

Trailblazer Dining Room

Starters

Soup of the Day

A special soup made from scratch daily.

Ask your server for today's selection.

Cup: \$2 Crock: \$3

French Onion Gratin

Beef broth with caramelized onions, thyme and croutons topped with provolone cheese.

Cup: \$3 Crock: \$4

Taste of Asia Sampler

Fried crab rangoons, steamed chicken potstickers and pork eggrolls with teriyaki dipping sauce. \$9

Fried Cheese

Hand-breaded mozzarella and provolone cheese fried golden brown with roasted marinara sauce. \$7

Spinach and Artichoke Dip

Fresh sautéed spinach, seasoned artichokes and whipped cream cheese.

Served with homemade pita chips. \$7

Athenian Flatbread

Pesto, kalamata olives, tomatoes, mozzarella and feta cheese baked on a flatbread. \$7

Garden Salad

Crisp greens topped with red onion, grape tomatoes, cucumbers, parmesan cheese and croutons with your choice of dressing. \$4

Chicken Caesar Salad

Dressed hearts of romaine lettuce tossed with our house made croutons, finished with a grilled chicken breast and parmesan crisp. \$8

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Mains

All entrees are served with seasonal vegetable and choice of starch excluding pastas and pot pie.

Beef Brisket

Our house specialty. We dry rub our brisket then slow smoke it for 12 hours making it fork tender. \$13

Duo of Bacon Wrapped Filet Mignons

Choice angus beef wrapped in smoky bacon and cooked to your liking. \$23

Flat Iron

Choice certified angus beef steak that is tender and flavorful. \$20

Center Cut Chops

Two cider beer marinated boneless pork chops grilled to your liking. \$11

Single Chop \$9

Fish Fry

Hand-breaded Alaskan Pollock fillet deep fried golden brown. \$10

Chicken Alfredo Italiano

Bacon, mushrooms, and green peas with Alfredo sauce over pasta topped with a grilled chicken breast. Served with a garden salad and garlic bread. \$14

Pasta Ravioli

Stuffed with Ricotta and Romano cheeses, portabella mushrooms and garlic tossed in a brown butter sage sauce finished with toasted walnuts and Parmesan. Served with a garden salad and garlic bread. \$10

Tilapia

Pan Seared fillet seasoned with garlic and herbs. \$11

Chicken Pot Pie

Chicken breast, a medley of vegetables and rich gravy topped with a flaky puff pastry crust. \$9

Pasta & Meatballs

Fresh pasta and meatballs topped with marinara and Parmesan cheese. Served with a garden salad and garlic bread. \$13

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Sandwiches

Topped with lettuce, tomato and red onion with choice of fresh cut fruit or french fries, substitute a garden salad for \$2

Lodge Burger

Fresh angus beef cooked to your liking with
American cheese on a brioche bun. \$8

Alaskan Pollock

Hand-breaded fish fillet fried golden brown
on a toasted hoagie bun with tartar sauce. \$7

Bacon Burger

Fresh angus beef with sharp cheddar, smoked bacon
and BBQ sauce on a brioche bun. \$9

Cranberry Club

Grilled chicken breast topped with smoked ham,
provolone cheese and cranberry mayo on a toasted
pretzel roll. \$8

Sides

Fresh Cut Fruit.....	\$2	Baked Potato.....	\$3
Garlic Bread.....	\$2	Seasonal Vegetable.....	\$3
French Fries.....	\$2	Rice Pilaf (Friday Only).....	\$3
Sautéed Amaretto Mushrooms.....	\$3	Mashed Potatoes.....	\$3

Message from the Chef

Our menu in the Trailblazer Dining Room is a combination of fresh, quality ingredients and our culinary talents. We strive to deliver a superior and delicious meal as well as efficient friendly service.

We value your comments and feedback to help us offer a more memorable dining experience.

Thank You and Bon Appetite!

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the chances of foodborne illness, especially if you have certain medical conditions”

A 19% gratuity is added to parties of 8 or more.