

SUMMER FLAVORS ARE HERE!

AROMA RESTAURANT AT SILVER LAKE

STARTERS

Mexican Corn Dip - \$14.00

Fire-roasted yellow corn folded with cotija cheese and a cilantro-avocado crema. Warm, creamy, and bright with fresh herbs and citrus.

Creole Crab Cakes - \$18.00

Golden seared crab cakes seasoned with Creole spices and served with a zesty Cajun remoulade for a bold, Southern-style finish.

Peruvian Empanadas - \$16.00

Savory ground beef simmered with tomato, paprika, cumin, golden raisins, garlic, and oregano, wrapped in hand-folded pastry and baked until crisp and golden. Served with aji Amarillo for a classic Peruvian balance of sweet, smoky, and spicy.

Tuna Sashimi - \$20.00

Thin-sliced tuna paired with pickled ginger, wasabi cream, and a ginger-soy drizzle for a clean, balanced, and aromatic presentation

Bacon-Wrapped Prawns - \$18.00

Jumbo prawns wrapped in smoky bacon and roasted until crisp, served with a creamy shallot aioli for richness and depth.

Mango, Goat Cheese & Prosciutto Bruschetta - \$14.00

Fresh Mango layered with whipped truffle infused goat cheese on toasted crostini, finished with prosciutto for a sweet-savory balance.

Mushroom and Corn Taquitos - \$17.00

Crispy rolled tortillas filled with roasted corn and deeply caramelized mushrooms, blended with mild chiles and herbs for a savory, plant-forward bite. Served with pickled cabbage, salsa verde and a drizzle of crema for brightness and balance.

KIDS | 12 & UNDER

Chicken Strips - \$12.00

Crispy chicken strips served with fries and a side of ranch.

Butter Noodles - \$10.00

Fresh pasta tossed with butter and Parmesan cheese.

Grilled Chicken - \$18.00

Grilled chicken breast served with roasted potatoes and broccolini.

HANDHELDS

Served with Fries (Substitute side salad \$4.00)

Aroma Backyard Burger - \$20.00

An 8 oz Harris Ranch beef patty topped with melted gouda, applewood-smoked bacon, and summer greens, finished with a bright tarragon aioli on a toasted bun.

Mushroom n' Swiss - \$20.00

An 8 oz Harris Ranch beef patty layered with Swiss cheese, sautéed cremini mushrooms, caramelized onions, and tarragon aioli, served on a soft Max's brioche bun.

Camp Fire Chicken Sandwich - \$20.00

A 6 oz Mary's chicken breast marinated in a blend of three dried chiles, topped with Swiss cheese, pickled red onions, sliced kosher pickles, and tarragon aioli on a toasted Max's brioche bun.

Chicken Bacon & Cheddar - \$20.00

A 6 oz Mary's chicken breast with aged cheddar, caramelized onions, tarragon aioli, and fresh summer greens for a savory, layered handheld.

Grilled Portobello Mushroom - \$16.00

A freshly grilled portobello cap layered with Swiss cheese, summer greens, and a vibrant Calabrian pesto. Served with a side salad for a light, flavorful, and satisfying vegetarian option.

DESSERTS

Abuelita's Chocolate Pots de Crème - \$16.00

Silky vanilla custard topped with a perfectly caramelized sugar crust for a timeless, elegant finish.


Blackberry Cobbler - \$12.00

Fresh Berry Cobbler is infused with pomegranate syrup for a sweet, refreshing treat.


Three-Layer Carrot Cake - \$16.00

Moist spiced carrot cake stacked with rich cream cheese frosting, garnished with strawberry chunks finished with toasted pecans for texture and warmth.

CONTACT US!

 209-258-8500

 32161 Kit Carson Rd, Pioneer, CA

 theserenite.com/kit-carson-lodge

CHEF'S FEATURES

Pacific Northwest Salmon - \$28.00

Fresh King grilled salmon, roasted fingerling potatoes, and an Avocado Green Goddess.

Certified Angus Ribeye | 14 oz - \$42.00

Hand-cut 14 oz ribeye topped with house made steak butter, served with roasted fingerling potatoes and vegetable du jour.

Grilled Organic Pork Chop - \$35.00

12 oz bone-in organic pork chop topped with house made compound butter, served with roasted rosemary potatoes and vegetable du jour.

Chicken Marsala - \$28.00

6 oz Mary's chicken breast sautéed with shallots, cremini mushrooms, and garlic in a rich Marsala cream sauce, served over pasta.

Shrimp Portofino - \$28.00

Sautéed Jumbo Shrimp tossed with garlic-braised mushrooms, fresh spinach, and a bright lemon-white wine cream sauce, finished with Linguine pasta

FROM THE GARDEN

Mango & Crispy Prosciutto - \$16.00

Fresh summer greens tossed with fresh mango, crumbled feta, and crisp prosciutto, finished with a sweet lemon shallot vinaigrette that adds bright, aromatic balance.

Mexican Wedge Salad - \$14.00

A chilled wedge of fresh iceberg lettuce topped with chopped cucumber, roasted red bell pepper, cotija cheese, and a vibrant cilantro-lime vinaigrette for a refreshing, zesty twist on a classic

Spinach & Watermelon Radish - \$14.00

Tender summer spinach mixed with summer greens layered with watermelon radish, dried cranberries, crumbled feta, and toasted pistachios, all tossed in a lively citrus vinaigrette for a mix of color, crunch, and citrus.



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BEER

Snowshoe Alpine - Pilsner - \$8
Snowshoe Candy Rock - IPA - \$8
Snowshoe Apricot - Wheat - \$8
Budlight - \$7
Budweiser - \$7
Modelo - \$8
White Claw - \$7

**NON ALCOHOL
BEVERAGES - \$4**

SODA

LEMONADE

ICED TEA

ORANGE JUICE

APPLE JUICE

COFFEE / TEA

(Ask server about what
sodas, juices we have)

RED WINE *Glass / Bottle*

Salmon Creek - Cabernet Sauv - \$12 / 36
Balleto - Pinot Noir - \$15 / 43
Portlandia - Cabernet Sauv - \$12 / 36
Rosenblum - Zinfandel - \$7 / 21
Rutherford Vintners Cabernet Sauv - \$16 / 46
Balleto - Zinfandel - \$15 / 43
Oak Farm - Zinfandel (Tievoli) - \$11 / 36
Langtry - Petite Sirah - \$9 / 27
Oak Farm - Zinfandel Dessert Wine - \$15 / 35

Oak Farm - Rose (Tievoli) - \$11 / 36

WHITE WINE *Glass / Bottle*

Balleto - Unoaked Chardonnay - \$13 / 40
Balleto - Gewurztraminer - \$13 / 40
Portlandia - Pinot Gris - \$10 / 30
Salmon Creek - Chardonnay - \$12 / 36
Bella Grace - Sauv Blanc - \$14 / 40
Oak Farm - Chardonnay - \$11 / 36
JP Chenet - (Brut) Sparkling Wine - \$9 / 27
Bivio - Prosecco (Spliz) - \$8

