

BROOKS LAKE LODGE & SPA

Dinner

Forager Salad

gem lettuce | blackberry | point rayes blue | allan benton's bacon
persian cucumber | green goddess

Roasted Tomato Bisque

focaccia crouton | iliada e.v.o.o

Crab Cakes

truffle mayonnaise | preserved lemon | herb salad

Garganelli

peperonata | broccolini | fennel | pecorino ramano

Alaskan Halibut

vadouvan | brussels sprouts | black rice | blood orange emulsion

Berkshire Pork Chop

white beans | petite root vegetables | fall fruit mostarda

Prime Filet Mignon

truffled pomme puree | broccolini | japanese bordelaise

Bison Short Rib

36 hour braise | parsnip puree | honey cranberry conserva | jus

Chef Ian Hollman | General Manager Keesler Nye

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Dessert & After Dinner Drinks

Chocolate Torte

brandied prunes | pistachio | vanilla chantilly

Basque Cheesecake

blood orange caramel | spiced pumpkin seeds

Seasonal Sorbets & Ice Cream

passion fruit | lemon | chocolate | huckleberry | vanilla

Penfolds Club

tawny port | australia

Remmy Martin V.S.O.P

cognac | france

Grand Marnier

orange cognac | france

Fernet-Branca

amaro | italy

Amaro Nonino

amaro | italy

Frangelico

hazelnut liqueur | italy

Disaronno

amaretto liqueur | italy

Baileys

irish cream | ireland

Kahlua

coffee liqueur | mexico

Drip Coffee

great northern | wyoming

At Brooks, we pride ourselves on a homemade from scratch kitchen. Our menus are seasonal & our products are sourced from the region. From dairy to produce, game meats, poultry & beef, we try to keep our purveyors as close to home as possible.

"The most precious memories are the ones made right here"

The kitchen