



TAMARACK LODGE & GLAMPING RESORT

STARTERS

RUSSET SHRIMP POPS

~ 18

Crisp russet-potato wrapped shrimp, fried golden and served with a smoked paprika remoulade

SWEET POTATO FRIES

~ 12

Hand-cut sweet potatoes, accompanied by maple-infused aioli

APPLE BUTTER CHEESE TWIST

~ 12

Flaky puff pastry spiraled with sharp cheddar and house made apple butter, brushed with warm cider glaze

FIG & BRIE CROSTINI

~ 12

Grilled baguette topped with molten brie, fig jam, cracked pepper and fresh microgreens

TAMARACK WINGS

~ 16

8 Crispy, fried bone-in wings tossed with choice of buffalo, sweet chili, carolina gold, honey mustard or BBQ sauce

BONELESS CHICKEN TENDERS

~ 16

6 Crispy, boneless tenders served with choice of buffalo, sweet chili, carolina gold, honey mustard or BBQ sauce

WE PROUDLY SOURCE FRESH, QUALITY INGREDIENTS. PLEASE NOTIFY
YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.
CONSUMING RAW OR UNDERCOOKED ITEMS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS





HANDHELDS

~ 18

PEACH BBQ SMASH BURGER

Two angus patties brushed with peached-infused bbq sauce, layered with smoked gouda and crisp fried onions. Served with fries or sweet potato fries with \$2 upcharge

APPLE BUTTER & BRIE SMASH BURGER

Two angus patties crowned with melted brie, apple butter, fresh arugula, and fig. Served with fries or sweet potato fries with \$2 upcharge

MUSHROOM CROQUETTE SMASH BURGER

Two angus patties topped with crisp mushroom croquette, finished with truffle aioli and arugula. Served with fries or sweet potato fries with \$2 upcharge

OG SMASH BURGER

Two angus patties with sharp cheddar, lettuce, tomato, house pickle and signature sauce. Served with fries or sweet potato fries with \$2 upcharge

ENTREES

SHRIMP & ASIAGO GNOCCHI

~ 18

Asiago stuffed potato gnocchi with sauteed shrimp in a brown butter sage cream, finished with fresh shredded asiago

SHORT RIB MAC & CHEESE

~ 24

Slow-braised beef short rib over house made 4 cheese creamy mac, topped with rosemary breadcrumbs

BROWN SUGAR GLAZED SALMON

~ 21

Salmon brushed with caramelized brown sugar glaze, served with mashed potato and seasonal vegetables

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HONEY-ROASTED HALF CHICKEN

~ 18

Half chicken lacquered with local hone, roasted until golden,
plated with mash and seasonal vegetables

BALSAMIC FIG STEAK TIPS

~ 24

Marinated steak tips seared and finished in balsamic-fig
reduction, served with mash potatoes and seasonal vegetables

HERB-CRUSTED PRIME RIB

~ 34

Slow-roasted prime rib with rosemary-thyme crus, served with
house made horseradish cream served mashed potato and
seasonal vegetables

SALAD

~ 14

FALL HARVEST SALAD

Mixed greens with roasted maple sweet potato, dried
cranberries, and toasted pecans, dressed in maple-balsamic
vinaigrette

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DESSERT

CRANBERRY-PEAR SORBET

~ 8

House-churned cranberry sorbet layered with spiced pear
compote and candied ginger

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