

# TAMARACK LODGE

## *Entrée's*

**Roasted Duck** – ½ Semi boneless roasted duck, apple maple reduction, served with brown butter spaetzel, dried cranberry and pecan, with vegetable of the day. **\$22.50**

**Grilled Hangar Steak Frites**- Tender grilled Hangar steak served over fries, tossed with arugula, Manchego cheese and truffle aioli. **\$21.50**

**Beer Braised Brisket** – Tender beef brisket, braised with beer, mirepoix and balsamic. Served over smoked Gouda mash potatoes and finished with red onion gravy. Veg du jour. **\$22.00**

**Blackened Tequila-Lime Shrimp** – Cajun spiced shrimp in Tequila lime butter, served with coconut basmati rice, black beans and sweet plantains. **\$21.00**

**Chicken and Corn Andouille** – Buttermilk marinated and southern fried boneless chicken thighs served with mashed potatoes and andouille corn, chipotle pure maple syrup. **\$18.00**

**Pork Porterhouse** – Lightly brined 16oz. T-Bone pork chop, char-grilled and finished with ancho honey glaze, vegetables and mashed potatoes. **\$21.00**

**Cod Fish Brandade**– Traditional New England cod fish cakes, served with broccoli slaw, steak fries, and red pepper remoulade. **\$19.50**

## *Salads*

**Traditional Caesar Salad** – Romaine lettuce, house made dressing, croutons, and feather shredded Parmesan. **\$7.50** \*Anchovies upon request

**Steak House Chopped Salad** – Iceberg blend with bacon, blue cheese, cucumber, sliced olives, red onion, tomato, chopped egg, and chicken, all chopped **\$15.00**

**House Salad** – Mesclun greens with dried cranberries, spiced walnuts, cucumber, tomato, onion and carrots. **\$5.00**

**Dressings:** House, Blue Cheese, Ranch, Balsamic, Raspberry Low-fat

## *Sides*

Steak Fries, Broccoli Slaw **\$3.00**      Mashed Potatoes, Onion Rings **\$3.50**

## ***Appetizers***

**Chicken Wings** – Slow cooked wings are fried till crispy, with your choice of one sauce.

\*Sweet Thai Chili Buffalo Sauce \* Bourbon Barbeque Glaze \*Sweet & Spicy Plum Sauce

6 Wings **\$8.50**

12 wings **\$15.50**

**Loaded Tots** – Crispy fried Tater Tots, with apple wood bacon bits, shaved scallions and shredded cheddar. All tossed with Boom Boom sauce. **\$9.50**

**Loaded Pretzel Bites with Beer Cheese** – Warm nuggets of soft pretzels served with warm McAdam cheddar beer cheese sauce for dipping. **\$8.50**

**Roasted Garlic Hummus** – Traditional hummus with roasted garlic and house made pita chips for dipping. **\$7.50**

## ***Pub Menu***

**Lobster Grilled Cheese** – Danish Havarti and Fontina cheeses and lobster are sandwiched between griddled buttery Brioche bread. **\$20.00**

**Pulled Pork Sandwich** – Tender slow cooked pork, caramelized onions, and brown sugar BBQ sauce on a stout beer bun. **\$10.50**

**Veggie Burger** – Black bean burger with lettuce, tomato, onion and chipotle aioli. **\$8.50**

**10 Oz Burgers –**

**Smokey Deluxe** – BBQ, cheddar, and cider smoked bacon/onion marmalade. **\$12.50**

**Blackened Blue** – House blend Cajun spice, imported blue cheese, red pepper remoulade. **\$12.50**

**Basic Burger** – Char Grilled Burger **\$10.50**

Add apple wood smoked slab bacon **\$1.00**

Add cheddar, American cheese **\$1.00**

**Chicken Sandwich** – Don't Want a Burger? ...Substitute chicken for any burger, same price.

*All burgers/sandwiches on a bun, and come with lettuce, tomato, red onion and French fries.*