



SADDLE PEAK LODGE
MALIBU CANYON

SMALL PLATES

- Roasted Spring Vegetable Soup, Jalapeno Pepper, Torn Garlic Croutons \$15
Pink Lady Apple Salad, St. Agur Blue Cheese, Arugula, Shallots, Candied Pecan \$16
Kale Salad, Mint, Frisee, Almond, Shaved Vegetables, Dates, Lemon-Chili Vinaigrette \$16
Caesar Salad, House Caesar Dressing, Butter Croutons, Reggiano \$15
Pork Belly, Vietnamese Flavors \$19
Roasted Mushrooms, Bone Marrow, Persillade, Red Wine, Butter Pastry \$19
Peruvian Marinated Quail, Potato Puree, Salsa Verde \$21
Wood Fired Octopus, Chermoula, Potato, Mache Salad, Lemon Juice, Olive Oil \$23
White Shrimp Poached in Uni Butter, Spaghetti Rustichella, Chili Flake and Garlic \$23

LARGE PLATES

- Mary's Chicken Breast, Fingerlings, Chard, Crimini Mushrooms, Cipollini, Red Wine Jus 36
Idaho Rainbow Trout, Grilled Campfire Vegetables, Lemon-Caper Butter Sauce 36
New Zealand Elk Tenderloin, Bacon Jam, St. Agur Blue Cheese, Crispy Potato, Arugula 56
Amaroo Farms Emu Flat Iron Steak, Cauliflower, Pear, Red Wine, Truffle, Foie Gras Sauce 52
Faroe Island Salmon, Miso, English Pea, Ginger, Carrot 38
New Zealand Lamb Rack, Smoked Miso Potatoes, Blistered Asparagus, Pepper Jam 54
1 lb Grilled Cowboy Ribeye, Balsamic Grilled Onions, Potato, Spinach, Red Wine Jus 58
8oz Filet Mignon, Mushroom Bordelaise, Mashed Potato, Pea Tendrils, Root Vegetables 57
European Seabass, Cavatelli Pasta, English Pea Pesto, Roast Tomato, Boar Sausage 42
Wood Grilled Duroc Pork Chop, 3 Pepper Mac & Cheese, Pork Braised Collard Greens 42

Chef's Game Trio 62

Amaroo Farms Emu Strip, Cauliflower, Pear, Red Wine, Truffle
Elk Tenderloin, Bacon Jam, Blue Cheese, Crispy Potato
Braised Buffalo Short Rib, Smoked Miso Potato, Blistered Asparagus, Pepper Jelly

TO SHARE

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| Cast Iron Johnnycake, Maple Butter 12 | Brussel Sprouts, Sour, Sweet, Salty 12 |
| Portabella Fries, Sherry & Thyme Aioli 12 | Brown Butter Whipped Mashed Potatoes 12 |
| Jumbo Asparagus, Mustard Béarnaise 12 | Charred Shishito Peppers, Soy, Sesame 12 |
| Sautéed Wild Mixed Mushrooms 15 | Mac & Cheese, 3 peppers, 3 cheeses 12 |
| French Fries, Parmesan, Black Pepper 12 | Grilled Campfire Vegetables 12 |

Adam Horton
Executive Chef

Rob Fierro
Sous Chef