



Grand Lodge Dinner Menu

STARTERS & SHAREABLES

Smoked Trout Dip—\$16

Locally sourced trout with warm pita chips

Boom Boom Shrimp—\$15

Lightly fried & tossed in our spicy sauce with green onion on a bed of spring mix

Tempura-Battered Steak Bites—\$15

Lightly fried & served with a cilantro & lime sauce for dipping

Fried Green Tomatoes—\$13

Freshly fried & served on an arugula salad with garlic-herb aioli

Asian Spring Rolls—\$12

With sweet chili sauce & a sesame ginger salad

Fried Brussels Sprouts—\$12

With creamy goat cheese tossed in our house blackberry balsamic sauce

FRESH DINNER SALADS

Summer—\$16

Mixed greens & romaine, mandarin oranges, fresh strawberries, mission figs, carrot, red onion & goat cheese tossed in a raspberry walnut dressing

Cobb—\$15

Romaine, avocado, carrot, cherry tomatoes, red onion, hard-boiled egg, chicken, blue cheese crumbles with your choice of dressing

Chevre Pecan—\$15

Romaine & spring mix, goat cheese, candied pecans & crushed croutons tossed in our house blackberry balsamic vinaigrette

Orchard—\$15

Mixed greens, fresh apples, Craisins, red onion, carrot, blue cheese crumbles, toasted almond slices, choice of dressing

Asian Sesame—\$15

White & red cabbage, red pepper, carrot, Asian green beans, green onion, sesame seeds, cashews, crispy wontons & a sesame ginger dressing

ADD ONS:

Shrimp \$9 / Salmon \$9 / Chicken \$7

Dining in rustic mountain elegance

* Food is prepared where gluten may be present. Consuming undercooked meats, fish, shellfish or eggs may increase your risk for food-borne illness.

Laurel Ridge Specialties

Entrées include a small House or Caesar salad & our homemade bread service

Beef

NY Strip—\$38

14 oz. char-grilled & topped with garlic & herb butter, your choice of starch & vegetable
ADD 3 Grilled Shrimp—\$9

Braised Short Ribs—\$35

Fork-tender beef ribs smothered in a rich beef demi sauce, choice of starch & vegetable

Beef Tips—\$32

With fire-roasted peppers & onions, house brown gravy, mashed potatoes, choice of vegetable

Fish

Seared Ahi Tuna—\$38

Topped with peach chutney; served with cilantro coconut rice & choice of vegetable

Cashew & Thyme-Crusted Salmon—\$34

With a chipotle aioli, creamy lemon dill risotto & choice of vegetable

Grand Lodge Fried Shrimp—\$29

Succulent butterflied shrimp with a crunchy panko crust, hushpuppies, French fries, tartar & cocktail sauce

Fish & Chips—\$28

Beer-battered cod, traditional chips, coleslaw, tartar sauce & malt vinegar

Pork

Piedmont Pork Ribeye—\$28

Boneless extra thick center-cut—perfectly seasoned & grilled to perfection—topped with demi-glace & served with your choice of starch & vegetable

Pisgah Pulled Pork — \$18

Our house-baked jalapeno cheddar cornbread topped with pulled pork, house BBQ sauce, chipotle aioli & green onion (no side)

Chicken

Peach BBQ Chicken—\$28

Marinated, grilled & brushed with our house peach BBQ sauce; choice of starch & vegetable

Grilled Chicken—\$26

Choose blackened, Asian or simply grilled; choice of starch & vegetable

Pasta Served with warm garlic knots

Creamy Shrimp Scampi—\$30

Butter, shallot & garlic in a creamy sauce over spaghetti

Lasagna—\$26

House-made lasagna baked & smothered in Bolognese sauce & cheese

Hand-Helds Served with your choice of: French fries, sweet potato waffle fries, onion rings

Laurel Ridge Classic Cheeseburger—\$16

Half pound, lettuce, tomato, onion, house bread & butter pickles, mayo, your choice of cheese; Add Applewood-smoked bacon, \$2

Chicken Sandwich — \$15

Mojo-marinated — grilled or fried — with house bread & butter pickles, lettuce, tomato & garlic-herb aioli on a grilled sesame bun

Dinner Sides

VEGETABLES:

Baby carrots
Grilled asparagus
Brussels sprouts
Fried squash

STARCHES:

Baked potato
Mashed potatoes
Cilantro coconut rice
Creamy lemon dill risotto

