

## BEGINNINGS

<b>TEMPURA FRIED SUSHI ROLL</b>	<b>18</b>
Spicy Ahi   Hamachi   Snow Crab   Cucumber   Red Miso + Yuzu Crème   Unagi Sauce	
<b>SCALLOPS</b>	<b>19</b>
Garlic Mashed Potatoes   Pancetta “Crumbs”   Lemon + Chervil Beurre Blanc	
<b>CHICKEN SATAY SKEWERS</b>	<b>16</b>
Thai Peanut Sauce   Pickled Cucumbers   Crushed Peanuts   Lime	
<b>BLACKENED AHI SASHIMI</b>	<b>18</b>
Seared Rare   Hawaiian Chili Aioli   Ginger Ponzu   Unagi Sauce	
<b>LOBSTER + CRAB CAKES</b>	<b>19</b>
Tarragon + Caper Aioli   Cajun Remoulade   Charred Lemon	
<b>MUSHROOMS “ROCKEFELLER”</b>	<b>16</b>
Sautéed Mushrooms   Spinach + Cream Sauce   Parmesan Crust   Bacon “Crumbs”	
<b>CHARRED AHI TARTARE</b>	<b>18</b>
Avocado Compote   Hawaiian Aioli   Chives   Ginger Ponzu   Wonton Chips	
<b>JUMBO SHRIMP COCKTAIL</b>	<b>17</b>
Horseradish Cocktail Sauce   Lemon	
<b>SPINACH + ARTICHOKE DIP</b>	<b>15</b>
Tomato + Caper Salsa   Mozzarella   Parmesan   Garlic Naan	
<b>SOUS VIDE FRIED PORK BELLY</b>	<b>17</b>
Smoked Gouda Grits   Roasted Corn Salsa   Pickled Jalapeno   Fig + Balsamic Reduction Roasted Garlic + Herb Aioli	
<b>FRIED BRUSSEL SPROUTS</b>	<b>16</b>
Bacon “Crumbs”   Asian Pear   Apple Cider Reduction   Cajun Remoulade	
<b>TERIYAKI STEAK BITES</b>	<b>17</b>
Filet Mignon   Mushroom   Scallions   Crispy Onion   Gochujang Vinaigrette	
<b>“SHANGHAI STYLE” FRIED CALAMARI</b>	<b>17</b>
Sweet + Spicy Glaze   Mung Bean   Bell Pepper   Thai Basil   Crushed Peanuts	
<b>GRILLED ARTICHOKE</b>	<b>15</b>
Tarragon + Caper Aioli   Cajun Remoulade   Charred Lemon	
<b>CAPRESE</b>	<b>15</b>
Basil   Toasted Pine Nuts   Fig + Balsamic Reduction   Blood Orange Olive Oil	
<b>GREENS</b>	
<b>Ranch   Roasted Garlic Balsamic   Bleu Cheese   Citrus Vinaigrette   Italian</b>	
6oz Chicken +6   Shrimp or Salmon +8	
<b>ROASTED BEET + GOAT CHEESE</b>	<b>13</b>
Ruby + Gold Beets   Orange Segments   Red Onions   Candied Pecans	
<b>ASIAN PEAR + WALNUT</b>	<b>13</b>
Red Onions   Dried Cranberries   Candied Walnuts   Smoked Bleu Crumble	
<b>“FORK + KNIFE” SALAD</b>	<b>13</b>
Iceberg   Tomato   Bacon “Crumbs”   Fried Onions   Wet + Dry Smoked Bleu	
<b>CAESAR SALAD</b>	<b>12</b>
Romaine   Parmesan   Caesar Dressing	

\*A \$5.00 charge will be added to share plates

\*18% will be added to room service orders and parties of six or more

## RED MEAT

Choice of Soup or Dinner Salad. Choice of two Accessories  
All Steaks are Seasoned with Cherry Smoked Sea Salt + Fresh Cracked Pepper

<b>PRIME NEW YORK STRIP 12oz</b>	<b>43</b>
<b>FLAT IRON 10oz</b>	<b>36</b>
<b>RIBEYE 12oz</b>	<b>42</b>
<b>RIBEYE 16oz</b>	<b>48</b>
<b>FILET MIGNON 6oz</b>	<b>37</b>
<b>FILET MIGNON 8oz</b>	<b>43</b>
<b>PORTERHOUSE 20oz</b>	<b>54</b>
<b>GARLIC + HERB MARINATED STEAK MEDALLIONS</b>	<b>34</b>

Rare: Cold Red Center  
Medium Rare: Cool Red Center  
Medium: Warm Red Center  
Medium Well: Hot Trace of Pink  
Well: Not Recommended

## SAUCES + CRUSTS

All of our Steaks come with choice of 1 Sauce and 1 Crust

Garlic + Parsley Butter	Smoked Bleu Cheese
Cabernet Demi - Glace	Porcini Mushroom Dust
House - Made Steak Sauce	Roasted Garlic
Béarnaise	Cajun

## DUCEY’S STEAKHOUSE BURGER

Served with Soup or Dinner Salad  
Parmesan + Truffle Fries | Pickle Spear

8oz Ground Filet Mignon Patty | Smoked Gouda | Fried Pork Belly  
Béarnaise | Roasted Garlic + Herb Aioli | L + T + O  
29

## SMOKED SEA SALT CRUSTED PRIME RIB

Served with Au Jus + Creamy Horseradish

Available Fridays & Saturdays  
10 oz 38 / 14 oz 43  
(Limited Availability)

## ACCESSORIES

BLISTERED GREEN BEANS + GINGER PONZU + CRUSHED PEANUTS  
MASHED SWEET POTATO + BRÛLÉED MARSHMALLOW  
SMOKED GOUDA GRITS + ROASTED CORN SALSA  
SUNDRIED TOMATO + MUSHROOM RICE PILAF  
SAUTÉED BUTTON MUSHROOMS  
PARMESAN + TRUFFLE FRIES  
GARLIC MASHED POTATOES  
BAKED POTATO + FIXINGS  
SAUTÉED CORN + BACON  
BACON MAC ‘N’ CHEESE  
CRISPY ONION RINGS  
VEGETABLE MEDLEY

## LAND

Choice of Soup or Dinner Salad. Choice of two Accessories

<b>GARLIC + HERB MARINATED LAMB “PORTERHOUSE”</b>	<b>42</b>
Citrus Gremolata   Cabernet Demi	
<b>WHITE MARBLE FARMS PORK TENDERLOIN</b>	<b>33</b>
Tenderloin Medallions   Honey + Mustard Glaze   Candied Pecans	
<b>ROAST DUCK BREAST</b>	<b>36</b>
Cherry + Orange Gastrique   Toasted Pistachios	
<b>MARY’S ORGANIC CHICKEN BREAST</b>	<b>31</b>
Citrus + Lavender Butter   Chicken Jus	
<b>CHICKEN MARSALA</b>	<b>32</b>
Mary’s Organic Chicken   Mushrooms   Marsala Reduction	

## SEA

Choice of Soup or Dinner Salad. Choice of two Accessories

<b>SEARED SCALLOPS</b>	<b>42</b>
“Clam Chowder” Sauce   Bacon “Crumbs”	
<b>FRESH CATCH</b>	<b>35</b>
Simply Grilled   Citrus + Parsley Butter	
<b>“HIBACHI” ROASTED SALMON</b>	<b>34</b>
Soy + Ginger Marinade   Red Miso + Yuzu Crème	
<b>SALMON</b>	<b>34</b>
Pan Roasted   Lemon + Chervil Beurre Blanc	
<b>KONA COFFEE CRUSTED AHI</b>	<b>37</b>
Hawaiian Chili Aioli   Ginger Ponzu	
<b>GRILLED JUMBO SHRIMP SKEWERS</b>	<b>36</b>
Herb + Garlic Marinade   Citrus + Parsley Butter	

## PASTA

Choice of soup or dinner salad.

<b>CREAMY GARLIC ALFREDO</b>	<b>28</b>
Bacon   Sun Dried Tomatoes   Broccoli   Parmesan   Fettuccini	
6oz Chicken +6   Shrimp or Salmon +8	
<b>STEAKHOUSE</b>	<b>30</b>
Filet Mignon   Mushroom   Baby Spinach   Asparagus   Crispy Onions   Parmesan Porcini Cream   Campanelle	
<b>SEAFOOD</b>	<b>35</b>
Salmon   Shrimp   Scallops   Crab   Clams   Tomato + Caper Salsa Garlic + Tomato Cream   Linguini	
<b>CLASSIC BOLOGNESE</b>	<b>29</b>
Meat Ragù   Lemon + Herb Whipped Ricotta   Parmesan   Basil   Campanelle	
<b>SHRIMP SCAMPI</b>	<b>30</b>
Pancetta “Crumbs”   Garlic   Parsley   Lemon   White Wine   Linguini	
<b>CHEESE RAVIOLI</b>	<b>27</b>
Pesto Cream   Baby Spinach   Sun Dried Tomato   Toasted Pine Nuts   Parmesan	

*\*Some individuals may be at a higher risk for a food borne illness if the following foods are consumed raw or undercooked: Eggs, Beef, Fish, Lamb, and Milk*



## DUCEY'S BASS LAKE LODGE

### A Piece of Bass Lake History

In 1941, Buddy Freeman started a Bass Lake tradition with the construction of Freeman's Bass Lake Lodge on the north shore of the lake on Forest Service land about one mile west of the Pines Village. The lodge, which consisted of a bar, restaurant, and rental cabins, was sold to three men in 1947; Jeff Jeffords, Karl Briz and A. C. Zingle of Fresno.

In 1950, the facility was purchased by Maurice and Marie Ducey of Fresno and the name was changed to Ducey's Bass Lake Lodge. During the fifties, they built a general store and campground and added to the collection of Indian baskets, antique guns, and mounted animal heads that decorated the lodge. For nearly 20 years, both locals and visitors grew accustomed to making "Ducey's" a regular gathering spot. Upon their retirement in 1968, they sold the lodge to Al Westman who sold it a year later to Dr. Robert and Gloria Rickard. In 1975, The Pines Resort purchased Ducey's. It was the rustic charm of the old Ducey's Lodge that brought Universal Pictures to Bass Lake during the fall of 1987 to film *The Great Outdoors* starring John Candy and Dan Aykroyd. The Lodge was featured in a number of scenes in the movie.

Six months later, with plans being made for another busy summer at Ducey's, tragedy struck. On June 2, 1988, cooks were in the kitchen preparing for a dinner meeting when a grease fire erupted. Four hours later all that was left of the wooden structure were the slate steps that led to the front entry and the stone fireplace and the sign on a post out by the street. The fire was widely reported around the state and mourned by all who had enjoyed good food and fun times at this historic gathering place.

After two years of planning and nearly a year of construction, a new era began at Bass Lake with the Grand Opening of Ducey's on the Lake on Saturday, April 20, 1991. Although larger and containing modern amenities, the "new" Ducey's has retained the warmth of the old lodge being built primarily with wood and stone on the lakes edge, one mile east of the original site. Each table has been hand-crafted by a local artisan and boat builder, reminiscent of the deck work on many classic wooden boats. A collection of Bass Lake memorabilia and historical photographs now proudly hanging in the lobby, are also on continuing display throughout the new lodge. The original 20-acre site has been developed into single family residential lots.

Ducey's on the Lake features two unique restaurants accommodating every taste and occasion. The upstairs Bar & Grill offers a casual menu featuring appetizers, soups, salads sandwiches, burgers and a full bar with inside and outside patio seating. Downstairs, guests enjoy a more refined menu and dining atmosphere featuring entrées on par with California's most renowned restaurants. (In its first few years, Ducey's chefs have had many of their recipes published and have also been included in the prestigious Macy's Chefs Tour.)

For those who are planning a special event, the lakeside garden and poolside deck area is ideal for weddings and other parties up to 200 people. This has also recently become the mountain area's hottest live music venue, serving as the site of Rock the Dock. Central California's most popular and talented musicians perform here every Friday night from Memorial to Labor Day weekend. And our adjacent marina offers mooring for all Ducey's patrons as well as boat and slip rentals.

The lakefront suites are spacious king units featuring split level design, wet bar with refrigerator, microwave, fireplace, TV/DVDs and a private deck overlooking the lake. Some of the units are equipped with in-room spa tubs. Pine log trusses enhance the mountain atmosphere in the second level units. The two honeymoon suites feature a large living room with fireplace, wet bar, a bedroom with fireplace, a large private deck, a guest bath and oversized spa tub. Full length robes are provided for all guests as well as a turn down service.

If you are celebrating a special occasion, or just relaxing after a day on the water, come join the many others who have made Ducey's a part of their experience here at Bass Lake for over half a century.

