

The Lodge at



APPETIZERS

Crispy Wings

\$11.95 / pound

Deep-fried, "naked" wings. Choice of Hot, Mild, Dry Rub Cajun, Sriracha, Dry Rub Lemon Pepper or BBQ Sauce & served with bleu cheese or ranch dressing upon request. (GF)

Chili Cheese Fries

\$5.95

French Fries topped with house-made chili & shredded cheese.

Spinach Artichoke Dip

\$6.95

Served with Tortilla Chips (GF)

Shrimp and Butternut Squash Risotto

\$9.95

Creamy asiago risotto (GF)

SOUP & SALAD

Dressing choices: Ranch, Poppyseed, Sweet & Sour, Balsamic Vinaigrette, Bleu Cheese, Italian, Oil & Vinegar

House-made Chipotle Chili

Topped with Cheddar cheese

- Cup for \$4.95
- Bowl for \$7.95

Soup of the Day

Ask your server for today's selection

- Cup for \$4.95
- Bowl for \$6.95

House Salad

Mixed greens, grape tomatoes, red onions, carrots & shredded cheddar. choice of dressing on the side.

- Small for \$4.95 or Dinner Size for \$6.95

Add to your salad

- ❖ 6-ounce grilled chicken breast for \$7.00

The Wedge

\$7.95

A wedge of iceberg lettuce with Blue cheese dressing and bacon (GF)

PASTA

Pasta Marinara

\$6.95

Today's pasta selection topped with house made marinara sauce.

Gluten free pasta available

Add to your pasta

- ❖ 6-ounce grilled chicken breast for \$7.00

PIZZA

(choice of any of the \$1.50 toppings, as your first topping included in pizza price)

One-topping Pizza, 16" or 12"

\$16.95 / \$12.95

10" GF Broccoli & Cheddar crust, one-topping Pizza

\$13.95

Buffalo Chicken Pizza, 16", 12" or (10" GF Broccoli & Cheddar)

\$17.95 / \$13.95 / \$14.95

Additional Toppings:

- ❖ For \$1.50 each, add: Pepperoni, black olives, mushrooms, jalapeño peppers, banana peppers, bell pepper.
- ❖ For \$2.00 each, add: Italian sausage, Applewood smoked bacon, grape tomatoes.

LIGHT FARE

(All sandwiches served on a bun. Gluten Free bun available for an additional \$2.50)

(Light Fare menu items accompanied by fresh-cut fries or sweet potato fries)

**** (All burgers are cooked to a temperature of 'Medium-Well') ****

Prime Angus Beef Burger

\$9.95

1/3-pound ground blend of brisket, short rib & chuck beef. Served with lettuce, tomato & onion.

❖ Add cheese for \$1.00 (Cheddar, Provolone or American)

Bacon Cheese Burger

\$11.95

Our 1/3-pound burger topped with 2 slices of Applewood bacon & choice of American, Provolone or Cheddar.

Garden Burger

\$8.95

Vegetarian Vegetable Burger with sriracha mayonnaise, lettuce, tomato and onion.

Pulled Pork

\$8.95

Pulled Pork with BBQ sauce.

Quarter Pound Hot Dog

\$4.95

All beef, 1/4 pound hot dog.

Grilled Chicken and Ham Sandwich

\$11.95

Marinated chicken breast topped with ham, provolone and Dijon maple mustard.

MAIN DISHES

(Main dishes, except Fried Haddock, are served with chef's selection of starch & vegetable)

Beef Pot Roast

\$17.95

Braised Angus Beef Roast with red wine beef gravy.

Crab Stuffed Flounder

\$18.95

Broiled crab stuffed flounder with a white wine mushroom cream sauce.

Fried Haddock Dinner

\$14.95

Beer battered haddock, accompanied by coleslaw & fries, served with tartar sauce.

Cider Glazed Pork Chop

\$17.95

Pan Roasted 9 ounce pork chop with cider glaze, caramelized onions and butternut squash. (GF)

SIDES

\$3.00

French Fries

Sweet Potato Fries

Baked Potato

Cole Slaw

Starch of the Day

Vegetable of the Day

Applesauce

BEVERAGES

Fountain Drinks (unlimited refills): Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Pink Lemonade, Fruit Punch

Mt. Dew,

\$2.50

Canned Drinks: Coke, Diet Coke, Gingerale, Diet Gingerale

\$1.50

Bottled IBC Root Beer

\$2.50

Iced Tea or Lemonade (unlimited refills)

\$2.50

Cranberry or Apple Juice:

\$2.50

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please let us know of any dietary preferences or food allergies we should be aware of in the preparation of your meal.**