

Welcome To  
The Lantern Lodge Restaurant  
We Wish You A Pleasant Evening and a Hearty  
Appetite

**Appetizers**

French Onion Soup Au Gratin	\$3.95
Classic onion soup baked with Gruyere cheese	
Soup du Jour	\$3.25
Soup prepared according to seasonal availability	
Tower of Palm	\$6.25
Fresh avocado, mango, and sweet pepper Nicely orchestrated with Lime-Coconut sauce	
Portabella Tart	\$6.95
Roasted peppers, caramelized onion and Goat cheese Served over mixed greens with Balsamic Vinaigrette	
Baked Brie	\$7.25
In puff pastry with almonds, complimented with Raspberry Coulis	
Scottish Smoked Salmon*	\$7.95
Smoked salmon set on green Mélange with capers, hard cooked eggs, Tourned potato, served with Lemon-Dill Crème Fraiche	
Crab and Artichoke Crepe*	\$8.95
Rested over wilted spinach with roasted pepper coulis	
Shrimp Martini*	\$9.95
Served with Beefeater Gin and Cocktail sauce	
Langoustine Pennette*	\$10.95
Grilled Langoustine Tails accompanied with Mediterranean Penne pasta and Saffron cream sauce	

\*\*\*May be cooked to Order\*\*\*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## Seafood and Vegetarian

<b>Pan Seared Diver Scallops*</b>	<b>\$17.95</b>
Jumbo scallops on ravioli pillow with tomato-spinach and Cardinal sauce	
<b>Danish Crab Cakes*</b>	<b>\$18.95</b>
Our famous recipe served with tartar sauce	
<b>Shrimp Magnolia</b>	<b>\$19.95</b>
Stuffed with crabmeat, bacon, roasted shallots, wrapped in puff pastry With Dill Buerre Blanc	
<b>Potato Crusted Salmon*</b>	<b>\$19.95</b>
Rested over asparagus with mango coulis	
<b>Chilean Sea Bass*</b>	<b>\$20.95</b>
Hoison glazed vegetables and crispy rice noodles with orange Sarnbal sauce	
<b>Trout du Jour*</b>	<b>\$MP</b>
A fresh rainbow trout prepared by our chef	
<b>Grilled Vegetables</b>	<b>\$12.95</b>
The light choice for dining. Penne pasta tossed with fresh seasoned vegetables	
<b>Spinach and Gorgonzola Turnover</b>	<b>\$13.95</b>
Baked in puff pastry with spinach, Vidalia onion and Gorgonzola with tomato sauce	

Our Chef is considerate of your special requests. Low cholesterol and vegetarian items are available for those patrons on a strict diet. Ask your server for assistance.

**Enjoy Caesar salad prepared tableside-Served for two or more Monday thru Friday**  
(Available Saturday also, but NOT tableside) \$4.50 per person

After dinner suggestion is to enjoy your drinks or special coffee in

### **The Lantern Lodge Lounge**

On the lower level Sunday thru Thursday 4:00 pm until 11:00 pm and  
Friday and Saturdays 4:00 pm until 2:00 am with entertainment

## **Meat and Fowl**

**Chicken Florentine\* \$16.95**

Free range chicken breast stuffed with spinach, Canadian bacon and Ricotta Cheese

Served over linguini with Pesto cream sauce

**Duet of Duck with Wild Berry Compote\* \$17.95**

Duck leg surrounded by crisp duck breast nested on Basmati rice with Savory wild berry compote and honey ginger glaze

Raspberry Pork\* \$17.95

Roasted pork tenderloin with pomme frits and raspberry demi-glaze

Veal Oscar\* \$20.95

Accompanied with large shrimp, asparagus, mushrooms and Béarnaise sauce

Veal Chop Venice \* \$21.95

Served with tomato-corn relish, potato gnocchi and Chipotle sauce

Herb Crusted Filet Mignon\* \$21.95

Served with shiitake mushroom risotto and cabernet sauvignon sauce

Steak au Poivre\* \$22.95

14 oz. N.Y. Strip steak coated with freshly cracked black peppercorn  
Served with grilled portabella mushrooms and Pommery mustard sauce

Tournedos Arthur\* \$25.95

Twin petite filets topped with crabmeat and asparagus served with béarnaise sauce

Prime Rib au Jus\* \$20.95

Available every Friday and Saturday

Surf and Turf\* \$36.95

8 oz. Lobster tail and filet mignon, accompanied with drawn butter, sautéed mushrooms and béarnaise sauce

All entrees served with home baked bread, butter and  
Choice of two of the following: basmati rice, potato, vegetable,  
tossed salad, or spinach salad

Choice of Dressings: Buttermilk Ranch, Russian, Raspberry  
Vinaigrette

Creamy Dill, Bleu Cheese, Hot Bacon or House Dressing (Tomato-  
Basil Vinaigrette)

\*\*\*May be cooked to Order\*\*\*

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## Desserts

Dessert Tray

\$Priced Daily

For a tantalizing finale, choose from an irresistible array of mouthwatering desserts specially designed by our pastry chef or choose from a selection of ice cream and Liqueur Parfaits

## Beverages

Yuban Coffee	\$1.75
Brewed Decaffeinated Coffee	\$1.75
Hot Tea	\$1.75
Iced Tea	\$1.75
Flavored Iced Tea	\$2.25
Milk	\$1.75
Soft Drinks	\$1.75
Cappuccino (All Flavors)	\$3.95
Espresso	\$1.95

**Try Some of Our House Specialty Drinks and Cordials**

Thank You For Dining At  
The Lantern Lodge Restaurant

The Lantern Lodge Restaurant is open for service...

Breakfast (Sunday thru Saturday) 7 am – 11 am

Lunch (Monday thru Saturday) 11:30 am – 2:00pm

Brunch Buffet (Sundays) 12:00 pm – 2:00 pm

Dinner (Monday thru Saturday) 5:00 pm – 10:00  
pm

Casual Dining Fare Available in Our Lounge  
Sundays 5-9 and Monday thru Saturday 5-10