



## DINNER

4:00 P.M.-9:30 P.M.

### APPETIZERS

Cornbread 12

*Cracked Pepper Maple Butter, House-made Smoked Bacon, Scallions*

Blackened Striploin Fondue 16

*Local Goat Cheese, Baby Arugula, Heirloom Tomatoes, Fresh Herbs, Toasted Baguette*


Fried Chicken Livers 12

*Whiskey Peppercorn Gravy, White Cheddar Mashed Potatoes*

Bourbon-Bacon Shrimp Scampi \* 16

*Gulf Shrimp, Smoked Bacon, Black Garlic*

*Jefferson's Bourbon, Toasted Baguette*


Smoked Rockbridge Trout 14 

*Caper Berries, Fennel-Celery Salad, Horseradish Cream Cheese, House-made Lavosh*

Ricotta, Fig & Prosciutto Bruschetta 14

*House-made Ricotta, Poached Figs, Arugula Oil, Balsamic Reduction, Toasted Baguette*

### SOUPS AND SALADS

Devil's Pool Smokehouse Chili 

Cup 6 | Bowl 9

*Smoked Beef, Tender Red Beans, Black Beans, Sharp White Cheddar and Sweet Onions*

Loaded Potato Soup

Cup 6 | Bowl 9

*Chopped Bacon, Shredded Cheddar Cheese, Scallions*

Classic Caesar 10 

*Crisp Romaine, Parmesan Croutons, Shaved Pecorino, Caesar Dressing*

Devil's Pool House Salad 10  

*Tender Greens, Chives, Spiced Pecans, Goat Cheese*

*Big Cedar Blueberry Poppy Seed Dressing*

Baby Kale and Quinoa Salad 12

*Red Quinoa, Roasted Beets, Shaved Radish, Pecorino,*

*Crispy Chickpeas, Lemon-Dijon Vinaigrette*

### SALAD ENHANCEMENTS

All-natural Chicken Breast 9 | Atlantic Salmon 14

 Gluten Free  
Vegetarian 



**BIG CEDAR LODGE**  
• AMERICA'S PREMIER WILDERNESS RESORT •



## DINNER

4:00 P.M.-9:30 P.M.

### ENTRÉES

Grilled Kansas City Strip Steak \*42 

*Mashed Potatoes, Roasted Broccoli with Sea Salt  
Blackberry-merlot Demi-glace*

**Add a Signature Devil's Pool Sidecar**

Grilled Shrimp Scampi 12

or

Butter Poached Lobster Hollandaise \*15

Rockbridge Rainbow Trout 28 

*Basmati Rice, Sliced Almonds, Haricot Verts, Baby Carrots  
Brown Butter-Caper Sauce*

Seared Atlantic Salmon \*32 

*Sun Dried Tomato & Asparagus Risotto, Sautéed Spring Peas  
White Wine and Basil Pan Sauce*

Dorothy's Stuffed Chicken Supreme 29

*Buttermilk Fried Chicken Breast, Swiss Cheese, Pecan Smoked Ham  
Bleu Cheese Mornay Sauce, Grilled Sweet Corn, Mashed Potatoes*

### SIGNATURE SLOW-ROASTED PRIME RIB\*

(AVAILABLE AFTER 4 P.M.)

10oz 38 | 16oz 49

*Horseradish Cream, White Cheddar & Truffle Mashed Potatoes  
Sautéed Green Beans and Heirloom Baby Carrots*

### SMOKED BABY BACK RIBS

Half Rack 32 | Full Rack 40

*Creamy Coleslaw, Parmesan-Garlic French Fries, Big Cedar BBQ Sauce  
Pickled Onions and Jalapeños*

Bacon Wrapped Boneless Pork Chop \*32 

*Pimento Cheese Grits, Grilled Summer Squash  
Caramelized Onion and Boursin Cream Sauce*

Chicken Fried Steak 28

*8oz Buttermilk Fried Steak, Country Gravy, Mashed Potatoes  
Buttered Baby Carrots, Fresh Herbs*

Crispy Fried Catfish 24

*Creamy Coleslaw, French Fries, House-made Tartar Sauce, Grilled Lemon*

Black Truffle and Ricotta Ravioli 26 

*Wilted Spinach, Roasted Gourmet Mushrooms  
Shaved Parmesan, White Truffle Cream Sauce, Toasted Baguette*

 Gluten Free  
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