

Huntington Bistro

At Earl's Lodge

Appetizers

Smoked Salmon Mousse

With brioche points

\$9

Fresh steamed Asparagus

With strawberry balsamic
vinaigrette and shaved white
cheddar cheeses

\$6

Bleu Cheese Fondue for two

Served with house made potato
chips

\$14

Grilled Lamb Kabob

On a bed of braised fennel with a
green curry yogurt

\$10

Chefs Soup of the day

House made with the finest
ingredients

Bowl \$8

Salads and Sandwich

Fresh Spinach Salad

Baby spinach with apple
matchsticks, golden raisins,
strawberry and crumbled bleu
cheese with balsamic vinaigrette

Full \$14 1/2 \$6

Add Grilled Chicken

\$3

Grilled Reuben

Hot corned beef and swiss cheese
topped with apple sauerkraut and
russian dressing served with french
fries

\$12

Hot Turkey

Sliced roasted turkey with white
cheddar and cranberry mustard
served with french fries

\$12

Snow Basin House Salad

Mix Greens, wedge tomatoes,
cucumbers, red onions, and red
peppers

Candied walnuts, Swiss cheese

With our house raspberry
vinaigrette

Full \$14 1/2 \$6

Add Grilled Chicken

\$3

Garden vegetable wrap

Roasted artichoke, roasted red
pepper, grilled eggplant, portobello
mushrooms, hummus, fresh
mozzarella, mix greens and
balsamic reduction

\$14

Entrée

House Made Gnocchi Pasta

Sautéed with tomatoes, garlic and spinach
\$15

Tartiflette

Sliced yukon potatoes, caramelized onions, smoked bacon lardoons with
melted fontana cheese crust
\$14

Bison Burger

1/2 lb Natural bison burger
Fontana cheese and sautéed wild mushrooms served with french fries
\$16

Steamed Mussels

In white wine, garlic & parsley served with French Fries
\$15

Grilled New York Steak

With red wine salt, fall vegetables and mashed potatoes
\$24

Breast of Chicken

With a cranberry and mint relish on a bed of creamy polenta
\$ 16

Chipotle and Lime Rubbed Boneless Pork Chop

On a bed of black beans and corn with
Seasonal vegetables
\$18

Grilled Mahi-Mahi

With pineapple chutney
On a bed of coconut Rice pilaf and Seasonal vegetables
\$20

Desserts

Lemon Meringue Tart \$4
Warm Apple Bread Pudding with Caramel Rum Sauce \$4
Baked Alaska Beehive \$4
Chocolate Raspberry Tart \$4 (Gluten Free)

Executive Chef – Eric Byrd
Executive Sous Chef – Scott Sniggs
Pastry Chef – Rachel Goddard

Kids menu 12 under

Cheesy Penne pasta with grilled chicken
\$ 8
1\3 lb Natural Chuck Burger
With Cheese served with French Fries
\$10
Petit steak with chive mash potatoes and summer vegetables
\$ 12