



SUNDAY BRUNCH

10:00am — 2:00pm

BREAKFAST

EGGS BENEDICT

English muffin, Canadian bacon, poached eggs, hollandaise, potatoes, fresh fruit **13.99**

LODGE BREAKFAST

3 eggs cooked to order, potatoes, bacon, sausage link, fruit, choice of toast or english muffin **14.99**

TENDERLOIN BENEDICT

English muffin, beef tenderloin, poached eggs, hollandaise, potatoes, fresh fruit **19.99**

LODGE BOURBON BERRY PANCAKES

3 fluffy pancakes, bourbon-berry sauce, housemade vanilla whipping crème, geauga county maple syrup, bacon, sausage **15.99**

CRAB BENEDICT

English muffin, crabcake, poached eggs, old bay hollandaise, lump crab, potatoes, fresh fruit **19.99**

LODGE BREAKFAST MESS

3 eggs scrambled together with, sausage, bacon, potatoes, onion, green pepper, served with fresh fruit, choice of toast, or english muffin **14.99**

THE BLT&E

Bacon, lettuce, tomato, egg fried hard, garlic aioli, toasted brioche, fresh fruit **15.99**

APPETIZERS

AHI TUNA

Seared sesame crusted ahi, sweet soy reduction, asian slaw, ginger vinaigrette **16.99**

FRIED BRUSSELS

fresh steamed and flash fried brussels, summer salsa with honey, lemon, blistered cherry tomatoes **14.99**

MOULES FRITES

Prince Edward Island mussels in a Szechuan peppercorn cream sauce, served with house frites **16.99**

THAI SMOKED BRISKET LETTUCE WRAPS

Great Lakes Growers local lettuce, tender smoked brisket, carrots, scallions, garlic, cilantro, thai peanut sauce **16.99**

WINGS

10 Confit fall off the bone wings, choice of sauce, hot, garlic parmesan, pineapple habanero or watermelon barbecue. No split flavors, no flats or drums **12.99 [GF]**

CRAB SPINACH DIP

chopped fresh spinach, crab meat, artisanal cheese blend **15.99**

SALADS & SANDWICHES

GRILLED CHICKEN & ORZO SALAD

Spinach, orzo, roasted red peppers, red onion, tomato, parmesan, herb vinaigrette **15.99**

SOUTHWEST CHICKEN SALAD

Great Lakes Growers lettuce, creamy cilantro-lime dressing, blackened chicken, avocado, sweet corn salsa, tomatoes, red onion, pepper jack cheese **17.99**

STRAWBERRY & BLUEBERRY SALAD

Great Lakes Growers lettuce, fresh berries, Rowdy Cow local fromage blanc cheese, red onion, candied pecans, strawberry blush wine vinaigrette **17.99**

CAESAR SALAD

Great Lakes Growers hurricane lettuce, herb & garlic croutons, parmesan & romano cheese, housemade caesar dressing
side 9.99 • entrée **12.99**

LODGE GREENS SALAD

Great Lakes Growers lettuce, cucumber, tomato, strawberry blush wine vinaigrette
side **9.99** • entrée **12.99**

BLACKENED CHICKEN SANDWICH

Blackened chicken breast, cheddar cheese, tomato, lettuce, garlic aioli, brioche hoagie roll **14.99**

LODGE LOBSTER ROLL

Tender butter-poached Maine lobster, mayo, celery, chives, in 2 New England style top split buns, orzo salad **36.99**

ALL NATURAL C.A.B. CHEESEBURGER*

Half pound 100% Bonner Farms Geauga County beef, choice of cheese, lettuce, tomato, pickle, toasted brioche bun, fries **16.49**
Add mushrooms **+.99** | onion **+.99** | fried egg **+1.29**
applewood smoked bacon **+1.99**

HEADLINERS

NORWEGIAN SALMON

Pan-seared salmon, three-cheese risotto, house seasonal vegetables, citrus glaze **28.99 [GF]**

VEAL SCHNITZEL & SPAETZLE

Breaded veal, caper cream sauce, served on spaetzle in garlic lemon cream sauce **32.99**

WILD BEAST MEATLOAF

House blend of wild boar, elk & wagyu bison, hunters sauce, mashed potatoes, house seasonal vegetables **24.99**

SLOW-COOKED CREEK STONE FARM SHORT RIBS

Mashed potatoes, hunters sauce, seasonal vegetables **29.99 [GF]**

LODGE BOURBON CHICKEN

Maple bourbon-glazed chicken, hand-mashed potatoes, house seasonal vegetables **24.99**

CRAB CAKES

Two housemade crab cakes, topped with remoulade, served with three cheese risotto, house vegetables **28.99**

BABY BACK RIBS

Tender slow cooked ribs, grilled, watermelon BBQ sauce, fries, slaw **26.99 [GF]**

LODGE MEDALLIONS

Two tenderloin medallions, hunters sauce, house frites, seasonal vegetables **32.99 [GF]**



A LODGE FAVORITE

[GF] = Gluten-Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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LODGE BREAKFAST MESS

3 eggs scrambled together with, sausage, bacon, potatoes, onion, green pepper, served with fresh fruit, choice of toast, or english muffin **14.99**

THE BLT&E

Bacon, lettuce, tomato, egg fried hard, garlic aioli, toasted brioche, fresh fruit **15.99**

APPETIZERS

AHI TUNA

Seared sesame crusted ahi, sweet soy reduction, asian slaw, ginger vinaigrette **16.99**

FRIED BRUSSELS

fresh steamed and flash fried brussels, summer salsa with honey, lemon, blistered cherry tomatoes **14.99**

BLISTERED SHISHITO PEPPERS

Burrata cheese, olives, roasted garlic, balsamic glaze, parmesan, basil **14.99 [GF]**

THAI SMOKED BRISKET LETTUCE WRAPS

Great Lakes Growers local lettuce, tender smoked brisket, carrots, scallions, garlic, cilantro, thai peanut sauce **16.99**

WINGS

10 Confit fall off the bone wings, choice of sauce, hot, garlic parmesan, pineapple habanero or watermelon barbecue. No split flavors, no flats or drums **12.99 [GF]**

CRAB SPINACH DIP

chopped fresh spinach, crab meat, artisanal cheese blend **15.99**

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LODGEATBASSLAKE.COM

SALADS & SANDWICHES

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SOUTHWEST CHICKEN SALAD

Great Lakes Growers lettuce, creamy cilantro-lime dressing, blackened chicken, avocado, sweet corn salsa, tomatoes, red onion, pepper jack cheese **17.99**

STRAWBERRY & BLUEBERRY SALAD

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Blackened chicken breast, cheddar cheese, tomato, lettuce, garlic aioli, brioche hoagie roll **14.99**

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Add mushrooms **+.99** | onion **+.99** | fried egg **+1.29**
applewood smoked bacon **+1.99**

HEADLINERS

NORWEGIAN SALMON

Hand-cut salmon, lemon dill, three cheese risotto, house seasonal vegetables, citrus glaze **28.99 [GF]**

VEAL SCHNITZEL

Pan-seared breaded veal, caper cream sauce, mashed potatoes, house vegetables **31.99**

WILD BEAST MEATLOAF

House blend of wild boar, elk & wagyu bison, hunters sauce, mashed potatoes, house seasonal vegetables **24.99**

SLOW COOKED CREEK STONE FARM SHORT RIBS

Mashed potatoes, hunters sauce, seasonal vegetables **29.99 [GF]**

LODGE BOURBON CHICKEN

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CRAB CAKES

Two housemade crab cakes, topped with remoulade, served with three cheese risotto, house vegetables **28.99**

BABY BACK RIBS

Tender slow cooked ribs, grilled, watermelon BBQ sauce, fries, slaw **25.99 [GF]**

LODGE MEDALLIONS

Two tenderloin medallions, hunters sauce, mashed potatoes, seasonal vegetables **32.99 [GF]**

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