



BIG CEDAR LODGE

Breakfast Menu (7am – 11am)

Breakfast Entrees

The Missourian \$14

Two Eggs any style, choice of Breakfast Meat, Skillet Potatoes

Garden Omelet \$15

Tomato, Peppers, Mushroom, Spinach, Onion, topped with Goat Cheese

Ham and Cheese Omelet \$15

Thinly Sliced Ham, Sharp Cheddar Cheese

French Toast \$12

Pure Maple Syrup & Butter

Buttermilk Pancakes \$12

Whipped Butter, Fresh Berries, Pure Maple Syrup

Belgium Waffle \$11

Whipped Butter, Fresh Berries, Pure Maple Syrup

Healthy Start

House-made Granola \$9

Organic Yogurt, Honey, Fresh Berries

Seasonal Fruit Plate \$11

Organic Yogurt

Egg White Omelet \$15

Arugula, Tomato, served with a Side of Fruit

Kids

French Toast \$6

Two Slices, Maple Syrup

Mini-Missourian \$8

*One Egg, Skillet Potatoes, choice of
Two Strips of Bacon, or Two Pieces of Sausage,
served with Toast or a Biscuit*

Sides

Skillet Potatoes \$6

Breakfast Meat Choices \$7

House Made Country Sausage, Turkey Bacon, Smoked Ham, Bacon

Cinnamon Roll or Muffin \$7

Toast \$4

White, Wheat, or Cinnamon Raisin

A delivery charge of \$4.00 will be added to each delivery. A service charge of 18% will apply. Call ext.7666 for pick up.
(Food not cooked thoroughly puts consumer at risk for bacteria and other food borne pathogens.)

All Day Dining (11am – 11pm)

Appetizers

Smoked Chicken Wings \$17
*Buffalo, Sriracha Lime, or Jamaican Jerk,
Celery and Carrots, Bleu Cheese or Ranch Dipping Sauce*

Smoked Wahoo Dip \$12
Garlic Flatbread

Roasted Onion Dip \$9
House Fried Potato Chips

Crispy Onion Rings \$11
Big Cedar BBQ Sauce

Cheese Platter \$18
*Aged Cheddar, Goat Cheese, Gouda,
Spiced Pecans, Grapes, Crackers*

Trio of Dips \$11
*Red Pepper Pesto, Hummus, Pimento Cheese,
Celery, Carrots, Crackers*

Salads

Chicken Caesar Salad \$14
*Seared Chicken, Chopped Romaine,
Parmesan Cheese, Caesar Dressing*

Smoked Turkey Cobb Salad \$14
*Chopped Lettuce, Smoked Turkey, Onion,
Grape Tomatoes, Avocado, Bacon, Egg, Blue Cheese
Crumbles, Garlic Buttermilk Ranch Dressing*

Pizzas

Our Pizzas are made on Fresh Housemade Dough

Cheese \$17
Three Cheese Blend, Oregano, House Made Red Sauce

Pepperoni \$18
*Three Cheese Blend, Oregano, Sliced Pepperoni,
Housemade Red Sauce,*

Housemade Italian Sausage \$18
*Sweet Italian Sausage, Roasted Peppers and Grape
Tomatoes, Three Cheese Blend, Oregano,
Housemade Red Sauce*

Sandwiches

*All Sandwiches and Burgers come with your
choice of French Fries, Roasted Vegetables,
Potato Chips, or Fresh Fruit*

Pimento Chicken Sandwich \$16
*All Natural Chicken, Pimento Cheese Spread, Red Onion,
Pickled Peppers, Arugula, Buttery Bun, French Fries*

Cheesesteak Sandwich \$17
*Seared Steak, Peppers & Onions, Cheese, Toasted
Baguette*

Smash Burger \$17
*Housemade Pickles, Lettuce, Tomato, Onion,
& Big Cedar Sauce*

BBQ Burger \$19
*Smash Burger, Pepper Jack Cheese,
Crispy Onion Rings, Bacon, Big Cedar BBQ Sauce*

Mushroom Swiss Burger \$19
*Smash Burger, Sautéed Mixed Mushrooms,
Gruyere Cheese*

Entrées

Lemon Garlic Herbed Salmon \$32
Fingerling Potatoes, Roasted Baby Carrots

Black Angus Ribeye \$38
*12oz Certified Angus Beef, Blue Cheese Crumbles,
Roasted Asparagus, Caramelized Onions,
Loaded Baked Potato*

Beer Battered Shrimp \$18
*Black Tiger Shrimp, French Fries,
Fresh Lemon, Cocktail Sauce*

Roasted Airline Chicken \$27
*All Natural Chicken Breast, Aged Cheddar Gratin,
Marinated Oven Dried Tomatoes*

Fried All-Natural Chicken Finger Basket \$15
French Fries, House Made Honey Mustard

Kids All Day Dining (11am – 11pm)
Ages 12 and Under

All served with Fruit

Salad \$7

Chopped Lettuce, Cucumber, Tomatoes, & Ranch

Hot Dog \$8

Housemade Chips

Fried All-Natural Chicken Finger Basket \$10

French Fries, Housemade Honey Mustard

Fried Fish \$11

Tartar Sauce, French Fries

Cheeseburger \$10

Pickles, French Fries

Cheese Pizza \$9

Housemade Red Sauce

Pepperoni Pizza \$10

Housemade Red Sauce

All-Natural Chicken Breast \$10

Baked Potato

Desserts

Chocolate Chip Cookie Sundae \$10

*Chocolate Chip Cookie Pieces, Pecans, Chocolate Sauce,
Caramel Sauce, Vanilla Ice Cream*

Dirt Pie \$9

Chocolate Mousse, Oreo Crumbs, Gummy Worms

Dessert Pizza \$10

Sugar Cookie Crust, Cream Cheese, Strawberries

Light & Healthy

Green Super Salad \$9

Romaine, Avocado, Broccoli, Pistachios, Crumbled Feta, Fresh Herb Vinaigrette

Charred Vegetable & Quinoa Salad \$9

*Charred Vegetables tossed with Mixed Greens
& Cabernet Sauvignon Vinaigrette, topped with Goat Cheese*

Roasted Pepper & Hummus Pita \$11

*Avocado, Lettuce, Tomato, Zucchini Pickles, Cucumber,
Organic Extra Virgin Olive Oil, served with Fresh Fruit*

Grilled Portobello Gyro \$12

Sundried Tomatoes, Cucumbers, Kalamata Olives, Feta Cheese, Naan, Yogurt Vinaigrette

Backyard Baskets

Dial room service at ext. 7666 and we'll send you everything you need for a complete and delicious meal prepared just as you like on your cabin's own deck-side grill or in the cozy kitchen. Condiments, salt, pepper, and napkins included. Please allow 24 hour delivery notice.

Osage Basket \$50 A Guest

*12oz Black Angus KC Strip, Asparagus,
Potato Gratin, Soft Rolls, Skillet Cookie*

Suggested Beverage Pairings

St. Francis Cabernet \$64

6-Pack Piney River Float Trip Ale (KC) \$30

6-Pack Soda \$12

Uncle Buck's Basket \$22 A Guest

*Black Angus Chuck Burger, Buttery Bun, Lettuce,
Tomato, Onion, Pickle, House Chips, Onion Dip*

Suggested Beverage Pairings

Dry Creek Merlot \$50

6-Pack 4 Hands Iron Oatmeal Stout (STL) \$30

6-Pack Soda

Devil's Pool Basket \$38 A Guest

*Airline Chicken Breast, Fresh Corn in Husk, Garlic Onion
Potato Pack, Soft Rolls, Devil's Pool BBQ Sauce, Caramel
Apple Tart*

Suggested Beverage Pairings

Joseph Carr Chardonnay \$48

6-Pack Boulevard Wheat (KC) \$30

6-Pack Soda \$12

Buzzard Bar Basket \$18 A Guest

*All Natural Hot Dog, Hot Dog Roll, Steak Chili,
Cheddar Cheese, Pickled Jalapenos, Sweet Potato
Chips, Campfire Cone*

Suggested Beverage Pairings

Geysers Peak Sauvignon Blanc \$32

6-Pack Pabst Blue ribbon \$20

6-Pack Soda

Truman Breakfast Basket \$22 A Guest

*Farm Fresh Eggs, Jar of Pancake Mix, Maple Syrup, Choice of
Pepper Bacon, Ham Steak, or Sausage Patty, Sticky Bun*

Suggested Beverage Pairings

Kenwood Yalupa Sparkling Wine & Carafe of Fresh Orange Juice \$35

Thermal Coffee Pot \$20

Soda Choices

Coke, Diet Coke, Dr. Pepper, Sprite, Root Beer, Ginger Ale

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Beverages

Coffee or Hot Tea

Cup \$3 Carafe \$7

Pink Lemonade or Iced Tea

Glass \$3 Carafe \$7

Soda

Can \$3

Coke, Diet Coke, Dr. Pepper, Root Beer,
Sprite, Ginger Ale

Juice

Glass \$3 Carafe \$7

Apple, Cranberry, Grapefruit,
Orange, Tomato

Milk

Glass \$3 Carafe \$7

Skim, Whole, 2%, Chocolate

Bottled Water \$3

Bucket of 6 Bottled Waters \$15

Domestic Beer

Bottle \$6

6 Pack \$20

Budweiser, Bud Light, Coors Light, Miller Lite

Imported Beer & Micro Brews

Bottle \$7

6 Pack \$30

Corona, Guinness, Heineken, Samuel Adams, Blue
Moon

*State Law requires that a minimum of 3 beers be
sold at one time for delivery over county roads.

*I.D. must be presented on delivery with the order of
any alcoholic beverages

Sparkling Wine / Champagne

Kenwood Yalupa, Sparkling Wine	\$30
Martini and Rossi, Asti Spumante	\$35
Ruffino, Prosecco	\$50
Moet Chandon, Champagne	\$120
Dom Perignon, Champagne	\$265

Mixed Drinks

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

Please choose one of the following Mixers

Bloody Mary Mix, Club Soda, Coke, Cranberry Juice,
Diet Coke, Ginger Ale, Grapefruit Juice, Milk, Orange
Juice, Pineapple Juice, Sprite, Sweet 'n Sour Mix, or
Tonic Water

\$9 Each

Absolute Vodka
Bacardi Light Rum
Dewar's Scotch
Jim Beam Bourbon
Jack Daniels Bourbon
Jack Daniels Tennessee Fire
Jose Cuervo Tequila
Kahlua
Myers Rum
Tanqueray Gin
Captain Morgan

\$11 Each

Bailey's Irish Cream
Courvoisier
Disaranno
Grand Marnier
Crown Royal

Wine List

Big Cedar Private Label \$26
Chardonnay, Cabernet, White Zinfandel and Merlot
Bottled by Rutherford Winery, Napa California

Schmitt Sohne Riesling \$28
Gnarly Head, Pinot Gris \$32
Domino, Moscato \$32
Geyser Peak Sauvignon Blanc \$32
Kendall Jackson Chardonnay \$48
Ravenswood, Zinfandel \$32
Estancia Pinot Noir \$36
Chateau St. Jean, Merlot \$38
Nieto, Malbec \$38
Dry Creek, Merlot \$50
Eloun, Pinot Noir \$60
St. Francis, Cabernet \$64
Banshee, Cabernet \$70
Cakebread, Cabernet \$120
Silver Oak Napa Cabernet \$210

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