



# Kit Carson Lodge

Chef Daniel Hagan

Chef Thomas Ferguson

## *Appetizers*

### *Soup of the Day*

Ask your server about the soup of the day

\$6

### *Sierra Nevada Crab Cake*

Lump crabmeat, scallions, red pepper and herbs wrapped in applewood smoked bacon over housemade slaw dressed with chipotle lime vinaigrette

\$12

### *Thunder Mountain Latkes*

Yukon gold potato fritters with a basil coulis and buttermilk drizzle

\$8

### *Kit Quail*

Semi Boneless, marinated in oregano, then pan roasted, served over a bed of spinach with hot bacon dressing

\$12

## *Salads*

### *Silver Lake Salad*

Baby spring lettuces alongside slow roasted tomatoes, carrot slivers, sliced mushrooms and croutons with choice of dressing

\$5

### *Tower of Caesar*

Romaine heart, housemade dressing with shaved parmesan and garlic crouton

\$8

### *Mike's Honeymoon Salad*

Lettuce Alone...with choice of dressing

\$5

## Desserts

Ask Server about today's dessert options

We only use the freshest ingredients and everything is cooked to order from scratch. We are constantly striving to provide healthy meals while at the same time maintaining the culinary standards for which we are known

WINE CORKAGE IS \$15.00 PER FIFTH

**SMOKING IS NOT PERMITTED INDOORS NOR ON THE RESTAURANT DECK**