



SEVERANCE LODGE CLUB

On Lake Kezar

Bites

CHEF NICK'S DEVILED EGGS	\$7	BLISTERED BRUSSELS SPROUTS	\$9
Changes Weekly		Cider Gastrique, Crispy Prosciutto, Spicy Aioli	
PICKLES	\$8	IPA ONIONS	\$6
Rotating House-Made Pickles, Sourdough, Honey Butter		White BBQ	
LOBSTER BISQUE	\$10		
Cheddar & Chive Biscuit			

Starters

SMOKED PORK KATSU WONTONS		\$15
House Smoked Pork, Panko Breaded Wontons, Pickled Vegetables, Ginger Katsu BBQ Sauce		
BAKED BRIE		\$16
Puff Pastry Wrapped Brie, Cranberry Compote, Rosemary, Apples, Smoked Almonds		
BUTTERNUT AGNOLOTTI		\$18
House-made Pasta, Blistered Brussel Leaves, Sage Brown Butter, Walnut & Parmesan Crumble		

Greens

*Add Chicken \$14, Salmon \$16, NY Strip Steak *\$19*

Starter/Entrée

FARM STAND GARDEN SALAD		\$11/\$17
Little Leaf Lettuce, Tomato, Cucumber, Carrot, Sweet Pepper, Red Onion <i>Choice of Dressing: Ranch, Blue Cheese, Italian, Balsamic</i>		
BUTTER LETTUCE WEDGE		\$15/\$20
Crispy Rosted Tomatoes, Bayley Hazen Blue Cheese, Candied Pecans, Warm Bacon Vinegarette		



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Mains

SLC BURGER *	\$18
Griddled Bun, Lettuce, Tomato, Onion, Pickle, Fries or Salad <i>Add Bacon, Cheddar or American Cheese by Request</i>	
CLASSIC MAINE LOBSTER ROLL	\$30
Butter or Mayo, Griddled Bun, Fries or Salad	
AUTUMN MOULES - FRITES	\$25
Bangs Island Maine Mussels, Apples, Bacon, Fennel, Hard Cider, Fries, Truffle Aioli	
COQ AU VIN	\$28
Braised Chicken w/ Bacon Lardons, Local Mushrooms, Rosemary, & Cabernet, New Potatoes, Mirepoix, Sourdough	
ROSEMARY STEAK FRITES *	\$32
Grilled NY Strip, Caramelized Onions, Rosemary Butter, Fries, Truffle Aioli	
LOBSTER CARBONARA	\$33
House-Made Pasta, Maine Lobster, Guanciale, Pea's, Garlic Double Cream	
HONEY WALNUT SHRIMP	\$31
Sticky White Rice, Garlic Baby Bok Choy, Crispy Shrimp, Candied Walnuts, Creamy Honey Sauce	
MAPLE & SAGE SEARED SEA SCALLOPS *	\$39
Warm Quinoa & Apple Salad, Wilted Kale, Butternut Puree, Maple Sage Brown Butter	
CABERNET BRAISED SHORT RIB	\$43
Smoked Cheddar & Chive Whipped Potatoes, Garlicky Kale, Cabernet Jus	

EXECUTIVE CHEF: NICHOLAS KANE

*This food may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness.



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DESSERT

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MAPLE CRÈME BRÛLÉE

Maple Custard, Berries

CHOCOLATE LAVA CAKE

French Vanilla Ice Cream,
Raspberries

APPLE FRITTERS

Fried Sweet Apple Fritters, Cider Caramel,
Cinnamon Sweet Cream

PISTACHIO AFFOGATO

Pistachio Cream, Vanilla Ice Cream, Espresso

LOCAL HOMEMADE PIE

Changes Weekly, Scoop of Vanilla

SHANE'S OF MAINE ICE CREAM - \$9

2 Scoops of Your Choice of Flavors:

Chocolate, Wild Blueberry, French Vanilla
Moose Tracks, Mint Chocolate Chip, Strawberry

**Make it a Hot Fudge Sundae - \$2*