

Judith Mountain Lodge

Appetizers

Calamari

Lightly seasoned and breaded
Served with our house calamari sauce 12

Stuffed Mushrooms

Baked with sausage & variety of cheese.
Drizzled with house sauce & freshly
grated parmesan 16

Spinach Artichoke Dip

Made in house. Served with fresh, warm pita chips 10

Oysters

Half shell oysters, grilled with butter 12

Steak Tips

Variety of cuts, seasoned & flash fried to perfection
Served with a creamy house bleu cheese sauce 16

Mussels

Sautéed with lemon, wine & butter 12

Desserts

Satisfy your sweet tooth with one of our signature desserts. Rotating selection of other desserts available.

House Chocolate Mousse

Creamy and rich, but light. Made in house, served with fresh strawberry 7

Gourmet Cheesecake, Homemade Locally

Hand crafted and a variety of flavors to choose from 12

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Entrées

All steaks are hand cut, in house, lightly seasoned, and grilled to perfection. All entrees are served with bread, our chef's special potato, fresh vegetables, and a side salad or a cup of soup.

Add mushrooms & onions to any entrée 4

Add bleu cheese sauce to any entrée 1.50

Shrimp Tempura

Lightly seasoned and
deep fried jumbo shrimp 30

Wild Sockeye Salmon

8 oz skin on fillet, grilled with
lemon and seasonings 32

Surf & Turf *(Add to any entrée)*

Shrimp 8

Scallops 8

Crab Leg **Market price*
(When available)

Ribeye

16 oz USDA Grade Prime 44

Sirloin

8 oz USDA Grade Choice 26

Crab

Rotating varieties of crab,
steamed, and served with lemon &
drawn butter **Market price*

Rare – Cool red center Medium Rare — Warm red center Medium – Rosy pink center
Medium Well – Slightly pink center Well done – Brown center

**Gratuity of 18% will be added to parties of 10 or more.*