

Magnolia Streamside Kitchen @ The Lodge

Inspired by the forests, streams, and farms of the Poconos, our kitchen celebrates seasonal ingredients, responsibly sourced game, and comforting dishes crafted with LOVE and mountain elegance.

Proudly featuring locally sourced ingredients from Pocono Organics, Moody Hollow Farm, Cranberry Creek Farm, and Pocono Cheesecake Factory.

Small Plates & Starters

Mountain Charcuterie | 18

Thinly sliced cured meats, local cheese, berries, and rustic bread

Roasted Beets & Brûléed Goat Cheese | 18

Honey-roasted beets, brûléed goat cheese, pepitas, biquinho peppers, berries, arugula, champagne vinegar reduction

Cold-Smoked Trout & Horseradish Cream Sauce | 20

Delicate smoked trout, creamy horseradish sauce

Jumbo Shrimp Cocktail | 20

Chilled shrimp, zesty cocktail sauce, fresh lemon

Blue Mussels – Two Preparations | 20

Choice of:

- Classic Marinara — slow-simmered tomato, garlic, herbs
- White Wine Marinière — lemon, shallots, butter

Served with crusty baguette

Venison-Stuffed Jalapeños | 19

Roasted jalapeños filled with venison and cheese, wrapped in bacon, served with chipotle aioli

Blackened Filet Mignon Medallions | 22

Seared medallions finished with blackened spice, creamy horseradish sauce

Main Plates

Garden Harvest Stuffed Pepper | 24

Bell pepper, seasonal vegetables, mozzarella cheese, fresh herbs over herb-infused rice

Rustic Eggplant Parmigiana | 28

Non-breaded fresh eggplant, light marinara, fresh mozzarella

Classic Shrimp Scampi | 32

Shrimp sautéed in garlic, white wine, and lemon butter over fresh pasta

Wild-Caught Alaskan Salmon | 36

Choice of preparation:

- Blackened — smoky spice, lemon yogurt sauce
- Baked — lemon, dill butter

Served with spiralized seasonal veg and choice of rice/quinoa blend or roasted red potatoes

Country-Style Cornish Hen | 34

Herb-infused baked whole cornish hen

Served with spiralized seasonal veg and choice of rice/quinoa blend or roasted red potatoes

Pan-Seared Duck à l'Orange | 36

Crisp-skinned half duck with orange reduction

Served with spiralized seasonal veg and choice of rice/quinoa blend or roasted red potatoes

Magnolia Lodge Burger | 26

Beef patty, choice of Gouda, fresh mozzarella cheese, bacon, caramelized onions, arugula, vine-ripe tomato, toasted brioche bun, served with side of house kimchi and potato chips

Bison Burger | 28

Grilled bison patty, goat cheese, pickled onion, arugula, vine-ripe tomato, house aioli, toasted brioche bun, served with side of house kimchi and potato chips

Prime Filet Mignon (8 oz) | 46

Hand-cut filet, grilled or blackened, finished with red wine demi-glace

Served with spiralized seasonal veg and choice of rice/quinoa blend or roasted red potatoes

Desserts

Mango Sorbet with Tajín & Lime | 8

Fresh mango sorbet finished with Tajín chile-lime spice

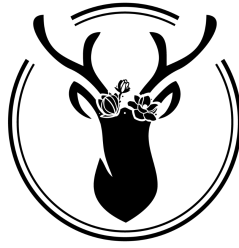
Pocono Cheesecake | 10

Artisan cheesecake with choice of chocolate or mixed berry sauce

Dark Chocolate Pot de Crème | 10

Silky chocolate custard with espresso

For parties of six or more, a 20% gratuity will be included. Separate checks are not available for large parties.



MAGNOLIA STREAMSIDE KITCHEN @ THE LODGE

Drink Menu

CRAFT COCKTAILS

Sangria | 10
Spicy Skinny Margarita | 15
Strawberry Basil Smash | 15
Grapefruit Thyme Spritzer | 15
Smoked Old Fashioned | 15

WINE

Chardonnay | 11
Pinot Grigio | 11
Sauvignon Blanc | 11
Cabernet | 12
Malbec | 12
Pinot Noir | 12

NON ALCOHOLIC BEER

Coors Edge | 5
Guinness 0 | 7

BEER

Coor Light | 5
Bud Light | 5
Miller Light | 5
Yuengling Lager | 5
Blue Moon | 7
Corona | 7
Goose Island IPA | 7
Guinness | 7
Heineken | 7
Michelob Ultra | 7
Stella | 7

SOFT DRINKS

Coke | 3
Diet Coke | 3
Sprite | 3
Ginger Ale | 3
Iced Tea | 3