



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 •



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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*

Bacon Wrapped Boneless Pork Chop *32 

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

Dogwood Farms Chicken Fried Bison Steak 29

*8oz Buttermilk Fried Signature Bison Steak, Sautéed Broccoli
Cheddar Mashed Potatoes, Chicken Sage Gravy*

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*

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 34 | Full Rack 42

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

 Gluten Free
Vegetarian 

** CONSUMING RAW OR UNDERCOOKED MEAT & EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS **