

WINES BY THE GLASS

CHARDONNAY, RAWSON'S
RETREAT, AUSTRALIA 6.00~
CHARDONNAY, BERENGER,
CALIFORNIA 8.00~
CHARDONNAY, FAT BASTARD,
FRANCE 8.00~
RIESLING, HOGUE,
CALIFORNIA 6.00~
CHIANTI, CENSIO,
ITALY 7.50~
PINOT GRIGIO, ZENATO,
ITALY 7.00~
CAB/SHIRAZ, LONG FLAT,
AUSTRALIA 6.00~
SAUVIGNON BLANC, ROOT 1,
SWITZERLAND 8.00~
CABERNET-CHARDONNAY-
MERLOT,
CROW CANYON 5.00~
CABERNET SAUVIGNON,
CASTLE ROCK,
CALIFORNIA 7.00~
MERLOT, CASTLE ROCK,
CALIFORNIA 7.00~
MALBEC, LANCATAY,
ARGENTINA 7.00~
SYRAH BLEND, FINCA LUZON
SPAIN 6.00~
MONTE PULCIANO,
MASCIARELLI, ITALY 7.00~
REISLING, HANS CHRISTIAN,
GERMANY 6.00~
ZINFANDEL, SOLARIS,
CALIFORNIA 8.00~

SOME OF MARYS FAVORITE COCKTAILS CHECK OUT OUR BOOK

LODGE BREEZE
ABSOLUTE MANDARIN,
CRANBERRY & SPRITE

ALTITUDE ADJUSTMENT
ABSOLUTE VANILLA, KAHLUA,
FRANGELICO & BAILEYS

MOJITO ON THE ROCKS
FRESH MINT, COINTREAU &
BACARDI RUM

MARYS MARGARITA
JOSE CUERVO, TRIPLE SEC,
SPLASH OF OJ, SOUR &
FRESH LIME

ELECTRIC LEMONADE
STOLI RASPBERRY VODKA &
LEMONADE

ST. GERMAINE COOLER
WHITE WINE, ST. GERMAINE'S
ELDERBERRY & SODA

DESSERTS

BREAD PUDDING 5.~
CRÉME BRULEE 7.~
CHOCOLATE CAKE 7.~
CARROT CAKE 6.~
MILE HIGH CHEESE CAKE 7.~
PEANUT BUTTER PIE 6.~
TIRAMISU 7.~
CHOCOLATE KAHLUA 7.~
KEY LIME PIE 6.~
MANGO SORBET 5.~
RASPBERRY SORBET 5.~
CHOCOLATE COVERED-
STRAWBERRIES 8.~
ICE CREAM 4.~

Chalet Room

~~~ Appetizers ~~~

Stuffed Mushrooms <i>Savory filling of sausage and cheese</i>	11.~	Escargot <i>Rich garlic butter in filo shells</i>	12.~
Calamari Fritte <i>Golden Rings in a spicy vinaigrette</i>	13.~	Shrimp Cocktail <i>Horseradish sauce & lemon</i>	13.~
Prosciutto & Melon <i>Imported ham with Mascarpone</i>	11.~	Mussels <i>Creamy garlic butter sauce & onions</i>	14.~
Stuffed Portabella <i>Spinach, roasted tomatoes & Fontina</i>	11.~	Baked Brie <i>Wrapped in puff pastry with fresh fruit</i>	12.~
Fried Shrimp <i>Crispy large whites, Remoulade & cocktail</i>	14.~	Maryland Crab Cakes <i>Lump crab, spices and aioli</i>	17.~
Little Neck Clams			
Half Shell 1/2 dz. 12.~	1 dz. 22.~	Half Shell 1/2dz. 14.~	1 dz. 26.~
Casino <i>Peppers, butter & lemon</i>	12.~	Rockefeller <i>Fresh spinach & Pernod Cream</i>	16.~
Giovanni <i>Garlic butter & crumbs</i>	12.~	Bienville <i>Crab meat filled & Béarnaise</i>	19.~

~~~ Soups & Salads ~~~

Seafood Bisque <i>Scallops, shrimp, lobster, cream & herb</i>	10.~	Baby Iceberg Wedge <i>Bacon, Blue Cheese, tomato</i>	8.~
Baked Onion Gratin <i>Gruyere & Stilton</i>	6.~	Lodge Greens <i>Crispy greens & fresh herbs</i>	7.50
Soup du Jour <i>Chef's daily creation</i>	5.~	Baby Spinach <i>Lemon, extra virgin & salsify</i>	9.~
Lodge Caesar <i>Crisp romaine, garlic & lemon</i>	7.50	Roasted Pear & Stilton <i>Pecans, orange vinaigrette</i>	11.~
Crab & Endive Petals <i>Alaskan merus, Remoulade</i>	14.~	Arugula <i>Balsamic, Parmigiano Reggiano</i>	9.~

~~~ Mediterranean Shellfish Specialties ~~~

Cioppino ~ <i>The Italian version of fisherman's stew—fresh fish, shrimp, mussels, scallops, calamari, and littlenecks in a lightly spiced tomato sauce, served over Pecorino Romano flavored risotto.</i>	29.~
Bouillabaisse ~ <i>Originating in Provence, France, an assortment of fresh fish and shellfish, New England Lobster, white wine, saffron, turmeric, celery, onions and tomato, served with crusty French Bread.</i>	36.~
Caldeirada ~ <i>Mediterranean fisherman's stew, Portuguese in origin with Basque influence. Fresh fish and shellfish Chourico and Morcela (Portuguese sausages) with sweet peppers, onions, tomato, spices and wine.</i>	29.~

~~~ Fresh Fish & Seafood ~~~

Pecan Crusted Halibut <i>Mango & cilantro glaze</i>	27.~	Atlantic Salmon <i>New style prepared daily</i>	24.~
Stuffed Shrimp <i>Crab, scallops & crumbs, butter & wine</i>	28.~	Maryland Crab Cakes <i>Lump crab, spices and aioli</i>	29.~
Atlantic Sea Scallops <i>Seasoned crumbs, butter & wine</i>	27.~	Fresh Sea Bass <i>Variety upon availability</i>	28.~
Ahi Tuna <i>Sesame crusted, wasabi ginger sauce</i>	29.~	Fried Shrimp <i>Remoulade & cocktail sauces</i>	26.~

~~~ Other Specialties of the House ~~~

Filet Au Poivre ~ <i>Black Pepper, Cognac, Shiitake, Shallots</i>	36.~
Filet Prince de Galles ~ <i>Shrimp, Cognac, Crème fresh</i>	40.~
Filet Au Diane ~ <i>Amaretto, Shiitake, Shallots</i>	36.~
Chicken Saltimbocca ~ <i>Prosciutto, Mushrooms, Wine, Garlic</i>	25.~
Chicken Piccata ~ <i>Capers, Lemon & White Wine</i>	25.~