



BIG CEDAR[®] LODGE
◀ AMERICA'S PREMIER WILDERNESS RESORT ▶

**IN-ROOM
DINING MENU**



BREAKFAST

Served Daily Until 11:00am

HEALTHY START

Fruit & Granola 14

organic yogurt, cinnamon honey, field berries, sliced fresh fruit, house-made granola

Avocado Toast 18

multi-grain bread, fresh avocado, sliced heirloom tomato, roasted asparagus, poached egg, arugula

Bourbon Peach Oatmeal 14

steel-cut oats, blueberry-peach compote

EGG DISHES

served with skillet potatoes & choice of toast, english muffin or biscuit

The Missourian* 24

two eggs served any style with choice of breakfast meat

Ham & Cheese Omelet* 22

thinly sliced smoked ham, cheddar cheese

Garden Omelet* 21

tomato, peppers, mushroom, spinach, onion, topped with goat cheese

REGIONAL FAVORITES

Southwest Breakfast Burrito* 19

chorizo, eggs, peppers, onions, skillet potatoes, cheddar cheese, tomatillo salsa

Ozark Biscuits & Gravy* 16

house-made biscuits, sausage gravy, two eggs served any style

FROM THE GRIDDLE

served with whipped butter, fresh berries, pure maple syrup & powdered sugar

Buttermilk Pancakes 17

Belgian Waffles 16

Classic French Toast 16

Cinnamon Roll French Toast 18

candied pecans

SIDES

Skillet Potatoes 6

Breakfast Meats* 7

country sausage patties, ham steak, smoked bacon, turkey bacon

Cinnamon Roll 6

Muffin 6

Toast 4

white, wheat, cinnamon raisin

KID'S BREAKFAST

(ages 12 & under)

Buttermilk Pancakes 11

maple syrup & powdered sugar

French Toast 11

two slices, maple syrup & powdered sugar

Mini-Missourian* 14

one egg, skillet potatoes, choice of bacon or sausage patties, served with toast or a biscuit

A delivery charge of \$10.00 and a service charge of 18% will be applied to each delivery. Call ext. 7666 for tray pick up.

Consuming raw or undercooked meat & eggs may increase your risk of foodborne illness



ALL DAY DINING MENU

Served Daily After 11:00am

APPETIZERS

Crispy Jumbo Wings* 21

choice of buffalo or whiskey bbq,
served with carrots, celery, ranch or bleu cheese

BBQ Pulled Pork Quesadilla* 19

sautéed peppers, onions, pepper jack cheese,
served with salsa & sour cream

Colossal Shrimp Cocktail* 22

butter poached jumbo prawns, cilantro,
chipotle cocktail sauce

Ozark Cheese Plate 21

aged cheddar, fresh mozzarella, gouda, brie,
spiced pecans, grapes, crackers

SALADS

Chicken Caesar 19

seared chicken, chopped romaine,
parmesan cheese, caesar dressing

Classic Cobb 18

chopped lettuce, smoked turkey, onion,
grape tomatoes, avocado, bacon, egg, bleu cheese
crumbles, buttermilk ranch dressing

SOUP

Chicken & Wild Rice Soup 10

herbed chicken, wild rice, cream, parmesan,
wild mushrooms, green peas

BURGERS & SANDWICHES

served with french fries

Uncle Buck's Bacon Cheeseburger* 22

smoked bacon, american cheese, iceberg lettuce,
red onion, tomato, burger sauce, brioche bun

Cheesesteak Sandwich* 22

seared steak, peppers & onions, provolone,
green chili queso, toasted hoagie

Grilled Portobello Gyro 18

sundried tomatoes, cucumbers, kalamata olives,
feta cheese, naan, yogurt vinaigrette

Buffalo Chicken Wrap 22

chicken tenders, shaved red onions,
pepper jack cheese, shredded lettuce,
bleu cheese crumbles, four tortilla,
buffalo sauce & ranch dressing

Dogwood Farms Bison Burger* 24

bacon & bison patty, cheddar cream cheese,
black pepper aioli, lettuce, tomato,
roasted jalapeños, buttery bun

Classic BLT* 16

smoked bacon, heirloom tomatoes, crisp lettuce,
herb aioli, toasted wheat berry bread

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PIZZAS

Double Pepperoni 28

sliced pepperoni, house-made sauce, oregano, three cheese blend

Vegetable Lovers 26

roasted mushrooms, charred onions, sweet peppers, roasted tomatoes, olives, signature cheese blend, roasted garlic, whole-milk ricotta, pesto drizzle

Meat Lovers 29

signature cheese blend, pepperoni, italian sausage, smoked ham, bacon, hamburger, housemade red sauce, oregano

ENTRÉES

Herb & Garlic Crusted Salmon* 38

heirloom baby carrots, fingerling potatoes, herb-garlic butter

Bacon Wrapped Filet Mignon* & Frites 56

Roasted Natural Chicken Breast 34

butternut squash risotto, sautéed vegetables, brown butter sage sauce

Chitarra Spaghetti Pomodoro with Chicken 32

fresh pasta, roasted zucchini & summer squash, fresh tomato, basil, olive oil

DESSERTS

Chocolate Cherry Pie Cake 14

cherry pie baked into chocolate cake, whipped cream

Lemon Meringue Hi-Pie 14

flaky crust, lemon curd, fresh meringue, raspberry sauce, candied lemon

Apple Butter Goopy Cake 14

apple butter cake, goopy topping, bourbon caramel sauce, vanilla bean ice cream

KID'S MENU

(ages 12 & under)

*served with choice of french fries
or fresh fruit*

All Beef Hot Dog 12

Fried All-natural Chicken Fingers 14

Cheeseburger 14

Cheese Pizza 12

Pepperoni Pizza 12

Mac & Cheese 14

shell pasta, creamy cheese sauce

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BEVERAGES

Coffee & Hot Tea Cup 4 | Carafe 15

Lemonade & Iced Tea Glass 4 | Carafe 10

Soda 4

Coca-Cola, Diet Coke, Dr Pepper, Diet Dr Pepper, Sprite, Ginger Ale,

Juice Glass 5 | Carafe 15

Apple, Cranberry, Grapefruit, Orange

Milk Glass 4 | Carafe 10

Whole, 2%, Chocolate

Bottled Water 3 | Bucket of Six Waters 15

BEER, CIDERS & SELTZERS

Bottle/Can 8 | 6 pack 30 | 12 pack 48

Domestic Beer: Bud Light, Coors Light, Michelob Ultra

Imported Beer & Micro Brews: Big Cedar Lager, Corona, Heineken, Samuel Adams, Blue Moon, MO IPA, Heineken 0.0

Ciders & Seltzers: Angry Orchard Crisp, White Claw Black Cherry, White Claw Mango

MIXED DRINKS

14 | 2 for 22 | 3 for 30

Your beverage will be brought to your room "club service" style for you to prepare to your liking.

MIXERS

Bloody Mary Mix, Club Soda, Ginger Ale, Cranberry Juice, Grapefruit Juice, Orange Juice, Pineapple Juice, Sweet & Sour Mix, Tonic Water, Milk, Coca-Cola, Diet Coke, Sprite

LIQUOR SELECTIONS

Absolut Vodka, Bacardi Light Rum, Dewar's Scotch, Jim Beam Bourbon Whiskey, Jack Daniel's Whiskey, Jose Cuervo Tequila, Tanqueray Gin, Captain Morgan Spiced Rum, Tito's Vodka, Bailey's Irish Cream, Crown Royal Whiskey

SPARKLING WINE & CHAMPAGNE

Martini & Rossi Asti Spumante 46

Ruffino Prosecco 56

Veuve Clicquot Yellow Label 176

Dom Pérignon Champagne 436

WINE

WHITES

Big Cedar Private Label White Zinfandel or Chardonnay 46

Willamette Valley Riesling 46

Kim Crawford Sauvignon Blanc 48

Wine by Joe Pinot Gris 56

Duckhorn Decoy Chardonnay 48

REDS

Big Cedar Private Label Merlot or Cabernet Sauvignon 46

Böen Pinot Noir 64

Belle Glos Las Alturas Pinot Noir 95

Daou Cabernet Sauvignon 56

Quilt Reserve Cabernet Sauvignon 216

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BACKYARD BASKETS MENU

Available for guests staying in cabins or cottages with a kitchen or grill. Dial room service at ext. 7666 and we'll send you everything you need for a complete and delicious meal prepared as you like on your accommodation's own deck-side grill or in the cozy kitchen. Condiments, salt, pepper and napkins included. Backyard baskets require a 24-hour notice.



LONG CREEK SUMMER SALAD BASKET

26 per guest

k.c. strip steak, all-natural chicken breast or jumbo shrimp, tender mixed greens or chopped romaine, sliced cucumbers, grape tomatoes, fresh blueberries, strawberries, shredded cheese, ranch, bleu cheese or italian, soft rolls, chocolate chip cookies



CHIMICHURRI KABOB BASKET

40 per guest

marinated steak, chicken or shrimp kabobs with sweet onion & shishito peppers, chimichurri sauce, cucumber yogurt dip, spiced baby potatoes, pita bread, warm chocolate brownie



OSAGE BASKET

48 per guest

12oz angus k.c. strip steak, asparagus, buttered baby potatoes, soft rolls, gooey butter cake



OZARK PICNIC BASKET

30 per guest

Genny Morris' fried chicken, home-style potato salad, baked beans, cornbread, sliced watermelon, peach cobbler, vanilla ice cream

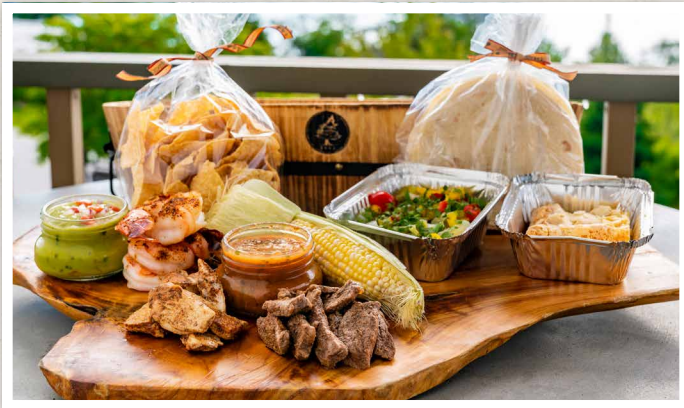
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BACKYARD BASKETS MENU

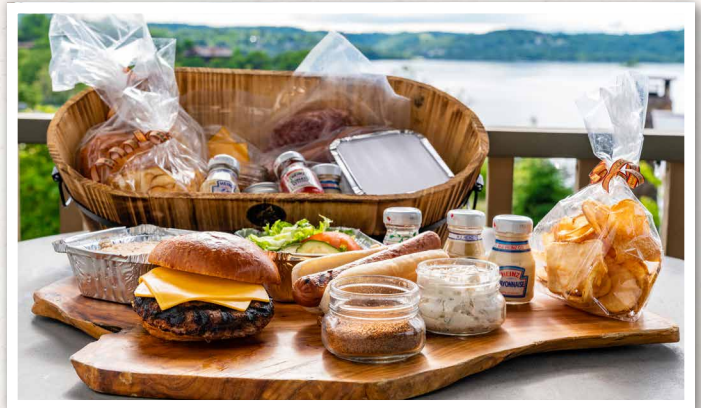
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ARNIE'S BARN FAJITA BASKET

44 per guest

marinated skirt steak, all-natural chicken breast or jumbo shrimp, mixed vegetables with cilantro & onions, fresh sweet corn, flour tortillas, fresh salsa, guacamole, tortilla chips, apple butter gooey cake



UNCLE BUCK'S BASKET

24 per guest

angus chuck burger, all beef hotdog, burger bun, hotdog roll, lettuce, tomato, onion, pickle, american cheese, potato chips, onion dip, peach cobbler



MIXED GRILL FAMILY BASKET

58 per guest

28-day aged filet, pork chop, salmon or all-natural chicken breast, asparagus, buttered baby potatoes, fresh corn, soft rolls, apple butter gooey cake



TRUMAN BREAKFAST BASKET

24 per guest

farm fresh eggs, jar of pancake mix, maple syrup, peppered bacon, sausage patty, cinnamon roll

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