

# — DINNER —

## STARTERS

<b>WARM SEA SALT KETTLE CHIPS</b>	6
creamy spinach and Parmesan dip	
<b>CAULIFLOWER WINGS</b>	8
cayenne hot sauce, buttermilk blue cheese dressing, fresh herbs	
<b>SAGE POUTINE</b>	10
crispy fries, white cheddar curd, bacon and sausage gravy, green onions	
<b>CRISPY PORK SHANK</b>	12
apple slaw, creamy cauliflower, cider vinaigrette	
<b>ARTISAN CHEESE BOARD</b>	16
rotating selection of cheeses, fig and balsamic jam, marinated olives, spiced nuts	

## ENTRÉES

<b>MONTANA BEEF BURGER</b>	14
butter lettuce, tomato, caramelized onion, garlic aioli, brioche bun, crispy fries	
<b>WOLF RIDGE FARMS' LAMB BURGER</b>	18
white cheddar, tomato, arugula, olive tapenade, harissa aioli, crispy fries	
<b>CAULIFLOWER STEAK</b>	18
sweet potato, farro, almond, spinach, herb vinaigrette	
<b>HUNTER-STYLE CHICKEN</b>	24
barley pilaf, pearl onions, bacon, mushrooms, bourbon cream sauce	
<b>PAN-SEARED LAKE TROUT</b>	21
fingerling potatoes, braised leeks, cauliflower purée	

## SIDES

<b>GARLIC WHIPPED POTATOES</b>	4
<b>CRISPY MINI POTATOES</b>	4
<b>FARRO RISOTTO</b> butternut squash, almonds	6
<b>BARLEY PILAF</b> pine nuts, brown butter, lemon	6
<b>WHITE TRUFFLE FRIES</b> garlic, fresh herbs	8
<b>BABY KALE</b> sweet onions, balsamic	4
<b>HONEY-ROASTED CARROTS</b> cider vinegar	4
<b>CHARRED BROCCOLINI</b> garlic, chili flake	6
<b>CREAMED SPINACH</b> Parmesan cheese sauce	6
<b>SAUTÉED MUSHROOMS</b> pearl onions, bacon	8

## SOUP & SALAD

<b>DUCK &amp; WHITE BEAN CHILI</b>	12
sour cream, fennel, chili breadcrumbs	
<b>BUTTERNUT SQUASH</b>	8
pumpkin seeds, lemon crème fraîche, fried sage	
<b>CAESAR SALAD</b>	8
roma crunch romaine, Grana Padana cheese, roasted garlic croutons	
<b>BEET SALAD</b>	9
arugula, whipped Greek yogurt, chevre, hazelnuts, orange slices	
<b>BABY KALE</b>	9
smoke paprika pecans, cranberries, cotija cheese, sherry vinaigrette	

## FROM THE GRILL

<b>PACIFIC SWORDFISH 8oz.</b>	30
lemon oil and sea salt	
<b>BEEF TENDERLOIN 8oz.</b>	24
cabernet demi-glace	
<b>BISON RIBEYE 12oz.</b>	28
rosemary and garlic butter	
<b>DUROC PORK CHOP 12oz.</b>	21
calvados and duck jus	
<b>ELK MEDALLIONS 8oz.</b>	32
huckleberry mustard sauce	

### DRY-AGED MEATS

At Sage Lodge, our professional team of culinarians takes great pride in producing a rotating selection of high-end, dry-aged meats and game. Dry-aging intensifies the flavor and tenderizes the meat. Please ask your server for today's selection of dry-aged meats.

## SWEETS

<b>BAKED LAKE CHELAN APPLE</b>	9
puff pastry, old-fashioned ice cream, Willie's Bighorn bourbon caramel	
<b>TROPICAL FRUIT PAVLOVA</b>	8
vanilla bean merengue, citrus salad, mint syrup	
<b>CHOCOLATE BROWNIE</b>	9
organic chocolate fudge, pecans, cherry compote, whipped cream	



**THE GRILL**  
— AT SAGE LODGE —

Brian Sullivan, Executive Chef

Menus and prices are subject to change. An 18% service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. Our friends at the Park County Department of Health would like to inform you that consuming raw or undercooked meats may increase your risk of foodborne illness.