

HUNTINGTON HOUSE TAVERN

LUNCH AND BRUNCH MENU

SOUP AND SALAD

HOMEMADE SOUP OF THE DAY CUP 6 BOWL 9

Homemade soup served with garlic crostini

AUTUMN KALE CAESAR 13

Tuscan kale, homemade creamy caesar, roasted butternut squash, parmesan chick peas

THE LODGE CLASSIC 14

Mixed greens, heirloom cherry tomato, goat cheese, candied pecans, shredded carrots, house croutons, dried cherries, balsamic vinaigrette

Add to any salad: grilled chicken +6,
local Denver steak +12, roasted miso salmon +9

SANDWICHES AND BURGERS

Served with french fries, little salad, or cup of soup

CHIPOTLE BBQ PULLED PORK 16

Coleslaw, house made pickles, brioche bun

LAKESIDE CLUB 17

Smoked turkey, lettuce, tomato, avocado, bacon, garlic herb mayo, three layers of sourdough

GRAND LAKE BURGER* 18

Local beef short rib patty, blue jack cheese, bacon, tomato pepper jam, crispy onions, brioche bun

NO FRILLS BURGER* 16

Local beef short rib patty, sharp cheddar cheese, lettuce, tomato, onion, pickles, brioche bun

ELK PATTY MELT* 17

Swiss cheese, caramelized onion, blueberry compote, sourdough

LOBSTER GRILLED CHEESE 22

Maine lobster meat, cheddar and swiss cheese, truffle mayo, sourdough

CRISPY EGGPLANT SANDWICH 14

Fried eggplant, fresh mozzarella, toasted ciabatta, fire roasted red pepper, basil pesto mayo, balsamic glaze
add grilled chicken +6

BRUNCH

TATER TOT SKILLET 15

Tater tots, scrambled eggs, bacon, cheddar cheese, pesto, tomato

HUEVOS RANCHEROS 16

Crispy corn tortilla chips, sunny side up eggs, salsa ranchero, pickled red onion, tomato corn salad, refried beans, chorizo, queso fresco

FITCH RANCH STEAK AND EGGS* 21

Grilled Denver steak, scrambled eggs, chimichurri, crispy breakfast potatoes

STUFFED FRENCH TOAST 16

Sweet cream cheese stuffing, blueberry syrup, fresh berries

SMOKED TROUT PLATE 18

House made everything bagel, herb cream cheese, rainbow trout roe, capers, cucumber, pickled red onion, heirloom tomato

YOGURT AND GRANOLA PARFAIT 9

Noosa Vanilla Bean yogurt, house granola, fresh berries

SIDES AND SHAREABLES

HOUSE MADE PICKLE PLATE 6

SKILLET MAC 'N CHEESE 12

Sharp cheddar, baby gouda, bacon bits

MYSTIC MOUNTAIN MUSHROOM TOAST 13

Garlic confit, parmesan, crème fraiche, add fried egg +3

CRISPY BRUSSELS SPROUTS 6

Balsamic glaze, bacon, shallot

FRESH BAKED CINNAMON ROLL 9

CRISPY BREAKFAST POTATOES 6

FRENCH FRIES 6

Executive Chef Karoline Schwartz Sous Chef Teresa Fabio

*These items may be served raw or undercooked based on your specification or contain undercooked ingredients. Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.