

The Dining Room

At Parry Lodge

Starters

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

Grilled Peach and Butter Lettuce

Grilled spring peaches, radish, smoked almonds, shaved pickled peaches and Cipollini onions dressed with champagne vinaigrette \$15

Seasonal Toast

Seasonally inspired dish crafted over grilled sour dough using local ingredients when available \$14

Sharable

***Roasted Bone Marrow**

Tomato bread, pickled local mushrooms, roasted cipollini onions, parsley crumb \$14

Hummus

Traditional hummus of lemon and chickpea, seasonal vegetables, herbs and grilled flatbread \$12

Cheese Plate

Three Artisan Cheeses, local fruit, slide ridge honey, candied pecans and warmed flat bread \$12

***Bison Carpaccio**

Shaved bison, champagne vinaigrette, pickled veg, baby arugula, shaved parmesan \$16

Mains

***Bison Tenderloin**

Sliced Bison Tenderloin, grilled broccolini, roasted shallot and herb bread pudding, port demi \$40

Grilled Rosemary Chicken

Rosemary grilled double airline chicken breast, yukon mashed potato, sautéed mushrooms \$25

***New York Strip**

12oz Juniper rubbed New York, roasted garlic and asparagus risotto port demi \$36

***Cider Brined Pork Chop**

16oz brined chop, white cheddar grits, grilled broccolini, red eye demi \$24

***Duck**

Pan seared duck breast, balsamic, lavender, Yukon mash, roasted tomato, baby zucchini, Thai basil \$35

Lighter Side

Seasonal Gnocchi

House gnocchi paired seasonally with local and heirloom ingredients, ask your server for today's feature \$24

Roasted Cauliflower

Roasted curried cauliflower wedge, feta mousse, charred pepper coulis, pepita seed and petite greens \$21

***Halibut**

Bone in halibut strip loin, pan roasted potatoes, asparagus, herbed buttermilk cream \$36

Beverages

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

Organic Iced Tea - \$3

Tractor beverage drink selection - \$3

Doma Coffee -\$4

Farm To Table

*At The Parry Lodge, we use local and organic purveyors, naturally raised meats and sustainably harvested seafood whenever possible. In season. Thoroughly cooking foods such as beef, fish, lamb, poultry or shellfish reduces the risk of food borne illness.