

# Seyon Lodge

## Dinner Menu

### Starters

Cesar Salad ~\$4

Lettuce from Wellspring farm, croutons and Cesar dressing

Corn Fritters ~\$5

Two fritters served with VT maple syrup

### Entrées

Salmon ~\$16.50

6 ounce filet crusted with potato served with brown rice pilaf and sautéed kale

Baked Stuffed Shrimp ~\$14

5 tiger shrimp with fennel stuffing served with brown rice pilaf and sautéed kale

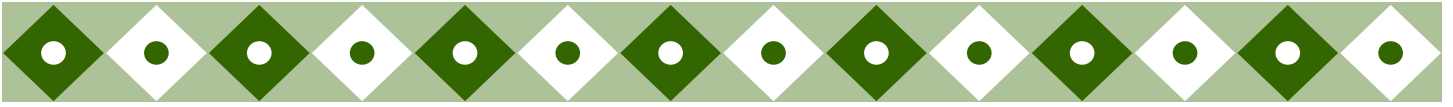
Beef Kabob ~\$13

Local organic grass fed beef in teriyaki marinade served with brown rice pilaf and sautéed kale

Quesadilla ~\$9

Roasted garlic cilantro black bean spread, Grafton sharp cheddar, Roma tomatoes, kale, and red onion in a grilled spinach wrap

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### Dessert

Coffee Ice Cream ~\$5  
Homemade with chocolate sauce

Apple Pie ~\$4  
Made with Vermont apples

### Beverages

Coffee ~\$1.50  
Vermont Coffee Company

Apple Cider ~\$1  
Cold Hollow Cider Mill

Assorted Teas ~\$1

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