

Dinner Menu

Thursday-Saturday 4pm-9pm

~appetizers~

Cheese Curds \$10 | Spicy Curds \$11

Beer battered cheese curds, deep fried to a crispy golden brown and served with a side of ranch dressing

Fried Pickle Chips \$10

Dill pickle chips breaded and deep fried to a crispy golden brown, served with a side of ranch dressing

Cheese Quesadilla \$9 Add Chicken or Beef \$5

A wrap loaded with pico and shredded cheese, fried crispy and served with salsa and sour cream

BBQ Nachos \$10

Slow cooked pulled pork served over house-fried tortilla chips topped with queso cheese, jalapenos, and BBQ sauce

Fried Okra Basket \$9

A generous portion of breaded okra, fried and served with our own Dill Pickle Remoulade Sauce

~Sandwiches~

all sandwiches served with french fries or onion rings

Lodge Burger \$14

Add cheese \$1 | Add bacon \$2

8-ounce ground sirloin grilled juicy and tender, served with lettuce, tomato, and onion on a toasted bun

Chicken Sandwich \$12

Tender chicken breast seasoned and grilled, served with lettuce, tomato, and onion on a toasted bun

Shrimp or Catfish Po'Boy \$12

Lightly seasoned and served on a toasted hoagie bun with lettuce, tomato, and tartar sauce on the side

Overloaded Burger \$21

8-ounce grilled burger topped with pulled pork, cheddar cheese sauce, fried green tomatoes on a beer infused bun

Chicken Mushroom Ciabatta \$13

Grilled chicken, crispy bacon, and sauteed mushrooms and onions covered with mozzarella cheese on a grilled ciabatta roll

~salads~

Add grilled chicken or shrimp \$5

Garden Salad \$5

Small plate of mixed greens and iceberg lettuce topped with tomatoes, cucumbers, and cheddar cheese.

Large House Salad \$10 Mixed

greens and iceberg lettuce topped with tomatoes, red onions, cucumbers, and cheddar cheese

Caesar Salad \$11

Romaine lettuce tossed in our house-made Caesar dressing, topped with croutons and Parmesan cheese

~Lodge Favorites~

Seafood Platter \$28

Catfish fillets, fried oysters, fried shrimp and clamstrips, served over a mound of French fries or onion rings. Served with coleslaw, cocktail and tartar sauce

Shrimp & Grits \$19

Tender shrimp sautéed with white wine, country ham, mushrooms, tomatoes, and green onions served over a bed of creamy stoned ground smoked Gouda grits and topped with Parmesan cheese

Fettuccine Alfredo \$12 Add Chicken or Shrimp \$5

Pasta tossed in a white wine and creamy Parmesan cheese sauce, served with garlic bread

Fried Catfish & Hush puppies \$17

US farm raised catfish fillets lightly seasoned and fried to perfection, served with French fries and coleslaw

~Entrées~

Includes two sides

Hamburger Steak \$14

Traditionally seared and smothered in grilled onions and mushroom gravy

Chili Honey Hoisin Seared Salmon \$23

Pan-seared Sweet & Spicy Salmon

Grilled Herb Marinated Chicken \$15

A tender boneless chicken breast seasoned and grilled to perfection

Ribeve Steak \$27

10 - ounce ribeyegently seasoned and grilled to perfection

Reuben \$13

Corn beef, sauerkraut, thousand island dressing and Swiss cheese on a toasted marble rye bread

Chicken Finger Basket \$15

4 crispy fried chicken tenders served with your choice of condiment

~Daily Special~

Ask your server about availability

~Sides~

\$3.50 for extra

French Fries Green Beans Side Salad Vegetable Medley Cole Slaw Onion Rings Mashed Potatoes

~Desserts \$4.50~

Cheesecake

Pecan Pie | Key Lime Pie