

# Grill Menu

at THE LODGE

## STARTERS

### BASKET OF HOUSE MADE CHIPS

House Made Chips Topped with Balsamic Glaze and Parmesan 5

### BAVARIAN PRETZEL STICKS

Three Warm Soft Pretzel Sticks Served with Sweet Bavarian Mustard and Warm Beer Cheese 10

### HUMMUS & CRISPS

Roasted Garlic Hummus Served with House Made Chips, Cucumbers, and Celery 8

### POUTINE FRIES

Fries, Brown Gravy, Shredded Mozzarella, and Scallions 10

### WINGS

10 Wings Tossed in Buffalo, Sriracha Honey, Bourbon BBQ, or Old Bay Rub and Served with Celery and Ranch or Blue Cheese 13

### HOT HONEY SLIDERS

Sriracha Honey Chicken, House Made Pickles, and Cilantro Lime Slaw 12

### BAHN MI SLIDERS

Pulled Pork, Cilantro Lime Slaw, and Pickled Jalapeños 12

### CRISPY BATTERED SHRIMP

Fried Shrimp Drizzled with Bourbon BBQ and Avocado Poblano Ranch 12

### SEARED AHI TUNA

Pan Seared Ahi Tuna Drizzled with Toasted Sesame and Served with Pickled Ginger over Shaved Sriracha Honey Brussel Sprouts 13

## HAND CRAFTED SOUPS & SALADS

### FRENCH ONION

A Blend of Caramelized Onions and Leeks Baked with Melted Mozzarella, and Croutons 7

### CREAM OF CRAB

House Made Cream of Crab Soup 10

ADD TO ANY SALAD: FIRE BRAISED CHICKEN 6, FRIED SHRIMP 7, PULLED PORK 8, AHI TUNA 8

### SIDE HOUSE SALAD

Artisan Greens, Cucumber, Tomato, Onion, Mozzarella, and Croutons 6

### FIRE ROASTED CORN SALAD

Artisan Greens, Fried Tortilla Strips, Chipotle Lime Seasoned Blend of Roasted White Corn, Poblano, Red Peppers, Onions, and Tomatoes Tossed with Avocado Poblano Ranch 10

### SESAME GINGER WONTON SALAD

Artisan Greens, Fried Wonton Strips, Mandarin Oranges, Tomatoes, and Cucumbers Tossed in Toasted Sesame 11

### SAND TRAP SALAD

Artisan Greens Topped with Avocado, Cucumbers, Tomato, Gorgonzola, Chopped Egg, and Bacon Tossed in House Made Balsamic Vinaigrette 13

### GORGONZOLA & HONEY POACHED PEAR

Artisan Greens, Sliced Merlot and Honey Poached Pears, Sugared Pecans, Caramelized Onions, and Crumbled Gorgonzola Tossed with House Made Merlot Vinaigrette 12

### CLASSIC CAESAR

Crisp Romaine, Shaved Parmesan, and Croutons Tossed with House Made Classic Caesar 9

## CHEF'S DUO

Choice of Two:

Chef's Daily Half Sandwich Selection, Daily Soup Selection, Side House or Caesar Salad 10  
11am - 2pm

## HANDHELDS

Served with House Made Chips and Pickles  
Substitute Fries 2, Side Salad or Vegetable of the Day 3

### PULLED PORK

Smoked Pulled Pork, Bourbon BBQ, Cheddar, and Onion Straws on Brioche Bun 13

### FIRE BRAISED CHICKEN AVOCADO

Fire Braised Chicken, Cheddar, Avocado, Artisan Lettuce and Sriracha Creme on Brioche Bun 12

### SANTA FE SHRIMP WRAP

Fried Shrimp, Artisan Lettuce, White Corn, Poblano, Red Pepper, Onions, and Tomatoes with Avocado Poblano Ranch in a Flour Tortilla 13

### TRADITIONAL BLT

Bacon, Lettuce, Tomato, and Mayo on Brioche Bun 8

### CHEESE STEAK WRAP

Shredded Steak, American Cheese, Pickled Cherry Peppers, and Onions in a Flour Tortilla 12

### CHICKEN CAESAR WRAP

Fire Braised Chicken, Crisp Romaine, Shaved Parmesan, and House Made Classic Caesar 12

### PUB BURGER

Premium Steak Burger, American Cheese, Artisan Lettuce, Tomato, and Onion on Brioche Bun 12

### SMOKEHOUSE BURGER

Premium Steak Burger, Cheddar, Bacon, Bourbon BBQ, Onion Straws, Artisan Lettuce, Tomato, and Onion on Brioche Bun 13

### LODGE BURGER

Premium Steak Burger, Bacon, Cheddar, Fried Egg, Caramelized Onion, Sriracha Mayo, Artisan Lettuce, and Tomato on Brioche Bun 14

### THE BEYOND BURGER

Gluten, Soy, and GMO Free Plant-Based Burger, Cheddar Cheese, Artisan Lettuce, Tomato Chutney Aioli, and Caramelized Onion on Brioche Bun 14

## TACOS

All Tacos Served in Pairs with House Made Chips and Lime Wedges  
Substitute Fries 2, Side Salad or Vegetable of the Day 3

### SHRIMP

Fried Shrimp, Cilantro Lime Red Cabbage Slaw, and Avocado Poblano Ranch 12

### PULLED PORK

Pulled Smoked Pork, Cilantro Lime Red Cabbage Slaw, and Fresh Cilantro 13

### FIRE BRAISED CHICKEN

Chicken, Avocado, White Corn, Poblano, Onion, Fresh Cilantro, and Avocado Poblano Ranch 11

## FLATBREAD PIZZAS

All Pizza Served with a Side House or Caesar Salad

### CLASSIC CHEESE

Marinara Sauce and Mozzarella 10  
Add Pepperoni 1

### FIRE BRAISED CHICKEN

Bourbon BBQ Topped with Fire Braised Chicken, Bacon, Red Onion, and Mozzarella 12

### BALSAMIC ARTICHOKE

Pesto Topped with Balsamic Marinated Grilled Artichoke Hearts, Mozzarella, and Shaved Parmesan 12

### ZESTY MEAT LOVERS

Tomato Chutney Topped with Pulled Pork, Pepperoni, Pickled Cherry Peppers, and Mozzarella 12

Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk for Foodborne Illnesses

SAND TRAP

# Pub Menu

at THE LODGE

### WINES

#### REDS

- Canyon Road Merlot - 6/glass 23/bottle
- Canyon Road Pinot Noir - 6/glass 23/bottle
- Canyon Road Cabernet Sauvignon - 6/glass 23/bottle
- Trapiche Malbec - 7/glass 27/bottle
- Yellow Tail Shiraz - 7/glass 27/bottle

#### WHITES

- Canyon Road Chardonnay - 6/glass 23/bottle
- Canyon Road Pinot Grigio - 6/glass 23/bottle
- Canyon Road White Zinfandel - 6/glass 23/bottle
- Canyon Road Moscato - 7/glass 27/bottle
- Yellow Tail Riesling - 7/glass 27/bottle

### BEER

#### DRAFTS

- Blue Moon
- Miller Lite
- Tröegs Perpetual
- Yuengling Lager

#### CANS

- Bud Light
- Budweiser
- Coors Light
- Michelob Ultra
- Miller Lite
- Yuengling Lager

#### BOTTLES

- Corona
- Bud Light
- Heineken
- Labatt Blue
- Stella Artois

\*ASK FOR ADDITIONAL SELECTIONS

### BOTTOMLESS DRINKS

Coke, Diet Coke, Sprite, Root Beer, Ginger Ale, Lemonade, Raspberry Iced Tea, and Freshly Brewed Unsweetened Iced Tea

### DESSERT

#### WAFFLE SUNDAE

Warmed Premium Belgium Waffle Made with Pearl Sugar Topped with Two Scoops of Ice Cream, Drizzled Maple Syrup, Powdered Sugar, and Whipped Cream 7

#### ICE CREAM

Two Scoops of Chocolate or Vanilla Ice Cream Topped with Chocolate Sauce, Whipped Cream, and a Cherry 4

### SIGNATURE COCKTAILS

#### LIBBY'S ICED TEA

Sweet Tea Vodka and Lemonade 6

#### THE FORGE

Ketel One Vodka and Grapefruit Juice with a Salted Rim 7

#### SIGNATURE RUSSIAN

Salted Caramel Vodka, Kahlua, and Cream 9

#### NOIR MULE

Tito's Vodka, Pinot Noir, Ginger Beer, and Fresh Lime Juice 12

#### MOSCOW MOOSE

Wild Turkey Rye Whiskey, Amaretto, Freshly Squeezed Lemon, and Ginger Beer 9

#### COLD BREW OLD FASHIONED

Jim Beam Vanilla Bourbon, Cold Brew Coffee, Amaretto, and Orange Bitters 9

#### WHISKEY DAISY

Bulleit Rye Whiskey, Grand Marnier, Fresh Lemon Juice, and Simple Syrup 11

#### NEW YORK SOUR

Wild Turkey Rye Whiskey, Lemon Juice, Simple Syrup, Egg White, and a Red Wine Float 12

#### DESERT PEAR MARGARITA

Jose Cuervo Tequila, Monin Dessert Pear Syrup, and Sours 9

#### ULTIMATE MARGARITA

El Jimador Blanco & Reposado Tequilas, Amaretto, Triple Sec, and Fresh Sours 10

#### 19TH HOLE

Coconut Rum, Orange Vodka, Banana Liquor, Pineapple Juice, and Grenadine 7

## SPECIALS

#### HAPPY HOUR

Tuesday - Friday, 5 pm - 7 pm

\$2 Domestic Drafts

\$3 Well Drinks

#### TUESDAY

Beer & Burger - \$10

Any Draft Beer - Any Burger

#### WEDNESDAY

\$.60 Wings

Blue Cheese and Celery Priced Separately

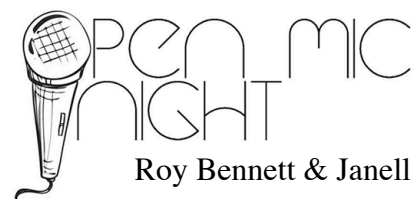
#### THURSDAY

Live Entertainment Starting May 17th

\* Check Out the Specials Board for Our Chef's Features

## LIVE ENTERTAINMENT

6:30pm to 9:30pm



Roy Bennett & Janelle

May 15 & 29

June 12 & 26

July 10 & 24

August 7 & 21

September 4 & 18

MAY 16 LeBlanc & Kissinger

MAY 23 Lewis & Irvine

MAY 30 Shea & Len

JULY 11 Indian Summer Jars

JULY 18 Shea & Len

JULY 25 Shrimp Ryan's Jig Band

AUGUST 01 LeBlanc & Messano

AUGUST 08 Three if by Creek

AUGUST 15 Rick and Juliette

AUGUST 22 Nate Myers Trio

AUGUST 29 John Chapman w/ Amy

SEPTEMBER

05 North Mountain Ramblers

12 Taylor Wire & Friends

19 LeBlanc & Kissinger

26 Shea & Len

JUNE 06 Swisher Sweets

JUNE 13 Acoustic Moose

JUNE 20 Nate Myers Trio

JUNE 27 Acoustic Stew