

FOUNTAIN GROVE LODGE

Dinner

Our Kitchen's Daily Special Appetizer *Please Inquire*

Beet & Brie

Roasted Beets/Sliced Apples/French Brie/Arugula/Balsamic Reduction/Honey Drizzle

Fresh Spring

Butter Lettuce/Asparagus/Golden Raisin/Watermelon Radish/Parmesan Cheese/
Avocado/Peas/Toasted Almonds/Honey-Mustard Vinaigrette

Spinach & Blueberry

Pickled Red Onions/Candied Pecans/Feta Cheese/Bacon/Mint
Cucumbers/Creamy Lemon Poppy Seed Dressing

FGL Simple Salad

Avocado/Cucumber/Red Bell Pepper/Hard Cooked Egg/Cherry Tomatoes/Red Onion

House Made Dressings: Balsamic Vinaigrette | Blue Cheese Dressing | Buttermilk Ranch |
Honey-Mustard Vinaigrette | Creamy Lemon Poppy Seed | Olive Oil & Vinegar

Chef's Special Entrées *Please Inquire*

Fountaingrove Lodge Gourmet Burger

Ask About Tonight's Burger Special OR Create Your Own Perfect Burger

*Baby Greens-Tomato Slices-Red Onion-Pickles- Franco American Sesame Bun-Cheddar-Swiss-Blue-Bacon-Avocado
Beef Patty or Vegetarian Beyond Meat Burgers*

Create Your Own Vegetarian Entrée

Choose any Vegetables & Starch from the Menu with Tofu or Beyond Meat

Healthy Entrée Salad

Choose Any Salad Offered & Make it an Entrée **Add any Protein**

Protein & Veggies

Fresh Daily Fish or Chicken or Salmon or Beyond Meat Patty or Tofu
Your Choice of Steamed Seasonal Vegetables/Lemon-Caper Pan Sauce/Lemon **Add any Starch**

New Zealand Rack of Lamb

Couscous/Golden Raisin/Mint/Toasted Almond/Shallot Roasted Green Beans/
Rosemary/Cherry-Port Gastrique

Sauteed Orange Roughy

Creamy Risotto/Peas/Mascarpone/Asparagus/Fresh Herb Salad/Lemon Beurre Blanc

Pan Seared Filet Mignon 7-Point Surcharge

Carrot Puree/Roasted Beet/Broccoli/Caramelized Onion/Roasted Garlic-Herb Butter
Baked Potato with Green Onion & Sour Cream OR Sweet Potato with Cinnamon Butter

Pappardelle Pasta

with Bacon/Peas/Sundried Tomato/Basil/Parmesan Cheese

Choice of Sauce: Basil Pesto/White Wine Cream Sauce/Tomato Marinara Sauce

Our Kitchen's Dessert of the Day *Please Inquire*

Fudgy Chocolate Decadence Cake Berry Coulis/Strawberries/Whipped Cream

Tillamook Vanilla or Chocolate Ice Cream Topped with Hot Fudge/Whipped Cream/Nuts

Gelato or Sorbet of the Day *Please Inquire*

Soup of the Day 6 points **Small Plates** 12 points **Entrées** 20 points **Dessert** 6 points

Two or Three Course Meal 23 Points | **Splits** 7-point surcharge.

Please substitute Tofu or Beyond Meat Patty for any protein.

Warning: Consuming raw or undercooked meat, seafood or eggs may increase the risk of foodborne related illness.

Executive Chef Jessica Burns | Sous Chef Victor Carrillo