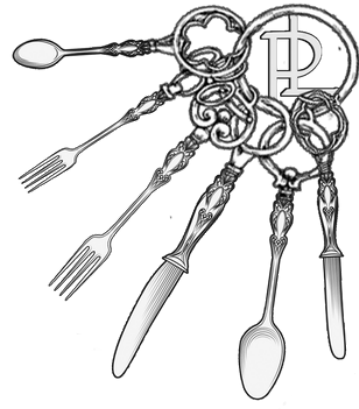


# The Dining Room

## 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 -**

Romain hearts, chickpea, shaved onion, heirloom tomato, cucumber, radish, sweet peppers, 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 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.