



Ski/Tip Lodge

Welcome to The Ski Tip Lodge

Your Evening Begins With Your Choice Of Soups

Butternut Squash with Cinnamon and Apples

~or~

Thai Carrot and Coconut

Followed By Your Choice Of Salad Or Appetizer

Grilled White Balsamic Marinated Radicchio and White Endive

Toasted Hazelnuts, Cambozola Cheese, Ruby Grapes
Candied Prosciutto, Sweet Sherry and Mustard Vinaigrette

~or~

Bacon Wrapped Rabbit Saddle

Creamy White Cheddar Grits, Queso Fresco
Blackberry Jalapeño Jam, Rabbit Jus

Entrées

Garlic and Herb Rubbed Wagyu Beef Short Loin*

Sweet Potato and Mustard Purée, Pickled Strawberries
Charred Brussels Sprouts, Sauce Natural

Pan Seared Iowa Pheasant Breast

Roasted Garlic Whipped Potatoes, Baby Heirloom Carrots
Spicy Pickled Root Vegetables, Black Garlic Gravy

Ancho Chili Rubbed Wild Boar Tenderloin* with Grilled Shrimp

Seared Polenta Cake, Grilled Avocado
Lime Crema, Boar Reduction

Honey and Black Fennel Glazed Colorado Striped Bass

Sunchoke Purée, Navel Orange Supremes
Tarragon and Fennel Salad, Black Olive Purée

Balsamic and Thyme Marinated Venison Chop*

Truffled Parsnip Purée, Butter Poached Asparagus
Balsamic Reduction, Huckleberry Jelly

Dessert Selection Will Be Revealed Upon Completion Of Your Entrée

To preserve the integrity of your dining experience we do not offer split courses.

Four Courses \$80, Children's Three Courses \$45 (12 and under)

A 6.4% surcharge, in addition to state taxes, will be added to your bill.

Parties of 6 or more may have gratuity added to their bill.

***These items are cooked to order. Consuming raw or undercooked meat and seafood may increase your risk of food-borne illness**

Take Home A Piece of Ski Tip History

"It's Easy, Edna, It's Downhill All The Way" by Edna Strand Dercum \$17.95