

T H E S N O W L O D G E

starters

CHARCUTERIE & CHEESE PLATE daily offering	26
GRUYERE FONDUE FOR 4 bread, fruit, veg, chorizo	60
CAVIAR POTATO* smoked Colorado trout, crème fraiche, chives	19
TUNA TARTARE* olive caper relish, anchovy emulsion, house chips	19
JUMBO LUMP CRAB CAKE old bay remoulade, pickled chilies, frisee	24
VEAL MEATBALLS chilies, tomato, ricotta	17
BUTTERNUT SQUASH SOUP ricotta crema, toasted almond	12
BURRATA winter fruit, pickled onion, watercress	18
CHOPPED SALAD cider vinaigrette, almonds, apple, ricotta salata	16
MARKET SALAD daily offering	15

flatbreads

TRUFFLE mushroom, pecorino	19
TOMATO mozzarella, basil	18
HOT SAUSAGE broccoli walnut pesto, chilies	18

main

WAGYU BURGER* lettuce, pickle, onion, white cheddar, sauce, fries	24
IMPOSSIBLE BURGER plant-based, vegan cheese, lettuce, pickle, onion, sauce, fries	22
TRUFFLE TAGLIATELLE black truffle cream, butter, pecorino	32
BRANZINO broccolini, fennel, lobster cream	34
BRAISED SHORT RIB mascarpone polenta, braising jus, romanesco	36
ANGUS NY STRIP* truffle cheese fries, herb butter	44
AMISH CHICKEN marble potato, harissa veg, chicken jus	25
ROASTED CAULIFLOWER coconut curry, quinoa, radish	24

sides

TRUFFLE CHEESE CURLY FRIES	11
HEN OF THE WOODS MUSHROOM saffron aioli	11
BRUSSEL SPROUTS togarashi spiced yogurt, yuzu vinaigrette	10

sweets

CHOCOLATE BROWNIE crispy marshmallow crumble, chocolate sauce, vanilla ice cream	12
BREAD PUDDING daily flavor served with ice cream	12

Executive Chef: Robert Sieber

*These items are cooked to customer specifications and can be ordered undercooked.
Consuming raw or undercooked meat or eggs may increase your risk of foodborne illness.

