



# HEMLOCK LODGE

FINE AMERICAN DINING

## SALADE

MIXED GREENS WITH CHERRY TOMATOES, SCALLIONS,  
SHREDDED CARROTS, THINLY SHAVED RED PEPPERS,  
AND FRESHLY CHOPPED CELERY

## LÉGUMES ET GARNIS

BROCCOLI CROWNS GLAZED WITH PEPPERCORN BUTTER  
WILD LONG-GRAIN RICE  
FRESH BUTTER ROLLS FROM SPRUCE CREEK BAKERY

## ENTRÉE

SUSTAINABLY SOURCED ATLANTIC SALMON GLAZED WITH  
LEMON AND PEPPERCORN BUTTER, TOPPED WITH A GENEROUS  
PORTION OF LUMP CRAB MEAT

## DESSERT

CHEESECAKE WITH GRAHAM CRACKER CRUST,  
TOPPED WITH FRESH RASPBERRIES

WINE PAIRING:  
SAUVIGNON BLANC



BEER PAIRING:  
CZECH-STYLE PILSNER



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## SALADE

FRESH SPINACH TOSSED WITH SLICED BABY BELLA  
MUSHROOMS, SHREDDED CARROTS, HARD-BOILED EGG,  
RED ONION, CRUMBLIED BACON, AND PINE NUTS

## LÉGUMES ET GARNIS

OUR SIGNATURE SPECIALTY COLESLAW  
SMOKEY CHIPOTLE HOMESTYLE MAC & CHEESE  
FRESH BUTTER ROLLS FROM SPRUCE CREEK BAKERY

## ENTRÉE

CHERRYWOOD CHIPOTLE SMOKED DRY-RUBBED  
PORK TENDERLOINS FLAME-GRILLED TO PERFECTION

## DESSERT

LEMON PUCKER PIE BAKED FRESH FROM  
SPRUCE CREEK BAKERY

WINE PAIRING:  
SEMI-DRY RIESLING



BEER PAIRING:  
OMMEGANG WITTE



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## SALADE

BABY ARUGULA TOSSED WITH CHERRY TOMATOES, RED  
ONION, THINLY SLICED ALMONDS, AND DRIED  
CRANBERRIES

## LÉGUMES ET GARNIS

ASPARAGUS SPEARS GLAZED WITH PEPPERCORN BUTTER  
BAKED POTATO WITH SOUR CREAM AND WILD CHIVES  
FRESH BUTTER ROLLS FROM SPRUCE CREEK BAKERY

## ENTRÉE

TENDER CENTER CUT TOP SIRLOIN STEAK  
FLAME-GRILLED TO PERFECTION

## DESSERT

ASSORTED ICE CREAM WITH SEASONAL FRUIT  
AND FRESH COOKIES

WINE PAIRING:  
CABERNET SAUVIGNON



BEER PAIRING:  
SWITCHBACK ALE