

# JUDITH MOUNTAIN LODGE

## *Dinner Menu*

### *Surf & Turf*

*\$35.00*

Prime Ribeye grilled to perfection with buttery garlic shrimp, served with baby red potatoes and a seasonal fresh vegetable.

### *Steak or Jumbo Scampi*

*\$29.00*

Grade Choice beef Sirloin steak cut on premises 12oz-14oz  
Large shrimp sautéed in our butter garlic sauce, served on a bed of wild rice with a fresh vegetable.

### *Chicken Cordon Bleu*

*\$26.00*

Chicken Breast filled with ham and Swiss, coated with a light crumb seasoning, served with Quinoa wild rice and fresh vegetable.

### *Stuffed Chop*

*\$24.00*

Thick pork chop with stuffing, baked and topped with homemade craisin sauce, served with our red seasoned potatoes and fresh vegetable.

### *Pot Roast*

*\$20.00*

Beef rump roast slow cooked to perfection. Served with homemade mashed potatoes and a fresh vegetable.

### *Brisket*

*\$20.00*

Tender beef brisket roasted and glazed with a BBQ sauce and served on a Kaiser roll. Pasta salad and baked beans served on the side.

### *Pulled Pork*

*\$20.00*

Slow cooked pork shoulder shredded with a BBQ sauce and served on a Kaiser roll. Pasta salad and baked beans served on the side.



## *Dinner Buffets*



### *Two Choices of Meat Buffet*

*\$28.00*

Meat options are: Roasted Beef Brisket, Shredded Pulled Pork glazed with a BBQ sauce & Roasted Chicken (sliced or shredded). Served on the side are green salad with 4 choices of salad dressing, baked beans and fresh rolls.

### *Brisket Buffet*

*\$22.00*

Tender beef brisket, roasted and glazed with a BBQ sauce. Served with a green salad with 4 choices of salad dressing, pasta salad and baked beans with fresh rolls.

### *Pot Roast Buffet*

*\$22.00*

Beef rump roast slow cooked to perfection. Served with green salad with 4 choices of dressing, homemade garlic mashed potatoes and a fresh vegetable.

### *One Choice of Meat & Pasta Buffet*

*\$25.00*

Meat options are: Roasted Beef Brisket, Shredded Pulled Pork glazed with a BBQ sauce & Roasted Chicken (sliced or shredded). Combined with a meatless Baked Ziti and served with green salad with 4 choices of salad dressing, baked beans and fresh rolls.

### *Pulled Pork Buffet*

*\$25.00*

Slow cooked pork shoulder, shredded with a BBQ sauce. Served with a green salad with 4 choices of salad dressing, pasta salad and baked beans with fresh rolls.

*\* we can accommodate non-meat eaters, please let us know in advance*

# JUDITH MOUNTAIN LODGE

## *Appetizer Menu* \*

<i>Shrimp Cocktail</i>	<i>12</i>
7 medium Steamed Shrimp rolled in a seasoned buttery sauce served with cocktail sauce	
<i>Stuffed Mushrooms</i>	<i>12</i>
Approximately 6 Large Mushrooms stuffed with our chef's daily recipe.	
<i>Half Shell Oysters</i>	<i>12</i>
Approximately 6 Oysters served chilled or grilled with our buttery seasoning.	
<i>Spinach Artichoke Dip</i>	<i>9</i>
Spinach, artichoke hearts and cream cheese, served with chips.	
<i>Calamari</i>	<i>11</i>
Hand cut Calamari dipped in a special seasoned tempura and deep fried.	
<i>Mussel's</i>	<i>12</i>
1# Sautéed Mussel's in a buttery seasoning with wine and lemon	
<i>Scallops</i>	<i>12</i>
6 large Sautéed Scallops in a buttery seasoning with wine and lemon	

*\*price can be priced per person*

# JUDITH MOUNTAIN LODGE

## Lunch Buffets

### *Potato Bar*

*\$14.00*

Idaho Baked Potato served with an assortment of bacon, onions, peppers, cheese, sour cream and Chef's choice of homemade soup.

### *Deli Bar*

*\$18.00*

Hand selected meats; smoked turkey, beef, ham, with assorted sliced cheeses and condiments, fresh spinach, tomatoes, onions and pickles.

With your choice of accompaniment:

Potato Salad

Macaroni Salad

Homemade Soup

### *Beef & Chicken Taco Bar*

*\$18.00*

Seasoned ground beef and shredded chicken breast, with corn and flour tortillas, and homemade chicken tortilla soup with chips. Served with a wide selection of lettuce, diced tomatoes, diced onions, olives, salsa, cheddar cheese and sour cream.

### *Beef Taco Bar*

*\$14.00*

Same great choices as above without the shredded chicken breast.

# JUDITH MOUNTAIN LODGE

## *Breakfast*

### *Continental Breakfast*

*\$5.00*

Coffee, Juice, Fruit, Yogurt, Hot/Cold Cereal with choice of Breads

### *Judith Mountain Breakfast*

*\$10.00*

Coffee, Juice, Fruit, Flour Tortillas, Scrambled eggs, Sausage and Hash browns

### *Missouri Breakfast*

*\$13.00*

Coffee, Juice, Fruit, Breakfast potatoes, Scrambled eggs, Bacon, Sausage, Flour Tortillas

### *Clark's Cakes*

*\$12.00*

Coffee, Juice, Hot cakes with whipped cream topping , fresh fruit and choice of sausage or bacon

# JUDITH MOUNTAIN LODGE

## *Holiday Dinner Menu*

*All entrees are served with chefs choice potato and a seasonal fresh vegetable, unless otherwise stated*

### *Surf & Turf* *35*

A hand cut 16-18 oz. prime rib or ribeye grilled to perfection with 3 medium sautéed shrimp.

### *Prime Rib or Ribeye Dinner* *29*

Hand cut 16-18 oz. prime rib or ribeye steak grilled to perfection.

### *Asparagus Stuffed Chicken Breast* *27*

A panko crusted chicken breast wrapped around fresh asparagus and mozzarella cheese and herbs.

### *Shrimp Scampi* *29*

4 large prawns sautéed in butter and herbs, presented on a platter of linguini, with seasoned fresh vegetables.

### *Stuffed Pork Chop* *24*

A thick cut pork chop with stuffing, baked and topped with homemade craisin sauce.

### *Vegetable Lasagna* *17*

Fresh zucchini, carrots and spinach alternately layered with ricotta/mozzarella and sheets of pasta. Baked in a marinara sauce. Served with a side of seasoned vegetables.

### *For the Sweet Tooth*

#### *Molten Lava Cake* *7*

Oozing cocoa dessert with a touch of orange liqueur. Served with a mound of French vanilla ice cream.

#### *Grandma D's Rum Bundt Cake* *5*

A recipe carried from generations with love...A white cake infused and drizzled with spiced rum sauce.

#### *New York Style Cheesecake* *7*

Rich and creamy traditional cheesecake served with a seasonal fruit topping.



## *Holiday Appetizers*

### *Bacon Wrapped Dates*

10@9.00

Whole dates wrapped in premium bacon and baked

### *Baked Brie Bites*

6@11.00

Puffed pastry topped with warm brie, cranberry chutney, pecans and chives

### *Shrimp Cocktail*

7@9.00

Medium steamed shrimp tossed in a butter sauce, served with cocktail sauce

### *Caprese Bruschetta*

7@9.00

Fresh mozzarella, tomatoes, basil and a reduced balsamic vinegar on crispy bruschetta

### *Meatballs in Cranberry Sauce*

8@10.00

Seasoned ground meatballs swimming in a tangy cranberry sauce

### *Cucumber Bites*

10@9.00

Sliced cucumber with a ranch style cream cheese, cherry tomatoes, green onions and herbs

### *Grilled Oysters on the half shell*

6@11.00

Oysters on the half shell served either chilled or grilled with our special buttery seasoning

### *Chocolate Dipped Strawberries*

9@8.00

Fresh strawberries dipped in a semi sweet chocolate

## **Estimating Appetizers Per Person:**

The number of appetizers to have per person depends on how long the cocktail hour is, the time of day and if a meal is served.

Plan on this many appetizers per person.

2-4 pieces per person during cocktail hour 30—60 minutes before dinner.

5-6 pieces per person for a 1 1/2—2 hours before dinner.

8-10 pieces per person for a 2—4 hours before a main meal is