



Tamarack Lodge

Est. 1780

Named for the Tamarack trees located on the property, the Lodge was established as a blacksmith shop and water-powered wagon wheel mill in the late 1700's and operated as such for almost 150 years. In 1947, the Anderson family opened a popular vacation resort, attracting vacationers from New York, Boston, and Providence looking for a retreat from the city hustle and bustle.

Our rustic estate offers unique opportunities for weddings and events that range from intimate ceremonies to large receptions inside or out, perfect for private events, corporate outings, retreats and concerts. Our vintage cabins, guest house, tent sites and new Safari tents provide glamping getaways with lots of local activities to enjoy.

We have been proud to keep the Tamarack Tradition going since 2021, from dinner and live music, music festivals, weddings, private & corporate events, fundraisers, and the return of family glamping! Please visit our website and keep up with all that's happening. We'd love to have you relax and celebrate with us!

Thank you so much for visiting and we truly hope you feel like one of the Tamarack family!

~ Pam & Joe

Tamarack Lodge & Glamping Resort CT | 21 10 Rod Rd., Voluntown, CT 06384

(860) 376-0224 | info@tl-ct.com | TamarackLodgeCT.com



APPETIZERS

TAMARACK WINGS ~ 14

Jumbo bone-in or boneless w/ choice of BBQ, Buffalo, General Tso's, Hot Honey, Sweet Chili, or House Dry Rub

CALAMARI W/ WASABI AIOLI ~ 19

Crispy yet tender rings & tentacles tossed in our garlic soy vinaigrette, finished with banana peppers & wasabi aioli

NACHOS ~ 14

*A plate full of corn tortillas baked with a 3-cheese blend, finished with fresh pico & a dollop of sour cream.
Add pulled chicken (~ 4) or flank steak (~ 6)*

SOUR CREAM & CHIVE BARRELS ~ 12

A mound of crispy sour cream & chive potato barrels finished with a drizzle of hot honey

TACOS ~ 13

MAHI MAHI

Battered mahi mahi, mixed greens & cherry tomato. Finished with chipotle & Gruyere cheese blend.

COCONUT SHRIMP

Crispy coconut-crusted shrimp, mixed greens, Gruyere cheese & our signature Pina Colada sauce.

CARNE ASADA

Grilled flank steak, mixed greens, juicy cherry tomato & Gruyere cheese blend with a zesty chipotle aioli

CLASSICS

PRIME RIB ~ 30

Slow roasted 100% Angus prime rib just the way you like. Served with Yukon mash & Tamarack broccoli.

BALSAMIC FIG STEAK TIPS ~ 22

Steak tips in our signature Balsamic Fig sauce. Served with Yukon mash & Tamarack broccoli.

SUMMER SALMON -21

An 8oz salmon coated with a bright zest of fresh lemon & rich creamy butter. Served with Yukon mash & Tamarack broccoli

TUSCAN CHICKEN TORTELLINI ~ 20

Pasta pillows filled with savory cheeses, enveloped in a rich and aromatic Tuscan cream sauce, topped with tender grilled chicken & Argentinian parmesan.

CHICKEN 'n CHIPS -18

Savory & crispy half chicken, deep fried to a golden perfection. Served with fries & our house slaw.

STRAWBERRY FIELDS SALAD ~ 14

Fresh strawberries, crunchy candied pecans & soft smooth feta over a bed of crisp mixed greens. Finished with a drizzle of balsamic vinaigrette & a hint of balsamic glaze. Add pulled chicken (~ 4) or flank steak (~ 6)

HOUSE SALAD ~ 14

A melody of crisp cucumbers & plump cherry tomatoes nestled on a bed of mixed greens, complemented by our house-made Dijon vinaigrette. Add pulled chicken (~ 4) or flank steak (~ 6)

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please notify a Tamarack Lodge staff member of any food allergies.

~ Price does not include CT Sales Tax of 7.35%

FLATBREADS ~ 16

MEXICAN STREET CORN

A tantalizing blend of sweet corn, creamy Cotija cheese, & a hint of zesty chipotle lime cream.

THAI PEANUT CHICKEN

Savory crispy chicken mingled with a cream Thai peanut base, topped with a blend of Gruyere cheese.

STRAWBERRY FIELDS

Crispy mixed greens, juicy strawberries, and feta cheese topped with a tangy balsamic glaze.

STEAK & CHEESE

Tender slices of flank steak paired with a flavorful blend of Gruyere cheese & or signature Rack sauce.

SANDWICHES ~ 18

Served with French fries, house-made chips or coleslaw

NASHVILLE HOT CHICKEN

A golden browned crispy dill infused battered chicken tossed in a flavorful Nashville heat, topped with blue cheese or our tangy house slaw.

THE PORTOBELLO

8 oz Angus Burger with a luscious Portobello mushroom cap, topped with a melody of melted muenster cheese, caramelized onions & mixed greens.

BBQ CHICKEN CAPRESE

Tender pulled chicken, smothered in tangy BBQ sauce, crowned with mozzarella, slices of vibrant heirloom tomato & a balsamic glaze.

THE CAPE COD

Crispy light beer battered cod with our tangy house tartar sauce & fresh mixed greens.

THE TAMARACK

Our 8oz Angus burger topped with creamy muenster cheese, fresh mixed greens & slices of vibrant heirloom tomato. Complemented by our signature Rack Sauce.

PULLED CHICKEN

Hawaiian sliders with tender pulled chicken & mixed greens with choice of Chipotle, Bourbon, BBQ or Sweet Chili.

SMOKED TURKEY

Hawaiian sliders with succulent hickory-smoked turkey ends topped with fresh mixed greens & a luscious cranberry cream sauce crafted from whole cranberries.

CAROLINA PORK

Hawaiian sliders with tender, bourbon-infused pork burnt ends & fresh mixed greens topped with a zesty chipotle lime cream.

ELOTE STEAK

Hawaiian sliders stacked with succulent flank steak, mixed greens, Cotija cheese & sweet corn, topped with a mix of zesty lime, fresh cilantro, & smoked paprika cream.

FOR THE LITTLE ONES

KID'S MEAL ~ 10

Pasta (penne pasta in parmesan & butter) or tenders (chicken & fries)

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Cocktails

P.B. & J. Martini -11
pb whiskey, Chambord, cranberry

Lemon Drop Martini -10
Skyy citrus vodka, triple sec, limoncello

French Martini -14
Grey Goose vodka, Chambord, pineapple

Harvest Moon Martini -13
Bulleit bourbon, vanilla vodka, pumpkin spice, citrus

Downhome Country Punch -10
Our special Jack Daniels fruit punch

Miami Vice -10
Cap'n Morgan white, Malibu coconut, lime, pina colada & strawberry daiquiri

Watermelon Sangria -10
Mallibu watermelon, red sangria & fruit

Reggae Rum Punch -10
Bacardi silver, orange, pineapple, lime, strawberry

Summer Margaritas -9
featuring Lunazul Blanco tequila

- ~ Strawberry Pineapple
- ~ Coconut Peach
- ~ Grapefruit Pomegranate
- ~ Jalapeño Orange

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.