette

Housemade Coleslaw

Classic Potato Salad

BBQ Shredded Beef

Pulled Pork Honey Bourbon Sauce

Corn on the Cob

Potato Slider Buns

Peach Cheesecake Bars

## ♦ DINNER SERVED ♦

Carrot Dill Harvest Soup

Garden Bacon Salad Frisée, Spinach, Bacon, Caramelized Shallots, Warm Bacon Vinaigrette (Pork)

BBQ Brisket

Grilled Buttery Shrimp

Creamy Garlic Mashed Potatoes

Roasted Asparagus and Baby Carrots

Vegetable Terrine Balsamic Reduction

Carrot Cake

Recommended Wine Pairings\*

Red Prime Cut Pinot Noir Hitching Post Pinot Noir Vinum Cellars Napa Cabernet White Kendall Jackson Chardonnay Matchbook Chardonnay Rocklin Ranch Chardonnay

## 🚸 BREAKFAST BUFFET 🚷

Chilled Fruit Juice Breakfast Pastries Toasted Bread, Bagels & Cream Cheese Fresh Seasonal Fruits Greek Yogurt Hot Steel-Cut Oatmeal & Cereals Country Egg Scramble Homemade Breakfast Gravy Cage Free Scrambled Egg Cage Free Scrambled Egg Whites Hash Browns Vegetarian Sausage Smokehouse Bacon

Smokenouse bacon

Chicken Sausage

\*We kindly invite you to bring your own wine, as the Lodge does not sell or serve alcoholic beverages. Wine glasses available upon request. Wine recommendations can be found at Stater Brothers and Bevmo. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergies. The Lodge is a gratuity-free property. No tips are expected or accepted.