

Starters & Shareables

WATERMELON GAZPACHO (VG)(GF) 18
Refreshing summer soup served chilled with watermelon, cucumber, jalapeño, tomato, bell pepper & fresh mint.

CAPRESE SALAD (V)(GF) sm/13 lg/19 srvs4/38
Mixed greens, basil vinaigrette, cherry tomatoes, basil pesto, bocconcini & balsamic reduction.

LODGE CAESAR SALAD sm/13 lg/19 srvs4/38
Romaine lettuce, smoked pork belly, house made croutons & creamy roasted garlic lemon dressing

SMOKED BEET SALAD (V)(GF) sm/14 lg/20 srvs4/39
Toasted walnuts, goat cheese, corn, apples, house made slaw & maple gastrique

ADDITIONS

Smoked Chicken 8 | Grilled Sausage 8
Pulled Pork 8 | Smoked Brisket 8 | Grilled Shrimp 12

TUNA TOSTADA (GF) 24
Seared sushi grade tuna with house made guac and pickled red onion on corn tortilla chip.

CORNBREAD (V) 9
Served with whipped butter.

LODGE WINGS (GF) 21
Crispy, southern dusted perfection. Served with dill dip.

HOUSE BAKED FOCACCIA (V) 9
Olive oil & balsamic.

DUCK WINGS 22
Fried crispy with sesame seeds in a house made Icky Sticky sauce.

COWBOY BLUE 23
Brisket burnt ends with blue cheese, crispy onions & Texas Bold BBQ sauce.

SMOKED BAO 22
Choice of thick cut smoked pork belly *or* brisket with cilantro, cucumbers, pickled carrots & gochujang aioli.

WAGYU GYOZA 24
Wagyu dumpling with chili crisp, green onions & sesame seeds. Served with soy ginger sauce.

GUAC & CHIPS (VG)(GF) sm/16 lg/24 srvs4/42
Red onion, fresh lime, cilantro & homemade corn tortilla chips.

(V)=VEGETARIAN (VG)=VEGAN (GF)=GLUTEN FREE

SPLIT DISHES ARE SUBJECT TO A \$5 PLATING FEE
18% AUTO GRATUITY APPLIES TO PARTIES OF 10 OR MORE

Favourites

SMOKED CHICKEN 26
Mango Pilsner BBQ sauce with roasted potatoes & Ontario vegetables

HERB CRUSTED PORK CHOP 38
Pork loin tomahawk brushed with white wine Dijon and coated with herb crust. Served with roasted potatoes, Ontario vegetables & house mango chutney.

COD & CHIPS 1pc 21 2pcs 27
Lodge Lager battered cod loins, hand cut fries, southern slaw, homemade tartar sauce. sub sweet potato fries 4

LODGE BURGER 27
80/20 ground chuck, brisket jam, lettuce, tomatoes, pickles, provolone cheese, house smoked bacon & roasted poblano aioli on a toasted bun. sub sweet potato fries 4 sub GF bun 4

PAN SEARED SALMON (GF) 36
In a lemon caper sauce with confit cherry tomatoes, long grain rice & Ontario vegetables.

BLACK BEAN BURGER (V) 29
Chipotle aioli, pickled red onion, tomato & summer greens on a potato bun. sub sweet potato fries 4 sub GF bun 4

CHEF'S FEATURES | MP

Steak | Pasta

**Ask your server about our daily features*

MEDITERRANEAN BOWL (V) 21
Chickpea hummus, crumbled feta, olives, cherry tomatoes, pickled red onion, cucumber & basmati rice. Served with grilled pita.

TUNA POKE BOWL (GF) 28
Marinated sushi grade tuna, long grain rice, house made guac, pickled carrot & onion, cucumber, watermelon radish, bean sprouts & gochujang aioli.

BUTTERNUT SQUASH RAVIOLI (V) 29
In a wild leek & saffron sauce with broccolini & beet reduction.

LEMON CRUSTED PICKEREL (GF) 29
Pan seared, topped with arugula on a bed of vibrant basmati rice with Ontario vegetables.

GRAMMY J'S MAC & CHEESE (V) 23
Signature spiced béchamel, toasted panko. Served sizzling in a cast iron skillet.

Dessert

**Ask your server about our daily selections!*



Dr J's Barbeque Platters

ONCE AROUND THE SMOKER 49

Ribs, brisket, pulled pork, southern slaw,
hand cut fries, cornbread

BROWNIE'S FAV 49

Southern dusted wings, brisket, ribs,
southern slaw, hand cut fries, cornbread

CHICKEN & RIBS 49

Southern slaw, hand cut fries, cornbread

AWARD WINNING RIBS 1/2 rack 35 full rack 49

Southern slaw, hand cut fries, cornbread



THE ULTIMATE PLATTER 199

Ribs, southern dusted wings, brisket, pulled
pork, sausage, caesar salad, mac & cheese,
hand cut fries, southern slaw, cornbread



* PITMASTER'S SELECTION *

Also Delicious

SIDE / LARGE / SERVES 4

MAPLE MOLASSES BEANS

6 / 12 / 23

ONTARIO VEGETABLES

6 / 12 / 23

SOUTHERN SLAW

5 / 10 / 19

HAND CUT FRIES

6 / 12 / 18

SWEET POTATO FRIES

7 / 14 / 20

GRAMMY J'S MAC & CHEESE

12 / 23 / 42



Chemong Lodge

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