

Starters



CALAMARI lightly breaded cooked golden and served with lemon, cocktail and marinara sauce **\$8.95**

SHRIMP COCKTAIL(6) Cocktail sauce, lemon & horseradish **\$9.95**

CAESAR SALAD Hearts of Romaine, house made croutons, anchovies, parmesan cheese **\$7.50** Add grilled or blackened chicken breast \$4.00, filet of salmon \$8.00, shrimp \$5.00

POPCORN FRIED CHICKEN SALAD Chopped lettuce with tomato, fire roasted corn, cucumber, jack cheese with popcorn fried chicken tossed with Honey Mustard or a dressing of your choice **\$11.75**

GARLIC BREAD "FOLKS DRIVE FOR MILES!" \$4.50

Dinner

All Entrees include a trip through our "touchless" salad bar
Ala Carte \$5.00 - with Appetizer \$3.00

SHRIMP SCAMPI 6 large shrimp, pan sauteed in white wine, butter, and garlic, tossed with Fettuccini noodles, finished with parmesan cheese **\$15.75**

POOR MAN'S ABALONE PICCATA A Calamari Steak lightly dusted in panko breadcrumbs, pan sauteed then finished with white wine, butter, lemon and Piccata sauce Served with mashed potatoes and vegetables **\$14.75**

ALASKAN WILD COD Grilled then finished with our citrus caper sauce and your choice of two sides **\$14.50**

PERFECT SALMON Hand selected fresh center cut Salmon filet, lightly dusted in Old Bay seasoning then grilled. Choose from house made tartar sauce or citrus lemon butter sauce, rice pilaf and vegetables of the season **\$18.50**

PUB STYLE FISH AND CHIPS Alaskan Cod dipped in our house beer batter then cooked golden served with steak fries, coleslaw, house made tartar sauce and lemon **\$13.95**

ISLAND CHICKEN Chicken breast rolled in crushed macadamia nuts then grilled finished with our pineapple brown butter sauce, coconut rice and snap peas **\$15.50**

FETTUCCHINE ALFREDO House made Alfredo sauce tossed with Fettuccine, grilled or pan blackened chicken breast finished with Reggiano parmesan cheese **\$13.50**



BLUE RIBBON BABY BACK RIBS We start with our house rub, then roast low and slow, served with fries and coleslaw **1/2 Rack \$13.95 or Full Rack \$18.95**

HOBO STEAK A ground chuck patty broiled to your liking finished with mushroom gravy and fried onion straws, served with mashed potatoes and applesauce **\$14.50**

Lodge Specialty Items

Our Steaks are all 28-day aged, hand selected graded USDA Choice and Prime. They are prepared to you liking and includes your choice of two sides and a trip through the salad bar.

Select Two Sides

Rice Pilaf	Coleslaw
Mashed Potatoes	Fresh Fruit
Parsley Butter Potatoes	Vegetables of the Day

U.S.D.A. PRIME 8 OZ. TOP SIRLOIN

Referred to as "The Baseball Steak" - Served with your choice of two sides and we recommend a side of teriyaki **\$19.95**

NEW YORK STEAK

"Our most popular cut" - Served with your choice of two sides **\$18.95**

CENTER CUT FILET MIGNON

U.S.D.A. certified Choice from Chicago's Stockyard beef company. Hand cut in house with your choice of two sides 6 oz. **\$21.75** 8 oz. **\$24.75**

AUSTRALIAN LAMB SHANK

*A braised fork tender Lamb shank in a rosemary gravy
Served with two sides* **\$22.50**

THE BROWN DERBY PEPPER STEAK

Our New York finished with our Dijon 5-Peppercorn Sauce - Served with your choice of two sides **\$21.75**

YASGUR'S FARM PORK CHOP

A 10 oz. thick cut Bone-In Pork Chop brined in a brown sugar, grilled and finished with cinnamon and maple apples - Served with your choice of two sides **\$17.95**

AUSTRALIAN LOBSTER TAIL

*A 6 oz. deep water Lobster Tail - served with drawn butter and your choice sides
One (1) Tail **\$31.50** "Make Mine Surf & Turf!" Add a 6 oz Filet **\$44.50***

ALASKAN KING CRAB LEGS

20 ounces of the "Big Reds" split then steamed - Served with melted butter, French fries and coleslaw **Market Price**

*Add a Baked Potato \$3.00 - Scalloped Potatoes \$3.25
Sautéed Brandy Mushroom Skillet, perfect to share with your entrée \$4.95
Cream of Spinach \$2.25 - Creamed Corn \$2.25*