

STARTERS

 **spinach artichoke dip** with toasted house-made bread \$10

nachos with house-made pico de gallo, creamy cheese sauce and cilantro crème fraiche \$9 | add chicken or ground beef \$2 | add guacamole \$1

brussels sprouts tossed in winter squash puree and topped with toasted hazelnuts and bacon crumbles \$10 GF

GREENS

caesar salad crispy romaine lettuce, shredded parmesan cheese and house-baked croutons tossed in creamy caesar dressing \$10

wedge salad fresh iceberg lettuce, bleu cheese crumbles, crispy bacon and tomatoes drizzled with house-made bleu cheese dressing \$8

steak salad charred romaine, cucumbers, tomatoes and quinoa with avocado and wasabi dressing topped with grilled flat iron steak \$13.5

lodge salad mixed field greens, roasted beets, candied walnuts, feta cheese and green onions tossed with lemon poppy seed dressing \$10

side garden salad mixed field greens, shaved carrots, red onions, sliced radishes, cucumbers and cherry tomatoes with your choice of dressing \$4

add chicken \$3 | add salmon \$7 | add flat iron steak \$9

salad dressings: ranch | bleu cheese | balsamic vinaigrette | champagne vinaigrette | dorothy lynch | honey mustard

FLATBREADS

chicken alfredo grilled chicken, sautéed onions, arugula, mushrooms and a five-cheese blend with mornay sauce \$14

kansas city pulled pork pulled pork, red onions, tomatoes and a five cheese blend with mild bbq sauce \$13

supreme pepperoni, bell peppers, mushrooms, white onion and a five cheese blend with house-made marinara sauce \$12

ENTRÉES

salmon seared salmon filet, broccoli, slivered almonds, wild rice pilaf and citrus yogurt sauce \$15

sheppard's pie braised lamb, peas, carrots, corn and onions in house-made brown gravy topped with mashed potatoes \$21

5 oz flat iron steak cooked to temperature with your choice of side \$14 GF

 **nola shrimp** seared jumbo shrimp in a cajun butter sauce served with house-made ciabatta bread \$15

chipotle maple, asian zing or kansas city bbq chicken wings with celery sticks (6) \$7 | (12) \$13

SOUPS

potato & leek with beef and boursin cheese ravioli, crispy leeks and truffle oil \$4.5 | bowl \$5.5

*winter chef competition winner josh hubbard


soup of the day cup \$3 | bowl \$4

SANDWICHES & BURGERS

choice of side: french fries | sweet potato fries | spicy fries | onion rings | fresh fruit add \$1 | apple coleslaw add \$1 | quinoa salad add \$1 | side salad add \$1 | cup of soup add \$1

chipotle turkey sandwich sliced honey smoked turkey, applewood smoked bacon, tomatoes, red onions, arugula and chipotle aioli on toasted wheat berry bread \$10

 **reuben** house-cooked corned beef, sauerkraut, melted swiss cheese and house-made russian dressing on toasted marble rye \$10

 **prime dip** thinly sliced prime rib, sautéed onions and mushrooms and provolone cheese on a toasted hoagie roll served with au jus \$14

pork belly sandwich teriyaki braised pork belly, arugula and apple coleslaw on toasted rye bread \$13

chicken fried chicken sandwich house-breaded chicken breast, romaine lettuce and pickles with roasted garlic aioli on a toasted brioche bun \$11


veggie wrap quinoa salad, mixed field greens, avocados, parmesan cheese, roasted beets and chipotle aioli \$10.5

meatball sub house-made pork meatballs and marinara sauce with a melted italian cheese blend on a toasted sourdough roll \$11

salmon burger seared salmon patty with a cucumber, red pepper and feta cheese slaw with cilantro crème fraiche on a toasted brioche bun \$11

lodge burger seared certified angus beef patty with romaine lettuce, sautéed onions and sliced tomatoes on a toasted brioche bun with your choice of cheese* \$11

*cheese: bleu cheese crumbles | cheddar | pepper jack | provolone | swiss \$1 burger add-ons: applewood smoked bacon | sautéed mushrooms | avocado | arugula | fried egg

 signature dish | GF denotes gluten free | please ask your server for substitutions. thoroughly cooking foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food-borne illness. individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. consult your physician or public health official for further information.