



SADDLE PEAK LODGE
MALIBU CANYON

Sparkling Cocktails

Bellini – Jeio Prosecco cocktail with Looza peach nectar	12
Poinsettia – Jeio Prosecco cocktail with cranberry juice	12
Piper-Heidsiek Champagne Cocktail	15

Breakfast

Saddle Peak eggs benedict with croissant, sautéed spinach Neuske’s applewood smoked bacon, hollandaise sauce and Saddle Peak potatoes	14
Thick sliced brioche French Toast with “Bananas Foster”, Tahitian Vanilla whipped cream and pecan crumble	14
Buttermilk waffles with strawberry compote, warm maple syrup and Tahitian Vanilla whipped cream	15
Duck confit hash with eggs sunny side up, arugula, sun dried tomato and warm bacon vinaigrette	18
Biscuits and wild game gravy with poached eggs, wild game sausage and Saddle Peak potatoes	15
House cured smoked wild salmon with bagel, cream cheese, cucumber, red onion, tomato and capers	13
Mushroom, Comte Cheese and caramelized onion quiche with mixed baby greens and balsamic vinaigrette	14
Soft scrambled eggs with Lobster, Maine Peekytoe crab, sun-dried tomato and herb crème fraiche	17

Sides

Croissant	3	French fries	5
Bagel and cream cheese	5	Wild game sausage trio	10
Saddle Peak potatoes	5	Bacon	5
Sweet Potato fries	5	Goodie basket (3 items)	5
Scrambled eggs	5	Poached eggs	5



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Lunch

Pulled Kurobuta Pork sandwich with bread & butter pickles, piquillo peppers, quince mustard, Gruyere Cheese and sweet potato fries served on a pretzel bun	16
Grilled buffalo burger with St. Agur Blue Cheese, Comte Cheese, bacon, roasted tomato, black garlic aioli, sherry marinated onions and home-made onion rings	18
Saddle Peak Caesar Salad with homemade croutons, Parmesano Reggiano and honey lime Caesar Dressing Add grilled Jidori Chicken breast	10 5
Line caught salmon with blistered cherry tomatoes, basil green onions and tomato coulis	17
American "Croque Madame" - grilled cheese sandwich with aged Wisconsin Cheddar Cheese, bacon, caramelized shallots, fried egg, pepper jack mornay and French Fries	15
Grilled Ahi Tuna salad with sweet and sour radishes, daikon fondant, wasabi yogurt, orange soy glaze and baby lettuces	17
"BLT" with heirloom tomato, Neuske's applewood smoked bacon, avocado, romaine lettuce and homemade potato chips	16

Desserts

Ice cream sundae with candied pecans, chocolate sauce, caramel sauce, whipped cream and a cherry on top	8
Warm chocolate and raspberry bread pudding with vanilla ice cream	8
Trio of homemade sorbets	8
Cookie plate with daily assortment of cookies	8

Executive Chef
Adam Horton

Chef de Cuisine
Chris Kufek