

BROOKS LAKE LODGE & SPA

LUNCH

Appetizers

CHEDDAR BISCUITS

hot honey butter

ELOTE QUESO & CHIPS

charred corn, green chili queso, cotija cheese, tajin chips

ELK CHILI

cheese blend, creme fraiche, chive

SHRIMP SALAD SLIDERS

three sliders, lemon dill aioli, hawaiian rolls

Sandwiches

SERVED WITH TALLOW FRIES OR
PETIT SALAD

SMOKED CHICKEN SALAD

cranberry orange chutney, havarti cheese, gem lettuce, brioche bun

WAYGU BRATWURST

red cabbage jam, pickle relish, butter bun, truffle whole grain mustard

BROOKS "MAC"

short rib brisket blend patty, american cheese, shredded lettuce, onions, house made pickles, special sauce, martin's sesame seed bud

Salads

THE HARVESTER

chopped kale, apple, golden raisins, fennel, beets, sweet potato, sunflower seeds, pistachios, buttermilk dressing

THE FARMER

gem lettuce, hard boiled egg, ab's bacon, heirloom tomato, onion, cheese blend, caesar dressing, crouton

Plates

PORKCHETTA "POUTINE"

fennel chili braised pork belly, rosemary gravy, mozzarella curds, tallow fries

STEAK FRITES

sweet & smokey rubbed sirloin, chimichurri, truffle fries, bravas mayo

Sweets

ROOT BEAR FLOAT

rotating root beer, vanilla ice cream

TWO SCOOPS

SEASONAL ICE CREAM

chocolate, vanilla, huckleberry, passion fruit, raspberry sorbet

Chef Ian Hollman
General Manager Keesler Nye

Gluten free breads available upon request