

Appetizers

- \$14.25 **Escargot;** 6 Escargot in garlic butter sauce served with French bread.
- \$15.35 **Spanish Shrimp;** Large shrimp sautéed with fresh slices garlic, olive oil, sherry wine served on sliced baguette.
- \$13.15 **Seafood Bruschetta;** A creamy, medley mix of seafood and cheeses baked on brochette.
- \$14.25 **Stuffed Mushrooms;** A savory sauté of sausage garlic, onion and herbs mixed with a creamy blend of cheese.
- \$15.35 **Garlic Mussels;** Sautéed with garlic, butter, parsley and white wine. Served on sliced baguette and parmesan.
- \$14.95 **Smoked Salmon Pate;** A delectable blend of Salmon, Fish, Shrimp, Crab meat, creamed cheese and white wine, served on a bed of fresh arugula w/lemon dressing.
- \$8.75 **Classic French Onion Soup;** Perfectly caramelized onion. Rich beef broth, fresh thyme, white wine au gratin.

Salads

- \$15.35 **Caesar Salad;** Romaine lettuce, parmesan and croutons in house-made Caesar dressing. Dinner sized, enough to share
Add chicken \$2.75 or Shrimp \$3.25
- \$6.95 **House Salad;** A trio of carrot, cabbage & cucumber each in their own marinade served atop salad greens.
- \$11.95 **Large Salad;** A generous portion of our House Salad for those who want to make it a meal.

Fish & Pasta

- \$22.95 **Tuscany Shrimp;** Shrimp in creamy lobster sauce served over pasta.
- \$22.95 **Linguini and Mussels;** Sauce made with mussels, garlic, parsley, white wine and parmesan cheese served over pasta with house salad.
- \$22.95 **Lasagna;** Delicious traditional with meat sauce, mozzarella, parmesan and creamy béchamel sauce with house salad.

Schnitzels

Breaded filet pork or veal served with knödel and vegetable.

Pork \$23.95

Veal \$32.95

India Schnitzel; sauce with yellow curry masala and shredded coconut.

Belgian Schnitzel; Sauce with heavy cream and stone ground mustard.

Austria Schnitzel; Served with fresh sliced lemons.

Holland Schnitzel; Sauce with shrimp and hollandaise.

Italian Schnitzel; Covered in fresh tomato, pesto and mozzarella, served over pasta.

Germany Schnitzel; Served with a Hunter sauce made from fresh mushroom and herbs.

Hungarian Schnitzel; Served with garlic, peppers, and paprika.

Dinners

- \$21.95 **Chicken Marsala;** Chicken medallions in mushroom, Marsala wine sauce, served with pasta or mashed potatoes.
- \$21.95 **Chicken Piccata;** Chicken and capers in lemon wine sauce served with veggie and pasta.
- \$23.95 **Hungarian Goulash;** Chunks of braised pork in a flavorful sauce of garlic, paprika, served with mashed potatoes.
- \$34.95 **Filet Mignon Tenderloin;** A delicious 10 oz. steak served the same way as the most famous restaurant “Loetje” at The “Y” behind central station in Amsterdam..
- \$36.95 **Filet Mignon Tenderloin Béarnaise;** Classic dish with a classic sauce. This delicious sauce was invented in 1836 by Chef Collinet and named after a Region in the South of France named “Bearn”.
- \$38.45 **Rib Eye Steak;** 15 oz, Grilled to perfection topped with garlic herb butter served with potatoes and vegetable.

\$75.00 Dinner for Two – 24 hour notice required

- **Chateaubriand;** filet mignon roast with incredible tenderness. Served on platter and sliced tableside accompanied with potatoes, vegetables, and house salad.
- **Paella;** Spanish dish with saffron rice, with vegetable, chicken and seafood.

Dessert

- \$7.50 **Rum Cake;** Served with a fresh whipped cream and drizzled with Frangelico.
- \$11.95 **Apple Strudel;** Homemade apple strudel with a scoop of vanilla ice cream, drizzled with butter rum sauce.
- \$9.75 **Spumoni;** Homemade layered with chocolate, pistachio and cherry ice cream.
- \$9.75 **Bavaois;** A creamy parfait made with gelatin and heavy cream, surprisingly light and fluffy, flavors change weekly.
- \$9.75 **Boterkoek;** Traditional Dutch flat cake made mostly with butter.

Beverages

- \$1.95 Coffee. \$1.75 Tea. \$1.75 Milk. \$2.25 Chocolate Milk. \$2.25 Hot Chocolate.
- \$2.25 Soda; Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer & Lemonade, Iced Tea.

Wines

Red Wines

- House Cabernet Sauvignon;** Glass \$7.50
- House Merlot;** Glass \$7.50
- Italian Chianti;** Glass \$8.95 Bottle \$24.95
- Vin De Crete Greek;** Glass \$8.95 Bottle \$24.95
- Jlor Syraz;** Glass \$8.95 Bottle \$24.95
- Kourtaki;** Glass \$8.95 Bottle \$24.95
- Jlor Merlot;** Glass \$8.95 Bottle \$24.95

White Wines

- House Chardonnay;** Glass \$7.50
- Bogle Chardonnay;** Glass \$8.95 Bottle \$24.95
- Relaxing Riesling;** Glass \$8.95 Bottle \$24.95
- Pinot Grigio;** Glass \$8.95 Bottle \$24.95
- Kourtaki** Glass \$8.95 Bottle \$24.95

Beers

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| Coors Lite; | \$4.25 | Kokanee; | \$3.95 |
| Stella Artois; | \$4.75 | Peroni; | \$4.50 |
| Heineken; | \$4.75 | Spaten Optimator; | \$5.50 |
| Franziskaner; | \$6.50 | | |

TAVERN AT THE LODGE



Menu

Hours

Thursday – Sunday

5 – 8

208.267.7268

5952 S Main St,

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