



RESTAURANT • BAR
EST. 1974

THE LODGE OF FOUR SEASONS

HK'S RAT PACK MENU SATURDAY, MAY 18

- STARTERS -

SPINACH SALAD 10

baby spinach, crumbled bacon, hard boiled egg and warm bacon vinaigrette dressing

WEDGE SALAD 10

iceberg lettuce, cherry tomatoes, red onions, bacon, blue cheese crumbles

FRENCH ONION SOUP 9

crostini crouton, gruyère cheese gratinée

LOBSTER BISQUE 12

sherry, cream, fine herbs

SHRIMP SCAMPI STUFF MUSHROOMS 15

button mushrooms, shrimp, italian sausage, garlic, white wine, mornay sauce

FONDUE CHARCUTERIE 16

smoked gouda cheese sauce served with cured meats, crostini

- MAINS -

PECAN CRUSTED TROUT 32

idaho trout oven broiled with brown butter and pecan topping, served with haricot vert almondine, rice pilaf

CHEF GARY'S SLOW ROASTED PRIME RIB 36

12 oz. certified angus beef, montreal seasoning, au jus, creamy horseradish, served with haricot vert almondine, roasted yukon potatoes

STEAK DIANE 46

two 4 oz. filet mignon medallions grilled and topped with classic cognac cream sauce, served with haricot vert almondine and roasted yukon potatoes

CHICKEN OSCAR HK'S STYLE 30

boneless chicken breast, topped with asparagus, grilled shrimp and hollandaise, served with haricot vert almondine and rice pilaf

- DESSERTS -

GRAND MARNIER CREME BRÛLÉE 10

orange flavored custard, topped with sugar crust

CARROT CAKE ALA MODE 12

served with vanilla ice cream

BANANAS FOSTER FOR TWO 24

prepared tableside, bananas, butter, brown sugar, grand marnier liqueur, cinnamon, rum, vanilla ice cream



Reservations Suggested: Online at OpenTable or call 573-365-8509

Hours: 4:00pm-10:00pm / Live Music: 7:00pm-10:00pm

HK's Restaurant & Bar located in The Lodge Of Four Seasons