



**SADDLE PEAK LODGE**  
MALIBU CANYON

**STARTERS**

Belgian endive salad with roasted Pink Lady apples, St. Agur blue cheese, shallots, candied pecans, watercress and white balsamic vinaigrette	\$16
Caesar salad with shaved Parmesano Reggiano and garlic croutons	\$14
Chef's choice of seasonal oysters on the half shell with mignonette, horseradish sauce and lemon	mkt
Farmers market vegetable salad with ribbons of carrot, cucumber, zucchini, fennel, watermelon radish, shaved seasonal vegetables, and herb vinaigrette	\$16
Albacore sashimi with Fuyu persimmon, cilantro, red onion, avocado, orange-ginger purée and pea tendrils	\$17
Rabbit roulade wrapped in bacon with huckleberry, shimeji mushroom stuffing, sautéed Fuji apples, and sage	\$17
Seared Maine day boat scallops with creamed corn, black garlic, chimichurri and sautéed mustard greens	\$18
Roasted artichoke agnolotti glazed in a butter sauce, prosciutto, lemon, toasted pine nuts and fine herbs	\$16
Wild mushroom soup with thyme infused crème, brown butter croutons and shaved Perigord black truffles	\$18
Crispy pork belly, wild boar gravy, sweet potato crisps, jalapeño biscuit, tomato jam, Comte cheese and fried egg	\$16

We will gladly split any item on the menu for \$4

Please let your server know of any allergies. All sauces can be put on the side. Some dishes may contain raw eggs.

For the comfort of all of our guests, we ask for no use of cell phones or other electronic devices in the dining areas.

Smoking and cell phone use are permitted only in the valet area of the restaurant.



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ENTRÉES

Roasted Idaho trout with jumbo asparagus, fine herbs candied Meyer lemon, Jerusalem artichokes, pumpernickel and lemon sauce	\$34
Pan-seared wild Alaskan halibut with grapes, tarragon, dates, hazelnut crumble, cauliflower, lemon, and Brussels sprout leaves	\$42
Pan-seared Arctic char with eggplant, haricot vert, red bell peppers, grilled frisée, and caper sauce	\$36
Roasted Mary's chicken breast with grilled endive, potato fondant, salsa verde, roasted cherry tomato, Picholine olives and fennel salad	\$29
Grilled Kurobuta pork porterhouse with sweet potato gnocchi, wild boar cranberry hash, braised kale, and apple glaze	\$36
Rack of New Zealand lamb with Swiss chard, Nueske bacon, golden raisins, piquillo pepper, and pommes aligot	\$48
Mesquite grilled filet mignon with brown butter pommes purée, glazed heirloom carrots, sautéed baby spinach, shallots, and mushroom bordelaise sauce	\$49
New Zealand elk tenderloin with brandied cherries, cipollini onions, stuffed crimini mushroom, and vanilla butternut squash	\$52
Grilled Texas Nilgai antelope "Rossini" with pear, truffle, cauliflower and foie gras	\$48
Wild Game Trio - the Chef's sampling of three different game meats with individual accompaniments	\$54

Sous Chef  
Sean Soszynski

Chef  
Christopher Kufek