



CHEMONG LODGE

THE HOME OF
TRADITIONAL COUNTRY
DINING

WWW.CHEMONGLODGE.COM



APPETIZERS

* STEAMED PEI MUSSELS

One pound of PEI blue mussels steamed with onions and garlic. Tossed with your choice of a light ale broth or a curry cream - 10.99

CHEMONG'S SHRIMP COCKTAIL

Chilled jumbo shrimp served with our signature cocktail sauce - 9.49

BAKED MUSHROOM CAPS

Stuffed with king crab, cheese and fresh herbs - 8.49

SCALLOPS ON THE HALF SHELL

Five scallops tossed with bacon and scallions, finished with hollandaise sauce - 9.49

BRUSCHETTA

Tomatoes, basil and garlic on ciabatta bread finished with feta cheese - 7.49

SHRIMP SAUTÉ

Jumbo tiger shrimp sautéed with oven roasted tomatoes, peppers and onions - 9.49

CHEMONG NACHOS

Yellow corn tortilla chips, tomatoes, peppers and onions piled high and topped with cheese. Served with salsa and sour cream - 7.99

GARLIC BREAD

Ciabatta bread spread with garlic butter and toasted - 3.99 **WITH CHEESE** - 4.99

* ESCARGOT

Sautéed in garlic butter and topped with mushrooms - 8.49 **WITH CHEESE** - 9.49

CHICKEN WINGS

Served with veggie sticks and blue cheese. Your choice of mild, medium, hot or honey garlic. 2 lbs. - 15.99 1 lb. - 9.99

SOUPS & SALADS

SOUP OF THE DAY

House made daily.

* BEEF BARLEY SOUP

A hearty bowl of our homemade rich beef broth with barley and fresh vegetables - 4.99

BABY SPINACH SALAD

Toasted almonds, sun-dried cranberries, feta cheese and our Dijon balsamic vinaigrette - 7.49

* CHEMONG'S SIGNATURE SALAD

Organic greens tossed with walnuts, caramelized pears, parmesan cheese shavings and our lemon vinaigrette - 6.99

* CAESAR SALAD

Romaine, parmesan cheese, crisp bacon and house made croutons finished with our garlic dressing.

Large - 7.99 Small - 5.99

THE HOUSE CHEF'S SALAD

Organic greens tossed with Mandarin oranges and candied pecans. Try either our honey Dijon vinaigrette or ranch dressing.

Large - 8.99 Small - 6.99

GREEK SALAD

Romaine with peppers and onions in our very own Greek vinaigrette. Finished with feta cheese and black olives.

Large - 7.99 Small - 5.99

* SIGNATURE ITEMS

FROM THE LAND

SERVED WITH YOUR CHOICE OF POTATO OR RICE AND SEASONAL VEGETABLES.

LIVER & ONIONS

Two pieces of lightly floured liver topped with sautéed onions and bacon - 12.99

CHEMONG'S NEW YORK STEAK

A 10 oz. AAA striploin steak topped with our peppercorn béarnaise sauce - 25.99

GRILLED TOP SIRLOIN

Considered the most flavourful steak. We don't recommend preparing this steak past medium - 18.99

* PRIME RIB OF BEEF

Gently aged Canadian prime rib slowly roasted and sliced to order.
Served with a Yorkshire pudding. 14 oz. Cut - 24.99 10 oz. Cut - 18.99

* CHEMONG ROAST BEEF

Slow roasted top sirloin sliced to your portion preference and served with house made gravy and a Yorkshire pudding. Lodge Cut - 14.99 Senior Cut - 11.99

CHEMONG RIB STEAK

A 10 oz. Canadian rib steak marinated and grilled - 22.99

ORANGE CRANBERRY SAUTÉ

A chicken breast sautéed with garlic, cream, cranberries and oranges.
Served with wild rice and vegetable of the day - 16.99

CHICKEN FLORENTINE

A supreme breast of chicken stuffed with spinach, garlic and cheese.
Finished with a roasted pepper sauce - 18.99

PESTO BALSAMIC CHICKEN

A supreme breast of chicken marinated and grilled.
Topped with a basil balsamic jus and feta cheese - 17.99

RACK OF LAMB

Marinated in red wine and garlic, herb crusted and pan seared.
Served with a rosemary cream sauce.
Full Rack - 27.99 Half Rack - 19.99

* CHEMONG'S BBQ RIBS

Pork back ribs served in our secret hickory BBQ sauce or our honey garlic sauce. Full Rack - 21.99 Half Rack - 18.99

FROM THE SEA

SERVED WITH YOUR CHOICE OF POTATO OR RICE AND SEASONAL VEGETABLES.

CHEMONG'S SURF & TURF

Our 10 oz. New York striploin paired with a 6 oz. Caribbean lobster tail - 38.99

CARIBBEAN LOBSTER TAIL

A Caribbean 6 oz. tail oven roasted and served with garlic butter - 23.99

TWO CARIBBEAN LOBSTER TAILS - 35.99

PICKEREL

Fresh water pickerel lightly floured, pan fried and served with fresh dill butter - 19.99

ALASKAN KING CRAB LEGS

A generous portion of tasty crab, oven roasted and served with garlic butter - 35.99

CHEMONG'S SEAFOOD PLATTER

Herb Crusted Pickerel, Sautéed Shrimp and Scallops and a 6 oz. portion of Alaskan King Crab Legs - 27.99

ATLANTIC SALMON

A 7 oz. portion grilled and served with a lemon dill cream sauce - 19.99



PASTAS

SERVED WITH GARLIC BREAD TRIANGLES.

SEAFOOD FETTUCCINI

Mussels, shrimp and scallops tossed with a light white wine and garlic sauce - 18.99

TOMATO BASIL PENNE

Sweet peppers and onions tossed in our sweet basil tomato sauce - 13.99

CHEMONG'S FETTUCCINI ALFREDO

Fettuccini, mushrooms and onions, tossed in our dijon dill alfredo sauce - 14.99

ON THE SIDE

LOBSTER TAIL

6 oz. - 17.99

ALASKAN KING CRAB

1/2 lb. - 16.99

GRILLED CHICKEN

BREAST 6 oz. - 6.99

SAUTÉED SHRIMP - 8.49

SAUTÉED SCALLOPS - 7.99

FRIED MUSHROOMS - 2.99

FRIED ONIONS - 2.99

BÉARNAISE SAUCE - 2.99

YORKSHIRE & GRAVY - 2.99

NON ALCOHOLIC DRINKS

For the young and young at heart we have an assortment of beverage choices.
Starting at 2.99

NON-ALCOHOLIC BEER

Molson Excel

BOTTLED POP

Dad's Root Beer, Lime Cream Soda
and Orange Cream Soda

MOCKTAILS

Virgin Caesar, Shirley Temple and more.

MILKSHAKES

Chocolate, Vanilla, Strawberry

FOUNTAIN POP Free Refills

Pepsi, Diet Pepsi, Ginger Ale,
7-Up, Orange Crush, Club Soda



FLOATS

Make it a float by adding ice cream!

HOT DRINKS

Coffee, Decaf Coffee, Tea, Hot Chocolate, Assorted
Herbal Teas, ask your server for your choices.

COCKTAIL MENU AVAILABLE &
SPECIALTY COFFEES AND TEAS

Parties of 10 or more
will be charged an
automatic 15% gratuity.

