

BREAKFAST PLATES*

The Double Clear 13

Our classic breakfast platter. Start with two eggs any way you like. Follow up with your choice of bacon, sausage patties, steak tips(+3.00), or falafel. Finish your plate with a final choice of toast, biscuits, grits, breakfast potatoes, crepes(+2.00), or even a Belgian waffle(+3.00)

Chicken And Waffles 15

Buttermilk marinated fried chicken tenders on a golden waffle served with our signature honey brown butter and hot syrup.

The Morningstar 16

Your choice of crispy bacon or a sweet breakfast sausage patty, with a fried egg, and hashbrown patty served between a buttery croissant and paired with our medley breakfast potatoes.

Chicken And Biscuits 15

Crispy chicken tenders on fluffy biscuits, served with our signature honey butter, pickles, and deviper egg spread.

Country Fried Steak and Eggs 17

Authentic cube steak, coated in a seasoned crispy breading, topped with sawmill gravy, and paired with our medley breakfast potatoes

Sunrise Tuna 16

Fire toasted sourdough, deviled egg cream, fresh diced tuna lightly tossed in garlic chili oil, drizzled with balsamic vinaigrette, and garnished with seasonal micro greens.

SWEET TREATS

Peach Praline Crepe 14

Butter fried peaches finished in praline maple syrup and garnished with sweet hibiscus flowers, margarine whipped cream, and powdered sugar on top of three classic crepes.

Brûlée Crepe 14

A classic crepe rolled with vanilla cream, served on a bed of hazelnut ganache and strawberries, and finished with a crunchy torched brûlée.

French Toast 14

Decadent bread pudding French toast and bourbon crème anglaise served on a bed of seasonal berries, accompanied with brown butter honey, and dusted with powdered sugar.

BREAKFAST SKILLET

Shrimp and Grits 21

Creamy stone ground grits blended with a delicate Gruyère mornay, served with grilled blackened shrimp, and complimented with a bright red pepper Coulis.

Biscuits and Gravy 14

Hot and fluffy buttermilk biscuits smothered with a hearty serving of our premiere Wagyu sausage gravy.

Spinach, Avocado, and Feta Bake 12

Fresh spinach cooked in a creamy, Mediterranean style feta sauce, with sliced avocado, and your choice fire toasted sourdough, whole wheat bread, or falafel(+2.00).

Dill Hollandaise 14

A rich oat milk - based turmeric, dill / vegan hollandaise served with poached eggs, pickled red onion, and your choice of fire toasted sourdough, whole wheat, or falafel(+2.00).

Add Smoked Salmon.....5

Shakshuka 12

Slow simmered tomatoes and fire roasted red peppers, harissa and fennel spice mix, heirloom cherry tomatoes, with poached eggs and your choice of fire toasted sourdough, whole wheat, or falafel(+2.00).

Sub poached egg for a vegan egg patty.

DRINKS

Coffee 4

Iced Coffee 5

Juice 3

Juice Carafe 8

2% Milk 3

Hibiscus Sweet Tea 4

Strawberry Lemonade 4

*CONSUMING RAW OR UNDERCOOKED MEAT POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

EST.  2025

GERTIE MAE'S

— AT OVERMOUNTAIN LODGE —

PARTIES OF SIX OR MORE REQUIRE A RESERVATION.

BEGINNING

EDAMAME	8
STEAMED DUMPLINGS	9
TANDOORI GRILLED WINGS	14
KOREAN FRIED CHICKEN WINGS	14

MIDDLE

CHOOSE EITHER HIBACHI OR TSUKEMEN AND ADD AS MANY SIGNATURE PROTEINS AS YOU WANT! DON'T FORGET A SOUP OR SALAD!

HIBACHI

CLASSIC TEPPANYAKI

8

SERVED WITH

LAP XUONG FRIED RICE
OR WHITE RICE
CHEF'S CHOICE HIBACHI
VEGETABLES
YUM YUM

OR

TSUKEMEN

DIP RAMEN

10

SERVED WITH

RAMEN NOODLES
EGG
TONKOTSU BROTH
OR MISO BROTH

CURRY SHORT RIB

17

BRAISED SHORT RIB | GUAJILLO COCONUT
CURRY | LEMONGRASS | CARDAMOM

CHALIAPIN FILET*

16

ONION MARINATED STEAK TIPS | SHOYU |
TERYAKI DEMI-GLACE | CARMELIZED ONIONS

YAKITORI SHRIMP

13

PONZU | SESAME OIL | GRILLED SHISHITO

TERIYAKI CHICKEN

13

TEPPANYAKI CHICKEN | SHOYU | ROASTED
CORN | GARLIC | GINGER | SESAME SEED

LECHON PORK BELLY

13

CRISPY KUROBUTA PORK BELLY | ADOBO SAUCE

MISO SALMON

16

6 OZ TRI CUT SALMON | MISO GLAZE |
SCALLIONS

FOREST SISIG

11

MOREL | SHITAKE | CRIMINI | PORTABELLA |
CALAMANSI CREMA | CHILI OIL

KATSU CHICKEN CURRY

14

PANKO BREADED CHICKEN THIGH |
CURRY SAUCE | SHREDDED CABBAGE

SALADS

3

HOUSE SALAD

MISO SOUP

KIMCHI

SEAWEED SALAD

THE END

YUZU BEIGNETS

10

YUZU PASTRY CREAM FILLED BEIGNETS |
HAZLENUT GANACHE | POWDERED SUGAR

PINEAPPLE UPSIDE DOWN ROLL

11

CREPE | YELLOW CAKE | PINEAPPLE FOSTER |
PINEAPPLE BRULEE | MARASCHINO CHERRY

BANANA FOSTER ROLL

11

CREPE | BREAD PUDDING | MARSCAPONE
WHIPPED CREAM | BANANA FOSTER SAUCE

Sushi And Poke*

URUMAKI RICE OUTSIDE

- California** - Crab salad, avocado, cucumber... **11**
- Rainbow** - Crab salad, avocado, cucumber, tuna, salmon, shrimp, hamachi... **17**
- Shrimp Tempura** - Tempura shrimp, avocado, cucumber... **13**
- Dougenator** - Tempura shrimp, avocado, cucumber, cream cheese, crab salad, eel sauce, yum yum... **18**
- Spicy Tuna** - Spicy tuna, cucumber... **11**
- Yum Yum** - Spicy tuna, cucumber, sliced tuna, avocado, yum yum sauce... **16**
- Spicy Salmon** - Spicy salmon, cucumber... **12**
- Salmon Lover** - Spicy salmon, cucumber, sliced salmon, truffle ponzu, mango sauce, micro-cilantro... **17**
- Spicy Yellowtail** - Spicy hamachi, cucumber... **12**
- Spicy Saddle** - Spicy hamachi, cucumber, sliced hamachi, ponzu, jalapeño, sriracha... **16**
- Philly Roll** - Smoked salmon, cream cheese, avocado... **11**
- Japanese Bagel** - Salmon katsu, avocado, smoked salmon, ponzu, torched cream cheese... **17**

TEMAKI HAND ROLLS



- | | | |
|--------------|----------------|---------------|
| 8 | 10 | 12 |
| avocado | tuna avocado | spicy tuna |
| cucumber | salmon avocado | spicy salmon |
| sweet potato | california | spicy hamachi |

NIGIRI / SASHIMI



2 NIGIRI OR 3 SASHIMI



- 11**
- tuna
salmon
hamachi
unagi

Chef's Choice



Ceviche Poke

Choice of salmon or tuna

- MARINATED**
- calamansi crema
black truffle oil
cilantro
purple onion
pepper
mango
- served with**
- avocado
white rice
- 17**

Bang Bang Poke

- tempura shrimp
crab cake salad
bang bang sauce
edamame
avocado
yum yum sauce
- 18**

Skillet Volcano

- shrimp tempura
roll
crab salad
spicy mayo
eel sauce
crunchy tempura
- 18**

Fantasy Roll

- california roll
hamachi, tuna
salmon
miso vinaigrette
torch
eel sauce
green onion
- 18**

Shenron Roll

- shrimp tempura
avocado
eel filet
eel sauce
torch
- 20**

*Consuming raw or undercooked seafood, meat, poultry, or eggs may increase your risk of food borne illness.