

# DINNER

## SMALL PLATES

**FRENCH ONION SOUP** *GF option*  
caramelized onions, swiss cheese, sherry wine 9

**CARAMELIZED ONION & ARTICHOKE DIP** *GF option*  
parmesan cheese, toasted naan bread 13

**PAN SEARED CRAB CAKE** *GF option*  
maple aioli, concord grape gastrique, young kale, pickled  
red onion 16

**BLT NAAN FLATBREAD**  
tomato jam, crispy bacon, basil aioli, arugula 12

**FLASH FRIED CALAMARI** *GF*  
citrus aioli, sweet peppers, fresh herbs 15

## FROM THE FIELD

**LODGE SALAD** *GF*  
mixed greens, english cucumber, grape tomatoes, shaved  
red onion, carrot, buttermilk blue cheese crumbles, honey  
white balsamic vinaigrette 7 side • 10 full

**ROASTED BEET SALAD** *GF*  
bolton farms arugula and watercress, apple mostarda,  
pistachios, crumbly goat cheese, shaved brussels sprouts,  
sherry infused vinaigrette 14

**LAKESIDE CAESAR SALAD** *GF option*  
chopped romaine hearts, shaved parmesan cheese, asiago  
tuile, house-made croutons 11

**ENHANCE YOUR SALAD** *GF*  
8 oz. grilled chicken breast 7 | 6 oz. grilled shrimp 11  
4 oz. grilled filet 12

## LARGE PLATES

**6 oz. ANGUS RESERVE FILET MIGNON** *GF*  
roasted marble potatoes, brussels sprouts, sweet potato purée, veal demi 36

**GRILLED ATLANTIC SALMON** *GF*  
roasted beet, root vegetable quinoa, apple cider vinaigrette 25

**CHEF'S HOMEMADE PASTA OF THE DAY**  
slow braised lamb ragu, caraway, celery root, pappardelle pasta 24

**10 oz. BRISTOL BURGER** *GF option*  
signature beef, caper mayo, tomato jam, bibb lettuce, red onion, bacon, aged cheddar, house-made bun 19

**HERB GRILLED CHICKEN BREAST** *GF*  
red wine braised cabbage, cider mustard sauce, celery root purée, herb roasted fingerling potatoes 23

**STUFFED HONEYNUT SQUASH** *GF*  
quinoa, apple vinaigrette, candied walnuts, honey apple reduction, roasted brussels sprouts 21

We're proud to feature fresh, natural and sustainable ingredients from local providers whenever possible, including:  
*Wegmans Organic Farm | Heron Hill Winery | Finger Lakes Coffee Roasters | Cheshire Farms Creamery | Bolton Hydroponic Farm*

Please make your server aware of food allergies or restrictions     To help us best serve you, parties over 6 may not have individual checks

We are a cashless venue - Visa, MasterCard, Discover  
& American Express are accepted

**BRISTOL  
HARBOUR**

If you wish to leave a tip, it must be paid by credit  
or debit card