



**Executive Chef Robby Christie**

**SOUP AND SALAD**

Soup du Jour _____	\$6
Small Salad _____	\$7
Large Salad _____	\$12

**APPETIZERS**

Seasoned Fresh Cut Fries _____	\$6
Quesadilla with a Blend of Queso, Gouda, Mozzarella & Jack _____	\$8
Wonton Battered Shrimp with a Sweet Chili Sauce _____	\$8
Artichoke Bake _____	\$8
Vegetable Tempura over Sticky Rice with a Wasabi Sesame Sauce _____	\$10
Spicy Chicken Wings with Celery & a Blue Cheese Dressing _____	\$10

**SANDWICHES** *Served with salad or fries @ choice of cheese; Onion, Mushroom @ Pesto add \$1, Bacon add \$2*

Grilled Herb Chicken Sandwich _____	\$10
Veggie Burger with Roasted Red Pepper & Onions _____	\$11
Lodge Burger _____	\$11

**ENTRÉES** *Entrées come with seasonal fresh vegetables @ a starch unless otherwise stated*

Tsao General Chicken _____	\$16
BBQ Babyback Pork Rib _____ half rack \$15 full rack \$20	
Grilled Angus New York (14oz) with a Whiskey Basil Sauce _____	\$27
Balckened Shrimp & Chicken, Alfredo (excludes vegetables) _____	\$18
South of the Border Fish Tacos (excludes vegetables & starch) _____	\$11

**PLEASE ASK ABOUT OUR HOMEMADE DESERTS, LOCAL WINES @ NIGHTLY SPECIALS.**

*Please inform us of any allergenic needs. There is an automatic gratuity of 17% for parties of six or more. Sorry, no split checks.*