

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**

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**

Rigatoni Bolognese

Rigatoni noodles tossed in a rich sauce blended with bison, beef, and elk, stewed with tomatoes and herbs, topped with burrata cheese and parmesan **\$18**

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**

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 Pepper - **\$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, fish, lamb, poultry or shellfish reduces the risk of food borne illness.