

TAMARACK

LODGE & GLAMPING RESORT

Cocktails

P.B. & J. Martini -11

pb whiskey, Chambord, cranberry

Lemon Drop Martini -10

citrus vodka, triple sec, limoncello

French Martini -14

Grey Goose vodka, Chambord, pineapple

Harvest Moon Martini -13

Bulleit bourbon, vanilla vodka, pumpkin spice, citrus

Ryes Up -14

Bulleit bourbon, sweet vermouth, elderflower, cognac, bitters

Winter Sangria -11

blood orange vodka, lime, cranberry, red sangria

Fall Sangria -11

citrus vodka, orange, lemon, white sangria

Downhome Country Punch -10

Our special Jack Daniels fruit punch

Tamarack Toddy -9

hot apple cider with pecan, maple or cinnamon whiskey

International Coffees -9

Irish - Jameson, Irish Cream

Mexican- Cuervo Gold, triple sec, Kahlua

Spanish- Cap'n Morgan spiced, triple sec, Kahlua

French- Grand Marnier, cognac

Italian- Disaronno amaretto, simple syrup

Russian- Vanilla vodka, Kahlua, cream

Kentucky- Bulleit & brown sugar

Beer On Tap

Li'l Heaven -8

Captain's Daughter -8/10

Fat Tire -8

Sam Adams Boston Lager -8

Domestic Beer

Budweiser -6

Bud Lite -6

Coors Lite -6

Michelob Ultra -6

Miller Lite -6

Pabst Blue Ribbon -6

Yuengling -6

Imported Beer

Blue Moon -6

Corona Extra -6

Corona Light -5

Guinness Draught Stout -8

Stella Artois -6

Heineken -6

Craft Brews

Kona Big Wave -6

Wormtown Pumpkin Ale -7

Goose Island IPA -6

Sam Adams - Seasonal -6

Non-Alcoholic Beer

Budweiser 0 -5

Heineken 0 -5

Guinness Zero -7

Seltzer/Cider/Tea

Angry Orchard Crisp Apple -5

Original Twisted Tea -5

Truly Wildberry -5

Truly Strawberry Lemonade -5

High Noon Passionfruit -5

High Noon Mango -5

Red Wine

Toad Hollow Merlot -11/33

Z.A. Brown Pinot Noir -10/30

Crios Malbec -8/24

Bruni Sangiovese/Cabernet -9/27

Noble Vines 337 Cabernet -9/27

White Wine

Martin Ray Chardonnay -11/33

G. Trentino Pinot Grigio -9/27

Stoneleigh Sauvignon Blanc -11/33

Schmitt Sohne Dry Reisling -8/24

Sparkling Wine

Gemma DiLuna Moscato -10

Prima Perla Prosecco -9

House Wines

Cabernet, Sauvignon Blanc, Pinot

Grigio, White Zinfandel -6

Our house cocktails feature Skyy vodka, Bombay Dry gin, Cruzan rum, Lunazul Blanco tequila & Evan Brown bourbon. Please ask your server if you would prefer any other specific brand!

All cocktail and beverage prices include sales tax.

STARTERS

TRUFFLE FRIES ~ 12

Crispy & tender fries tossed in truffle oil & shredded Manchego cheese

FRIED BRUSSEL SPROUTS ~ 14

Brussel sprouts topped with a sweet chili balsamic drizzle & pumpkin seeds

TAMARACK WINGS ~ 16

Jumbo bone-in or boneless with choice of Sweet Chili, Buffalo, Honey Mustard, Lemon Vinaigrette, Bourbon BBQ, or House Dry Rub

CALAMARI WITH WASABI AIOLI ~ 18

Tender fried calamari with banana peppers & our fresh wasabi aioli

BRUSCHETTA FLATBREAD ~ 16

Toasted flatbread topped with fresh mozzarella, Roma tomato, basil & a balsamic glaze



BURGER BAR

BACON BLEU BURGER ~ 18

An 8oz Angus beef burger, thick cut bacon, bleu cheese & bourbon bbq sauce. Served with hand-cut house chips or fries.

CAPRESE BURGER ~ 18

An 8oz Angus beef burger, fresh mozzarella, and thick cut steak tomato slices finished with arugula & a balsamic drizzle. Served with hand-cut house chips or fries.

OFF THE PRESS

CRUDITÉS POULET ~ 18

Grilled chicken breast, gruyere & muenster cheese, caramelized onion & fig in our signature panini. Served with hand-cut house chips or fries.

PHILLY BRIE ~ 19

Sliced prime rib, onions & brie in our signature panini. Served with hand-cut house chips or fries.

For any sandwich, upgrade to Truffle Fries! (~ 4)

LIGHTER FARE

CAPRESE SALAD ~ 14

Juicy tomato slices, buffalo mozzarella & fresh basil

HOUSE SALAD ~ 12

Mixed greens, cherry tomato, cucumber & our house-made vinaigrette
Add chicken ~ 4, prime rib ~ 6

TAMARACK STAPLES

PRIME RIB ~ 30

Slow roasted 100% Angus prime rib just the way you like. Served with Yukon mashed or roasted potato & broccoli, dusted with Manchego cheese

BALSAMIC FIG STEAK TIPS ~ 22

Steak tips tossed in our own fig & balsamic butter blend. Served with Yukon mashed or roasted potato & broccoli, dusted with Manchego cheese

FROM THE SEA

HONEY GARLIC GLAZED SALMON ~ 21

Salmon baked in a honey garlic glaze, served with Yukon mashed or roasted potatoes & broccoli, dusted with Manchego cheese

CHILI GARLIC BUTTER MUSSELS ~ 21

Mussels, cannellini beans & sundried tomatoes cooked in a chili garlic butter. Served with focaccia bread

FOR THE LITTLE ONES

KID'S PASTA ~ 8

Bucatini pasta tossed in parmesan & butter

KID'S TENDERS ~ 10

Tasty breaded chicken tenders & fries