



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 - 9.99

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

SPINACH DIP

Creamy chèvre, roasted garlic, oven dried tomatoes and spinach, baked and served with pita triangles and tortilla chips - 7.99

GARLIC BREAD

Ciabatta bread spread with garlic butter and toasted - 3.99 **WITH CHEESE** - 4.49

* ESCARGOT

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

MEDITERRANEAN PLATTER

A trio of roasted red pepper, artichoke and asiago and hummus dips. Served with pita and nachos - 10.99

SOUPS & SALADS

SOUP OF THE DAY

House made daily.

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

FRENCH ONION SOUP

A hearty broth brimming with onions. Baked with croutons and Swiss cheese - 4.99

CAESAR SALAD

Romaine, parmesan cheese, crisp prosciutto and house made croutons finished with our garlic dressing - 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 - 6.99

GREEK SALAD

Romaine with peppers and onions in our very own Greek vinaigrette. Finished with feta cheese and black olives - 5.99

* SIGNATURE ITEMS

FROM THE LAND

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

CHEMONG'S MANHATTAN STEAK

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

PRIME RIB OF BEEF

Gently aged Canadian prime rib slowly roasted and sliced to order.

Served with a Yorkshire pudding. 14 oz. Cut - 23.99 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'S FILET MIGNON

An 8 oz. western grain fed tenderloin wrapped in prosciutto and charbroiled. Topped with onion frites and a sharp cheddar thyme sauce - 27.49

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 - 16.99

CHICKEN FLORENTINE

A supreme breast of chicken stuffed with spinach, garlic and cheese. Finished with a roasted pepper sauce - 17.99

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 - 20.99 Half Rack - 17.49

IF YOU ARE INTERESTED IN A LARGER STEAK,
ASK YOUR SERVER FOR DETAILS.



FROM THE SEA

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

CHEMONG'S SURF & TURF

Our tender 8 oz. filet mignon 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 - 23.49

TWO CARIBBEAN LOBSTER TAILS - 35.49

PICKEREL

Fresh water pickerel lightly floured, pan fried and served with fresh dill butter - 18.99

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 - 25.49

BLACK COD

A 7 oz. portion pan fried and finished with a zesty tomato citrus salsa - 19.49

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 - 12.99

CHEMONG'S FETTUCCINI ALFREDO

Fettuccini, mushrooms and onions, tossed in our dijon dill alfredo sauce - 13.49

ADD CHICKEN, CAJUN CHICKEN OR SHRIMP - 4.49

ON THE SIDE

LOBSTER TAIL - 17.99

FRIED MUSHROOMS - 2.99

ALASKAN KING CRAB - 16.99

FRIED ONIONS - 2.99

SAUTÉED SHRIMP - 8.49

ONION FRITES - 2.99

SAUTÉED SCALLOPS - 7.99

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 and Orange Cream Soda

MOCKTAILS

Virgin Caesar, Shirley Temple and more.

MILKSHAKES & SMOOTHIES

Chocolate, Vanilla, Strawberry, Orange Sherbert

HOT DRINKS

Coffee, Decaf Coffee, Tea, Hot Chocolate

FOUNTAIN POP

Cola, Diet Cola, Ginger Ale, Lemon Lime, Orange, Club Soda

FLOATS

Make it a float by adding ice cream!

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

