

STARTERS

CALAMARI FRITTE	12.95
TANGY VINAIGRETTE	
POT STICKERS	9.95
PONZU DIPPING	
CHICKEN WINGS	9.95
BUFFALO OR ASIAN	
CHICKEN TENDERS	9.95
HONEY MUSTARD	
STUFFED PORTABELLA	10.95
SPINACH, FONTINA & BALSAMIC	
ONION RINGS	7.50
CHIPOTLE, AILOLO	
MAC & CHEESE BITES	6.95
CRUNCHY & CREAMY	
FRIED KOSHER PICKLES	6.95
BLUE CHEESE DRESSING	
JALAPEÑOS POPPERS	6.95
RANCH DRESSING	
BACON WRAPPED SCALLOPS	
ASIAN PLUM SAUCE	12.95
SHRIMP COCKTAIL	12.95
COCKTAIL & LEMON	
P.E.I. MUSSELS	13.95
GARLIC, WINE, CREAM	
FRIED SHRIMP (3)	13.95
COCKTAIL & REMOULADE	

LITTLE NECK CLAMS

HALF SHELL

1/2 DZ	12.~	1 DZ.	22.~
CASINO			12.~
PEPPERS, BUTTER & LEMON			
GIOVANNI			12.~
GARLIC, BUTTER & CRUMBS			

OYSTERS

HALF SHELL

1/2 DZ	14.~	1 DZ.	26.~
ROCKEFELLER			15.95
SPINACH, PERNOD, CREAM			
BIENVILLE			18.95
CRAB MEAT, ASPARAGUS & BÉARNAISE			

SOUPS

OUR DAILY SOUP	VARIABLES
BAKED FRENCH ONION	6.~
GREEN CHILI	5.~
RED CHILI	5.~
SEAFOOD BISQUE	10.~

SIDE SALADS

YOUR CHOICE 5.~

- CAESAR
- LODGE GREENS
- BABY ICEBERG WEDGE
- BABY SPINACH
- ARUGULA

HOURS OF OPERATION

7 DAYS A WEEK

SERVING FOOD

TAVERN - 11 A.M. TO 11 P.M.

CHALET - 5 TO 10 P.M.

SUNDAY BREAKFAST BUFFET

9 A.M. TO 1 P.M.

BAR OPEN AT 11 A.M.

-BANQUET FACILITIES-

FROM 2 TO 150 PEOPLE

-ELOPEMENT PACKAGES-

MARYS LAKE LODGE IS A GREAT

PLACE FOR PARTIES - & WEDDINGS

ALIKE- OF 2 TO 150 PEOPLE. LARGE

VARIETY OF HISTORIC LODGE ROOMS

AND LUXURIOUS CONDOS. FULL

SERVICE SPA AND HEATED, OUT-

DOOR POOL.

A FULL SERVICE RESORT EXPERI-

ENCE FOR YOU & YOUR GUESTS.

18% GRATUITY

WILL BE ADDED TO PARTIES OF 8

OR MORE

SPLIT PLATE CHARGE

3. ON ENTRÉES

THE TAVERN

SALADS

BABY ICEBERG WEDGES ~ BACON, BLUE CHEESE, TOMATO, BLUE CHEESE DRESSING	7.95
THE ZORBA ~ SPINACH, FETA, CALAMATA, TOMATO, CUCUMBER, HERBED VINAIGRETTE	9.50
THE CAESAR ~ CRISPY ROMAINE TOSSED WITH TRADITIONAL DRESSING	7.50
LODGE GREENS ~ BABY LEAF LETTUCE, TOMATO, CUCUMBER, ONIONS, CROUTONS	7.50
STUFFED AVOCADO WITH CRAB ~ KING CRAB, REMOULADE SAUCE, ROASTED PEPPERS, TOMATOES & CUCUMBERS	16.95
ASIAN CRISPY CHICKEN OR SHRIMP ~ TEMPURA BATTERED, PEAPODS, SPROUTS, MANDARIN ORANGES, SESAME SOY DRESSING	14.50

GRILLED ENTRÉE SALADS

MAKE YOUR CHOICE OF SALAD STYLE AND CHOOSE YOUR FAVORITE TOPPING

CAESAR ~ LODGE GREENS ~ SPINACH ~ PASTA ~ ICEBERG

GRILLED: CHICKEN ~ SHRIMP ~ SALMON ~ TUNA STEAK ~ VEGETABLES

14.95 15.95 15.95 16.95 13.95

BLUE CHEESE ~ BALSAMIC VINAIGRETTE ~ RASPBERRY VINAIGRETTE
ORANGE VINAIGRETTE ~ THOUSAND ISLAND ~ HONEY MUSTARD ~ RANCH

BURGERS & SANDWICHES

CHOICE OF

LODGE FRIES, FRESH FRUIT SALAD, GERMAN POTATOES, PASTA PRIMAVERA

THE TAVERN BURGER ~ ADD YOUR FAVORITE CHEESE AND WE'LL SEND YOU THE FIXINGS	10.95
SALMON FILLET ~ GRILLED HERBED FILLET, WITH SUN DRIED TOMATO AIOLI	11.95
PORTABELLA STACK ~ SPINACH, ROASTED TOMATO, BALSAMIC & FONTINA	11.95
TUNA STEAK ~ GRILLED #2 SASHIMI GRADE WITH WASABI AND HOISIN AILOLO	14.95
TUNA MELT ~ WHITE TUNA, LEMON AIOLI ON GRILLED CALAMATA WITH SWISS	11.95
GRILLED REUBEN ~ CORNED BEEF, FRESH SAUERKRAUT & SWISS ON RYE	11.95
FRENCH DIP ~ CHOICE BEEF & AU JUS, SAUTÉED ONIONS ON A GRILLED GARLIC ROLL	11.95
VEGETABLE POCKET ~ GRILLED SQUASH, PEPPERS, ONIONS & SPINACH ON PITA	10.95
BBQ CHICKEN ~ GRILLED BREAST IN OUR ZESTY SAUCE WITH SWISS & BACON	11.95
NY STRIP STEAK HOAGIE ~ WITH SAUTÉED ONIONS ON A GRILLED GARLIC ROLL	13.95

ENTRÉES

ALL ENTREES ARE SERVED WITH FRESH VEGETABLES & RICE OR POTATOES.

POT ROAST ~ FORK TENDER, NATURAL GRAVY WITH MASHED POTATOES	16.95
MEAT LOAF ~ SAVORY MIXTURE OF GROUND CHUCK AND VEGETABLES WITH MASHED	13.95
CHICKEN FRIED N.Y. SIRLOIN ~ CRISPY COATING & WHITE GRAVY WITH MASHED	16.95
CHICKEN FRIED CHICKEN ~ CRUNCHY COATING WITH WHITE GRAVY AND MASHED	14.95
COLORADO LAMB SHANK ~ SAVORY SAUCE WITH WINE, TOMATO & WHITE BEANS	21.95
CHICKEN POT PIE ~ BREAST MEAT, PEAS, CARROTS IN VELOUTE WITH A FLAKY CRUST	13.95
SHEPHERDS PIE ~ TENDER LAMB & BEEF NATURAL JUS, WITH MASHED POTATOES	14.95
FRIED SHRIMP ~ CRISPY LARGE WHITES, TARTAR & COCKTAIL SAUCES, RICE	24.95
STIR FRY CHICKEN OR SHRIMP ~ FRESH VEGGIES WITH ASIAN GINGER SOY SAUCE	17.95
BAKED SEAFOOD PLATTER ~ SCALLOPS, SHRIMP, CLAMS, OYSTERS & FISH	26.95
FISH & CHIPS ~ CRISPY BEER BATTERED HADDOCK FILLETS, LODGE FRIES & SLAW	15.95

FROM OUR BROILER

WE PROUDLY SERVE CERTIFIED USDA CHOICE AGED STERLING SILVER BEEF AND PORK.

ALL GRILLED ITEMS ARE SEASONED WITH A DRY RUB AND FINISHED WITH A SAVORY GLACE.

RIB EYE 14oz ~ 25.95 COWBOY RIB EYE 22 oz ~ 34.95

FILET MIGNON 8oz ~ 33.95 FILET MIGNON 12oz ~ 42.95

NEW YORK STRIP 16oz ~ 36.95

PORTERHOUSE PORK CHOP ~ HERB AND GARLIC MARINADE 21.95

ATLANTIC SALMON ~ HERBED RUB WITH LEMON AND RICE PILAF 21.95

PASTAS

FETTUCCHINI CARBONARA ~ PANCETTA, PROSCIUTTO, PECORINO AND CREAM	21.95
SHRIMP SCAMPI ~ OCEAN GARDEN WHITES, GARLIC, HERBS, & FRESH TOMATO	24.95
LINGUINI & CLAM SAUCE ~ LITTLE NECK CLAMS, GARLIC BUTTER & WINE	21.95
FETTUCCHINI ALFREDO ~ PECORINO CHEESE, BUTTER & CREAM	16.95
CHICKEN PARMESAN ~ CRISPY COATED BREAST WITH MARINARA, PROVOLONE & FONTINA	18.95
EGGPLANT PARMESAN ~ CRISPY LAYERS WITH MARINARA, PROVOLONE & FONTINA	15.95

PEOPLE WHO ARE ESPECIALLY VULNERABLE TO ILLNESS SHOULD EAT THEIR FOOD THOROUGHLY COOKED. RAW OR PARTIALLY COOKED FOODS MAY INCREASE YOUR RISK OF ILLNESS. ALL FOOD IS PREPARED TO ORDER, THEREFORE, WE ARE ABLE TO MEET YOUR DIETARY NEEDS.