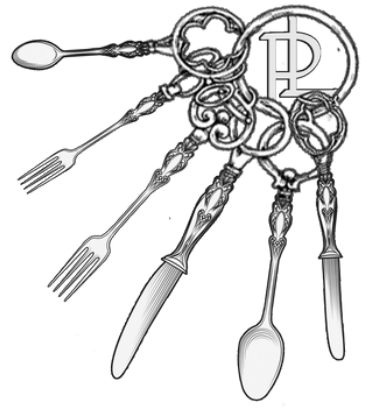


# The Dining Room Lunch At Parry Lodge



## Starters

**Soup of the Day** Cup \$5 Bowl \$10

### Garden Salad

Baby mixed greens, tomatoes, cucumbers, and garden vegetables with sherry vinaigrette \$10

### Chickpea Salad

Romaine hearts, chickpea, shaved onion, heirloom tomato, cucumber, radish, sweet peppers, sprouts, champagne vinaigrette. \$14

### Baby Iceberg Wedge

Crisp baby iceberg, heirloom tomato, pickled red onion, house blue cheese dressing. \$15

## Bowls

### White Cheddar Mac-n-Cheese

Cavatappi pasta tossed in a white cheddar cream sauce with local farmhouse cheese topped with a cornbread crumb. \$15

### Curry Cauliflower Bowl

Cilantro rice, roasted cauliflower, seasonal veg, micro greens with a coconut curry sauce. \$16

### Noodles

Seasonally inspired bowl of house made noodles in a flavorful broth with accompaniments, ask your server for today's bowl of inspiration. \$16

### Roasted Garlic and Oil Pasta

Penne pasta sauteed with seasonal vegetables, roasted garlic, in a white wine butter sauce and parmesan. \$15

## Sandwiches

*With Your Choice of Seasonal Salad or thick cut steak fries*

### \*Bison Caesar Burger

8oz ground bison, provolone cheese, topped with shredded house Caesar salad and parmesan. \$18

### \*Blue Cheese Bacon Bison Burger

8oz ground bison, provolone cheese, iceberg lettuce, blue cheese dressing and bacon marmalade. \$18

### The Little Hollywood

Classic club of toasted white bread, lettuce, tomato, bacon, house roasted turkey breast and garlic aioli. \$15

### \*Parry's Elk Patty Melt

Three elk smash patties, local Colby jack, caramelized onion, secret sauce on marble rye. \$18

### Buttermilk Fried Chicken

Buttermilk fried chicken thigh, lettuce, tomato, sweet zucchini pickles, smoked Fresno aioli. \$14

## Beverages

Coke, Diet Coke, Mello Yellow, Sprite, Barq's Root Beer, Dr Peppers - \$3

Iced Tea - \$3

Tractor Beverage Seasonal Beverages - \$4

Doma Coffee - \$3

### Farm To Table

At the Parry Lodge, we use local and organic purveyors, naturally raised meats and Sustainably harvested seafood whenever possible.

\*Thoroughly cooking foods such as beef, lamb, poultry or shellfish reduces the risk of food borne illness.