

Lunch

WELCOME TO THE SANTA ANA ELKS LODGE 794

"Proud of our Past - excited about our Future"

HOUSE-MADE SOUPS

SOUP OF YESTERDAY "Always better the second day! Ask you server!
Cup \$3.25 Bowl \$4.25

NEW ENGLAND CLAM CHOWDER Cup \$3.95 Bowl \$4.95

BLUE RIBBON CAROLINA CHILI Cup \$3.50 Bowl \$4.50

ENTRÉE SALADS

POPCORN FRIED CHICKEN SALAD Chopped lettuce with tomato, fire roasted corn, cucumber, jack cheese, popcorn fried chicken tossed with Honey Mustard or a dressing of your choice \$10.75

BROWN DERBY COBB Diced, tomatoes, Applewood bacon, avocado, hard boiled egg, bleu cheese crumbles and diced chicken breast with your choice of dressing \$10.95

SPA PLATE Chilled iceberg, tomatoes, avocado and a large scoop of albacore tuna \$10.25

CAESAR SALAD Hearts of Romaine, house made croutons, anchovies, parmesan cheese \$7.00 *Add grilled or blackened chicken breast \$4.00, filet of salmon \$8.00, shrimp \$5.00*

ASIAN SALAD Spring mix and cabbage with mandarin oranges, water chestnuts, green onions and fried wontons, with our sesame seed, tossed in our mandarin dressing \$7.00 *Add Grilled Chicken \$4, Salmon \$6, Seared Ahi \$8*



LODGE SPECIALTIES (Split plate charge \$3.25 *includes sides and split entrée*)

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

FETTUCCHINE ALFREDO House made Alfredo sauce tossed with Fettuccine, grilled or pan blackened chicken breast finished with Reggiano parmesan cheese \$12.50 *Add garlic bread \$2.50*

BLUE RIBBON BABY BACK RIBS Cooked low and slow, basted lightly in our BBQ sauce, served with fries and coleslaw
1/2 Rack \$13.75 - Full Rack \$17.75

THE WIDOW MAKER Chicken Fried Steak finished w/country gravy, mashed potatoes, vegetables \$13.95

