

Menu

APPETIZERS

Fried Cheese Curds \$9

Beer battered cheese curds, deep fried to a crispy golden brown and served with a side of ranch dressing

Fried Pickle Chips \$9

Dill pickle chips breaded and deep fried to a crispy golden brown, served with a side of ranch dressing

Cheese Quesadilla \$9

Add Chicken or Beef \$5

A wrap loaded with Pico and shredded cheese, fried crispy and served with salsa and sour cream

BBQ Nachos \$10

Slow cooked pulled pork served over house fried tortilla chips topped with queso cheese, jalapenos and BBQ sauce

Fried Okra Basket \$8

A generous portion of breaded okra, fried and served with our own Dill Pickle Remoulade Sauce

SANDWICHES

all sandwiches served with french fries or onion rings

Lodge Burger \$12

8-ounce ground sirloin grilled juicy and tender, served with lettuce, tomatoes and onion on a toasted bun

Chicken Sandwich \$11

Tender Chicken breast seasoned and grilled, served with lettuce, tomato and onion on a toasted bun

Shrimp or Catfish Po'Boy* \$11

Lightly seasoned and served on a toasted hoagie bun with lettuce, tomatoes and tartar sauce on the side

Overloaded Burger \$16

8-ounce grilled burger topped with pulled pork, cheddar cheese sauce, fried green tomatoes on a beer infused bun

Reuben \$13

Corn beef, sauerkraut, swiss cheese on a toasted marble rye bread

Chicken Finger Basket \$14

Crispy fried chicken tenders, served with fries or onion rings

SALADS

\$5

Garden Salad

Small Plate of mixed greens and iceberg lettuce topped with tomatoes, cucumbers and cheddar cheese

\$10

Large House Salad

Mixed greens topped with tomatoes, red onions, cucumbers and cheddar cheese

Add grilled chicken or shrimp* \$5

\$11

Caesar Salad

Romaine lettuce tossed in our own Caesar dressing topped with homemade croutons and parmesan cheese

BEVERAGES

\$2.79

Coffee and Hot Tea

Fountain Drinks

Iced Tea

DESSERTS

\$4.50

Cheesecake

Pecan Pie

Key Lime Pie

Ask your server about the special of the day!

A 20% gratuity is added to parties of 8 or more

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Menu

LODGE FAVORITES

Seafood Platter* \$26

A variety of seafood including Catfish fillets, fried oysters, fried shrimp and clamstrips, served over a mound of French fries or onion rings. Served with coleslaw, cocktail and tartar sauce

Shrimp & Grits* \$19

Tender shrimp sautéed with white wine, country ham, mushrooms, tomatoes, and green onions served over a bed of creamy stoned ground smoked gouda grits and topped with parmesan cheese

Fettuccine Alfredo \$15

Add Chicken or Shrimp* \$5

Pasta tossed in a White Wine & Parmesan cheese sauce, served with Garlic Bread

Fried Catfish & Hushpuppies* \$17

US farm raised catfish fillets lightly seasoned and fried until tender on the inside and crispy on the outside Served with French fries and coleslaw

SIDES

Side Salad French Fries

Mash Potatoes Onion Rings

Vegetable Medley Green Beans

CLOSED MONDAY-WEDNESDAY
THURSDAY 11:00AM-8:00PM
FRIDAY 7:00AM-9:00PM
SATURDAY 7:00AM-9:00PM
SUNDAY 7:00AM-3:00PM

ENTREES

Includes two sides

HAMBURGER STEAK \$14

Southern tradition seared in its own juices and cooked to perfection, smothered in onions & topped with mushroom gravy

CHICKEN RIGGIES \$18

Rigatoni Pasta tossed with seared chicken w/onions, peppers, hot cherry peppers, mushrooms in a creamy tomato blush sauce

CHILI HONEY HOISIN \$23

SEARED SALMON

Sweet & Spicy marinated Salmon pan seared

GRILLED HERB MARINATED \$15

CHICKEN BREAST

A delectable boneless chicken breast seasoned and grilled

1/2 RACK RIBS \$21

Sweet & Tangy St. Louis Ribs with your choice of 2 sides

RIBEYE STEAK \$27

10-ounce ribeye gently seasoned and grilled to perfection

To place a to-go order or for
additional information call
(256)571-5440 ext 7485

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