



the Den at Nita Lake Lodge

 vegan  vegetarian  gluten-free


Ask about our fall \$49 tasting menu.


SMALLS


WEDGE SALAD 23 
tomatoes, crispy onions, tofu "egg",
pancetta, blue cheese, fried parsley,
charred green onion dressing


ALBACORE TUNA SALAD 26 
sesame crusted tuna, sweet soy +
frisee salad, radish, shiitakes, scallions,
black garlic aioli, taro crisps

WAGYU BEEF CARPACCIO 26 
watercress, pickled shallot, tarragon,
roasted yams, shaved foie gras, potato
crisps, truffle aioli

SOUP OF THE DAY 14 
seasonal soup with house made
focaccia


TOMATO BURRATA TART 24 
textures of tomato, pumpkin seed
pesto + burrata in a basil tart


VEGAN WEDGE SALAD 23 
tomatoes, crispy onions, tofu "egg",
portabella bacon, matcha blue cheeze,
charred green onion dressing

LION'S MANE SALAD 26 
sesame crusted lion's mane, radishes,
sweet soy + frisee salad, shiitakes,
scallions, black garlic aioli, taro crisps


BEET CARPACCIO 23 
poached pears, frisée salad, pickled
mustard seeds, garlic scape chimichurri,
taro crisps, sunflower "ricotta"

MAINS

VEGAN RIGATONI "BOLOGNESE" 32 
lentil + roasted mushroom ragout,
san marzano tomatoes, crispy kale,
pine nuts, sunflower "ricotta"


TRUFFLED MUSHROOM RISOTTO 36 
local farmed and foraged mushrooms,
truffled porcini cream,
shaved asparagus


Char-broiled proteins

CHICKEN SUPREME 36 
truffled mashed potatoes, black garlic broccolini,
roasted tomatoes, sage gravy

KUTERRA SALMON 38 
crispy fried brussel sprouts, chilies, pecorino,
whipped yams, preserved lemon butter

Char-broiled plants

LION'S MANE MUSHROOM PARMIGIAN 28 
smashed pemberton potatoes, black garlic broccolini,
roasted tomatoes, pomodoro sauce

ROASTED SPICED CAULIFLOWER 26 
crispy fried brussel sprouts, chilies, lemon,
whipped yams, pumpkin seed pesto

STEAKS

all our steaks are sourced from local Angus beef from 63 Acres ranch

5oz petit filet mignon 42 (fall dining menu +10)

8oz tenderloin 58 (fall dining menu +15)

16oz rib eye 68 (fall dining menu +20)


THE SIDES

fall dining menu +6

CRISPY FRIED BRUSSEL SPROUTS 12 
calabrian chilies, preserved lemon

TRUFFLE MASHED POTATOES 12 
fingerling crisps + fried sage

CHILI GARLIC BROCCOLINI 12 
black garlic + fermented chickpea

CRISPY SMASHED PEMBERTON
POTATOES 12 
lemon herb aioli

MAPLE WHIPPED YAMS 12 
toasted pumpkin seeds