

BREAKFAST

BISCUITS VEG

fluffy homemade biscuits with your choice of fruit jam, mascarpone, and/or salted honey

CHOCOLATE CROISSANTS VEG

two freshly risen flaky croissants, filled with milk chocolate

CREPES VEG

homemade crepes with your choice of fruit, whipped cream, and/or maple syrup

DUTCH BABY PANCAKE VEG

like a crepe, but oven-baked and without baking powder

EGGS WITH BACON CAN BE MADE VEG

two eggs your way (sunny side up, scrambled, or over easy). served with thick cut bacon

FRUIT BOWL v

a selection of seasonal fruits (strawberries, blueberries, and raspberries)

OTHER FRUITS AVAILABLE BY SPECIAL REQUEST

WAFFLES VEG

homemade dough cooked in a waffle iron

BELGIAN WAFFLES OR POKEBALL-SHAPED WAFFLES AVAILABLE BY SPECIAL REQUEST

DF = Dairy-free, GF = Gluten-free, SF = Soy-free

VEG = Vegetarian, v = Vegan



DAM LODGE

food menu

LUNCH

GRILLED CHEESE [VEG](#)

choice of American, Cheddar or Swiss cheese.
served on sourdough bread with a side of tomato soup

SANDWICHES [CAN BE MADE GF / SF / VEG / V](#)

make your own. let us know which meats, breads, cheeses, and veggies you would like ahead of time

SWEET CHILI CHICKEN WRAPS [SF](#)

wraps filled with chicken breast, mayo, sweet chili sauce, cabbage, carrots, and peanuts (optional).
served with a side salad of mango, cabbage, carrots, and sesame dressing. lunch or dinner portions

SALADS

CAPRESE [GF / SF / VEG](#)

tomatoes, mozzarella, and fresh basil topped with balsamic glaze. lunch or side portions

CANADIAN [VEG](#)

cucumbers, tomatoes, and feta topped with maple syrup. side portions

CURRIED CHICKEN & APPLE [GF / SF](#)

curried chicken, golden raisins, spinach, and apple slices with a creamy Dijon mustard dressing and topped almonds (optional). dinner portions

SOUP

CHICKEN NOODLE SOUP

homemade take on the classic. chicken breast, carrots, celery, onion, and dill weed.
recipe from Grandma Pasca. dinner portions

CHICKEN & SWEET POTATO SOUP [SF / CAN BE MADE GF](#)

chicken sausage, sweet potatoes, kale, and a side of herb butter toast. dinner portions

DINNER

APPLE DIJON PORK [SF](#)

pork with apple and Dijon pan sauce. served over farro and wilted kale

BEEF STEW

beef chunks with a hearty broth, chocolate, Guinness, and various vegetables

CHICKEN POT PIE

chicken, carrots, potatoes, peas, creamy soup, and evaporated milk in a flaky pie crust

CHILI [GF / SF / VEG / CAN BE MADE V](#)

multiple types of beans cooked with mirepoix and V8. served with cheese and a dallop of sour cream

COCONUT CURRY [GF / SF / VEG](#)

a mild coconut curry with chickpeas and topped with yogurt. served over rice

CURRY-SPICED CHICKPEA BOWLS GF /

SF / VEG

chickpeas spiced with curry. Served in a bowl with roasted veggies, cucumber raita, and garlic rice

FAJITAS CAN BE MADE GF / SF / VEG / V

make your own with flour tortillas, marinated chicken, onions, peppers, lettuce, tomatoes, cheese, and salsa

FIRECRACKER MEATBALLS

soy sauce-glazed meatballs served over rice with a side of roasted green beans and topped with a honey sriracha sauce. Jenny-tolerable levels of spiciness

LONDON BROIL

flank beef seasoned and broiled. served with béarnaise sauce on the side

MAC & CHEESE VEG

pasta cooked with smoked gouda, English cheddar, and parmesan. side or dinner portions

NO NAME

homemade mapo-style tofu, mixed with ground beef and served over rice

RED COOKED CHICKEN DF

chicken drumsticks boiled with shallots, chicken broth, and soy seasoning. served on top of rice

ROASTED GARLIC ZUCCHINI

FLATBREAD SF / VEG

flatbread with roasted garlic and zucchini and topped with white sauce, mozzarella, and grape tomatoes