

Lodge Specialty Items

Our Steaks are all 28-day wet aged, hand selected Certified Black Angus Beef prepared to your liking. Includes your choice of two sides and a trip through Martin's Salad Bar.

Select Two Sides

Rice Pilaf
Mashed Potatoes & Gravy
Cottage Fried Potatoes
Fresh Cut Fruit

Large Baked Potato \$4.50
Fire Roasted Jalapenos \$2.75
Creamed Spinach \$3.95
Creamed Corn \$3.95

HOBO STEAK *"Back by popular demand!"* **\$16.95**
a 12 ounce ground steak burger patty grilled then topped with grilled onions, sautéed mushrooms and a rich brown gravy. Served with mashed potatoes and vegetables

USDA PRIME FLAT IRON *"Argentina Style"* **\$22.50**
Finished with Chimichurri Sauce (Parsley, fresh herbs and olive oil) served with cottage potatoes and vegetables

NEW YORK STRIP STEAK **\$23.75**
"Our most popular cut", certified 12 ounce Black Angus served with your choice of two sides, "Make mine a classic Pepper Steak" add \$1.00

BONE PORK CHOP **\$17.75**
A 14 ounce Bone in Pork Chop finished with our apple cinnamon "gravy" served with mashed potatoes and vegetables

SOON TO BE FAMOUS DOC'S BURGER **\$14.75**
American, Pepper Jack or Swiss cheese - lettuce - tomato - onion on a fresh baked bun, ADD Bacon or Avocado for \$2.00 each
Substitute a Chicken breast, Lola's Turkey Burger Or Buddy's Plant based patty at no additional charge

USDA PRIME TOP SIRLOIN *"Teriyaki Style Baseball Steak"* **\$22.50**
Stolen from the Chart House in Newport Beach, 48 hours in the teriyaki sauce bucket, served with two sides of your choosing

JOIN US Taco Tuesday 3:00/7:00 Street Tacos & Value Menu
Wednesday Create your own Pasta Dish \$14.95 + TRIVIA NIGHT
Thursday All American Menu + Prime Rib Special + KARAOKE 6:30/10:00
CHECK YOUR ELK MAIL for Entertainment & Fundraiser Events



Starters

OYSTERS ROCKEFELLER (6) | \$14.50 *Maryland Bluepoint Oysters with shallots, Creamed Spinach & Bacon baked then finished with Hollandaise*
VEGETABLE EGGROLLS | \$7.75 *Served with Hot Chinese Mustard & Sweet & Sour*
CALAMARI | \$9.50 *Cooked golden brown served with Marinara or Cocktail sauce*

SOUPS—Cup \$4.00 or Bowl \$6.50

NEW ENGLAND CLAM CHOWDER

SOUP of YESTERDAY— BLUE RIBBON CHILI



Dinner

All Entrees *include* a trip through Martin's Salad Bar...A la carte \$8.95

SHRIMP SCAMPI

\$21.50

Linguini noodles tossed with gulf shrimp, basil and chopped tomatoes in a white wine & garlic butter sauce finished with fresh parmesan cheese

FRESH STUFFED SALMON

\$24.50

*A center cut filet stuffed with crab & shrimp meats, finished with a mild red bell pepper aioli and two sides of your choosing. **Grilled Salmon Available** With lemon butter sauce or plain with house made tartar sauce \$22.50*

FRESH SOLE NEPTUNE "A La Tadich Grill"

\$22.75

This classic dish from California's oldest restaurant, they start with Fresh Sole, lightly dusted in panko bread crumbs and grilled to perfection, finished with a white wine and herb cream sauce & topped with shrimp

PUB STYLE FISH AND CHIPS

\$17.95

Alaskan Cod dipped in our house beer batter then cooked golden. Served with steak fries, coleslaw, house made tartar sauce and lemon

FETTUCINI ALFREDO THREE WAYS (Does not include sides)

Served with Garlic Bread \$13.95—Add Chicken \$15.95— Add Shrimp \$17.95

CHAMPAGNE CHICKEN DIJON

\$16.75

A beautiful Airline Chicken Breast baked to perfection, finished with Dijon sauce served with two sides of your choosing