



COLT & ALISON

Merry Christmas

STARTERS

JUMBO SHRIMP COCKTAIL 21
Horseradish, Lemon

CRAB MAISON 24
Buttered Brioche, Capers, Lemon, Chives

SUNCHOKE SOUP 14
Hazlenut, Orange Butter, Chive

* TABLESIDE CAESAR SALAD 16
White Anchovy, Parmesan, Croutons

CITRUS SALAD 16
Piquillo Pepper, Hazelnut, Grapefruit Vinaigrette

WEDGE SALAD 15
Bacon, Cucumber, Tomatoes, Blue Cheese, Buttermilk

SAUCES

BÉARNAISE 3

HORSERADISH CREAM 3

SCALLION STEAK SAUCE 3

CHIMICHURRI 3

ENTRÉES

BEEF TENDERLOIN 57
8 oz.

*BONE-IN FILET MIGNON 75
12 oz.

*PRIME LONG ISLAND STRIP 66
10 oz.

*BONELESS RIBEYE 68
16 oz.

♥*ROASTED SABLE FISH 42

♥*ORGANIC CHICKEN BREAST 34

ENHANCEMENTS

BLUE CHEESE AND BACON CRUST 10

AU POIVRE TABLESIDE 5

TABLE ACCENTS

SWEET POTATO SOUFFLÉ 11
Marshmallows, Toasted Pecans

YUKON POTATO BUTTER
OR BAKED POTATO 11

ROASTED BRUSSELS SPROUTS 11

CAULIFLOWER GRATIN 11

SPINACH 11
Creamed or ♥ Sautéed

WILD AND CULTIVATED
MUSHROOMS 11
Madeira

CREAMED CORN 11

DESSERTS

BANANAS FOSTER 22

GINGERBREAD SOUFFLÉ 25
Salted Caramel Sauce, Vanilla Ice Cream

CRANBERRY WHITE
CHOCOLATE CHEESECAKE 18
Candied Pistachios, Orange Sorbet

THE LODGE EXECUTIVE SOUS CHEF
MATTHEW KRUEGER

♥ WELLNESS MENU ITEMS FOR A HEALTHY LIFESTYLE.

Our Sea Island Team take allergies very seriously. Before placing your order or consuming any food or beverage, please alert a service team member about any allergy you or your party may have. Our product may contain wheat, egg, dairy, soy, fish, or other allergens even if not listed on the menu.

As required by the State of Georgia, we provide this information:

****CONSUMING RAW OR UNDERCOOKED BEEF, PORK, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.****

A 6% sales tax will be added to food and beverage service and a 10% service charge will be added to all to-go orders.