

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

Baked Potato \$4.75
Fire Roasted Jalapenos \$2.75
Creamed Spinach \$4.50
Creamed Corn \$4.50

HOBO STEAK *"Back by popular demand!"* | **\$17.75** 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

RIB EYE STEAK **\$29.75**
Certified Black Angus, cooked to your specifications served with your choice of two sides

KANSAS CITY STRIP STEAK **\$22.75**
"Our most popular cut", certified 14 ounce Black Angus served with your choice of two sides, "Make mine a classic Pepper Steak" add \$2.00

RIB EYE & SHRIMP **\$24.50**
A petite 12 ounce Black Angus Rib Eye Steak paired with 3 Fried Shrimp, and choice of two sides.

SOON TO BE FAMOUS DOC'S BURGER **\$14.50**
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

TERIYAKI PRIME TOP SIRLOIN "Baseball Steak" **\$21.50**
Stolen from the Chart House, 48 hours in the teriyaki sauce bucket, served with two sides of your choosing

JOIN US Taco Tuesday 3:00/7:00 Value Menu

Wednesday Create your own Pasta Dish \$14.75 + TRIVIA NIGHT

Thursday All American Menu + Prime Rib Special KARAOKE 6:30/10:00

CHECK YOUR ELK MAIL for Entertainment & Fundraiser Events



Starters

ROCK SHRIMP COCKTAIL | \$10.50 *cocktail sauce and horseradish*

MEMPHIS DEVILED EGGS | \$7.50 *Traditional deviled eggs topped with BBQ Beef*

GARLIC BREAD | \$4.50 *"New and Improved!"*

SOUPS—Cup \$4 or Bowl \$6

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 Large shrimp, in a white wine & garlic butter sauce with fresh parmesan cheese.

FRESH STUFFED SALMON

\$24.50

A center cut filet stuffed with crab & shrimp meats, finished citrus butter sauce and two sides of your choosing. Grilled Salmon Available \$22.50

RUBY RARE AHI

\$23.95

Hawaiian Ahi dusted in black and white sesame seeds then grilled to a "Ruby Rare" finished with a side Soy Beurre Blanc, fried rice and snap peas

PUB STYLE FISH AND CHIPS

\$17.75

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

\$17.50

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