



Crow's Foot Dinner Menu

Sunday

Spinach & Beet Salad
(With Red Onion, Blue Cheese & Balsamic Reduction)
Chorizo Stuffed Pork Tenderloin with Apple Gastrique
Roasted Sweet Potato, Sauteed Squash
Lodge Made Flan

Monday

Homestyle Ranch Salad
(With Cucumbers, Tomatoes, Carrots, & Croutons)
Chimichurri Shrimp with Red Pepper Cream
Risotto, Sauteed Spinach
Tres Leches Cake

Tuesday

Mixed Greens & Berry Salad
(With Goat Cheese & Raspberry Vinaigrette)
Roasted Venison Loin with Red Wine Reduction
Scalloped Potatoes, Asparagus
Chocolate Bunt Cake

Wednesday

Classic Wedge Salad
(With Bacon Crumbles, Tomatoes, Blue Cheese Dressing)
Dry Rub Baby Back Ribs with Molasses BBQ Sauce
Cheddar Mac & Cheese, Green Beans
Pecan Pie `a la Mode

Thursday

Caesar Salad
(With Sun Dried Tomatoes & Crispy Parmesan Cheese)
Red Snapper with Lobster Sauce
Quinoa Pilaf, Calabacitas
Key Lime Pie

Friday

Spinach Salad with Hot Bacon Dressing
(With Red Onions, Hard Boiled Egg & Tomatoes)
Grilled Ribeye Steak with Bearnaise Sauce
Whipped Potatoes, Broccolini
Southern Bread Pudding with Whiskey Sauce

Saturday

Mixed Greens with Red Wine Vinaigrette
(With Red Onion, Tomatoes, Carrots & Cucumber)
Pesto Linguini with Roasted Chicken Breast
Seasonal Vegetables
Tiramisu

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Dinner is typically for guests staying at our lodge. If you would like to book a dinner with us and you are staying elsewhere, call for availability at least 48 hours in advance.