Thunderhead Lodge All Day Dining

We label our items for those with special culinary needs when applicable.

GF = Gluten Free, LC = Low Carbohydrate, SF = Sugar Free, VG = Vegetarian, SH = Shellfish Allergy, TN = Tree Nut Allergy.

Appetizers/Soups/Salads

French Onion Soup 7

Soup du Jour 8

Hand Cut Fries with Zesty Dipping Sauce GF 5

Hand Cut Sweet Potato Fries with Sweet Chipotle Aioli Dipping Sauce GF 6

Loaded Fries 12

Hand Cut Fries topped with pulled pork, cheddar cheese, scallions, tomatoes, and sour cream.

Thunderhead Wings 13

Spicy BBQ garlic | Buffalo |Garlic Parmesan | Sweet Thai Chili |

*Celery and buttermilk ranch or house made bleu cheese 1

Sesame Thai Shrimp SH 13

Jumbo shrimp sauteed in a sweet thai chili sauce, on a bed of arugula, sesame seeds.

Bayarian Pretzel VG 6

Served with house made grain mustard

Thunderhead Chips 3

House made potato chips served with ranch

Thunder Nuts TN VG 7

A mix of cashews, almonds, pecans, walnuts, and pumpkin seeds, roasted in house blend of spices.

House Salad GF VG 7

Mixture of chopped Arugula, Radicchio, and Romaine, grape tomatoes and cucumber, tossed with house made white balsamic vinaigrette dressing

Caprese Salad GF VG 10

Fresh mozzarella, tomatoes and fresh basil drizzled with white balsamic reduction and olive oil.

Caesar Salad* VG 9

A classic salad of romaine lettuce hearts, parmesan cheese and garlic toasted croutons, tossed with a tangy, original Caesar dressing.

Chili Lime Chicken Fiesta Salad 16 GF LC

Pulled, dry rub chicken, tomatoes, green onions, avocado, sharp cheddar cheese, crisp bacon and chipotle ranch dressing on a bed of crisp romaine lettuce.

The Greek 13 GF LC

Feta cheese, green pepper, red onion, kalamata olives, tomatoes, cucumbers, mixed with house salad lettuce blend and house made white balsamic vinaigrette dressing.

*Add 3 Grilled Shrimp 7

* Add 4 oz. Grilled Chicken 5

Sandwiches/Bistro Plates

Thunder Burger 14

❖ 8 oz. hand pressed fresh ground beef, lettuce, tomato, and grilled red onion served on toasted brioche bun. Served with hand cut fries.

Add bacon, cheese, sautéed mushrooms, fried egg, pickled jalapenos, crispy fried onions
1 each

Cheese options: American, Cheddar, Swiss, Pepper Jack

The Mother Lode 14

Grilled smoked ham, sharp cheddar & gruyere cheese sauce sandwich, topped with gruyere cheese and then baked. Served with mix of hand cut regular and sweet potato fries.

❖ Add a fried egg 1

The Buford 13

BBQ pulled pork, crispy fried onions and Memphis BBQ sauce served on toasted brioche roll. Served with a side of coleslaw.

Thunderbird 13

Buttermilk fried chicken thighs, american cheese, lettuce, tomato, aioli, served on brioche with house made chips and a pickle.

Spicybird 13

Spicy buttermilk fried chicken thighs, pepper jack cheese, lettuce, tomato, pickled jalapenos, aioli, served on brioche with house made chips and a pickle.

Classic Tuna Melt 11

Tuna salad, swiss cheese, tomato on rye grilled to perfection. Served with house made chips and a pickle.

Baked Macaroni and Cheese 12

Classic dish of elbow macaroni in a creamy blend of sharp cheeses and baked with a traditional bread crumb topping.

Chicken Pot Pie 14

Roasted chicken combined with carrots, potatoes, celery, onions, corn, and peas in a rich cream gravy, topped with a savory house made crust.

^{*} Additional sauces/dressings .75

^{*} Add/Substitute Fries 3