

THE LODGE WINE CELLAR

FOUR COURSE, FAMILY STYLE MENU

SEAFOOD

GEORGIA SHRIMP, TUNA TARTARE,
CRAB MAISON, BAKED CRAB AND SHRIMP DIP
Cocktail Sauce, Louis Sauce, Dill Chips, Brioche, Pita

SALAD AND SOUP

STEAKHOUSE CAESAR SALAD
Romaine Hearts, Anchovy, Garlic Croutons, Grana Padano

C&A ONION SOUP
Garlic Croutons, Caramelized Gruyère Cheese

HAND-SELECTED CUTS

WET-AGED
Chateaubriand
Boneless Ribeye

DRY-AGED
Kansas City Strip

LAND & SEA
Organic Chicken Breast
Catch of the Day

SIDES

CLASSIC POTATO PURÉE, SAUTÉED SPINACH, CREAMED CORN,
MADEIRA GLAZED MUSHROOMS, GRILLED ASPARAGUS

SAUCES

BÉARNAISE, SCALLION STEAK SAUCE, HORSERADISH CREAM

DESSERT

BANANAS FOSTER
Cream Cheese Pound Cake, Dark Rum

\$225 PER PERSON