

# LODGE APPS

Pepper Jack and Vermont Cheddar Cheese Sirloin Burger Spring Rolls.....	\$6.00
WITH MEXICAN KETCHUP	
Asian Chicken pot Stickers.....	\$6.00
WITH SWEET SESAME SOY	
Baked or Fried Chicken Tenders.....	\$5.00
WITH CHEF LUIS' CHEDDAR CHEESE DIPPING SAUCE	
Crispy Calamari.....	\$6.00
WITH JALAPEÑO AIOLI	
Booming Popcorn Shrimp or Calamari.....	\$6.00
TOSSED WITH A HOT AND SWEET CHINESE DIPPING SAUCE	
Baby Corn Dogs.....	\$5.00
WITH MUSTARD AIOLI	
Fried Chicken Wings.....	\$3.00/\$6.00
TOSSED WITH YOUR CHOICE OF BUFFALO OR HOT N' SWEET ASIAN SAUCE AND SERVED WITH A MAYTAG FONDUE DIPPING SAUCE	
Gringo Nachos.....	\$6.00
TORTILLA CHIPS, GUACAMOLE, TOMATOES, SLICED ONIONS, BLACK OLIVES, AND JALAPEÑOS SERVED WITH YOUR CHOICE OF QUESO OR MAYTAG BLUE CHEESE	
• Add Grilled or BBQ Chicken for \$3.00 • Add NY Strip Steak for \$4.00	
Edamame.....	\$5.00
Lodge State Fair App Platter for Two.....	\$10.00
CRISPY CALAMARI, POT STICKERS, BURGER SPRING ROLLS AND BABY CORN DOGS (NO SUBSTITUTIONS)	

# LODGE FRIES OR TATTERS

Plain Fries or Taters.....	\$3.50
Cajun Spiced Fries.....	\$3.50
Sweet Potato Fries.....	\$5.00

• Add a Sauce for \$.50

Chef Luis' Turkey Chili	Spicy Remoulade	Sour Cream with Chives
Warm Maytag Blue Cheese	Jalapeño Aioli	Orange BBQ Sauce
Chef Luis' Cheddar Cheese Sauce	Spicy Sriracha Aioli	Mexican Ketchup
Mustard Aioli	BBQ Aioli	Spicy pickled onion Sauce
	Wasabi Aioli	

# LODGE HOMEMADE SWEETS

Twinkimisu.....	\$5.00
TOPPED WITH CINNAMON AND SUGAR	
Chocolate Flan.....	\$5.00
WITH A LIGHT CARAMEL TOPPING	
Cherry Cheesecake.....	\$5.00
NEW YORK CHEESECAKE TOPPED WITH A CHERRY PUREE	
Fudge You.....	\$5.00
FUDGE BROWNIE WITH VANILLA ICE CREAM AND CARAMEL SAUCE	

# LODGE AMERICAN SUSHI

ROLLED WITH RICE PAPER AND STICKY RICE

Little Piggy.....	\$7.00
ASIAN SWEET AND SPICY PULLED PORK, JICAMA, CILANTRO, AND SCALLIONS, WITH JALAPEÑO AIOLI	
El Bueno.....	\$7.00
GRILLED CHICKEN, CILANTRO, SCALLIONS, CUMIN, TOMATOES, AND CHIPS, WITH GUACAMOLE AND SPICY BLACK BEAN SAUCE	
Bangin.....	\$7.00
TEMPURA BATTERED SHRIMP TOSSED IN A SPICY AIOLI, CUCUMBERS, SCALLIONS, AND SHREDDED LETTUCE, WITH BANGIN SHRIMP SAUCE	
Rollin Buffalo.....	\$7.00
CRISPY FRIED CHICKEN, JULIENNE CELERY, AND BUFFALO AIOLI, WITH MAYTAG BLUE CHEESE FONDUE	
The Philly.....	\$8.00
SEASONED GRILLED STEAK, PEPPERS, AND ONIONS, WITH CHEF LUIS' CHEDDAR CHEESE SAUCE	
Biggy Piggy.....	\$8.00
MOJO MARINATED PORK, CRISPY ONIONS, PLANTAINS, AVOCADO, TOPPED WITH BLUE CORN CHIPS WITH JALAPEÑO AIOLI AND A TOUCH OF SRIRACHA	
Fiery Buddha.....	\$8.00
SWEET AND SPICY GRILLED STEAK, CUCUMBERS, JICAMA, AND FRIED ONIONS, WITH SPICY BUDDHA SAUCE	
The Lodge.....	\$8.00
SASHIMI TUNA, CUCUMBER, TEMPURA ONIONS, TOPPED WITH SPICY SHREDDED CRAB MEAT, SCALLIONS, AND KABAYAKI DRIZZLE	
Baja Tuna.....	\$9.00
SASHIMI TUNA, TEMPURA FRIED SHRIMP, CRISPY ONIONS, AND GUACAMOLE, TOPPED WITH SRIRACHA AIOLI	
Wild West.....	\$7.00
BLACKENED CHICKEN, AVOCADO, CRISPY ONIONS, CILANTRO, AND FRIED PLANTAINS, TOPPED WITH TORTILLA CHIPS AND SRIRACHA AIOLI	
Waldorf.....	\$8.00
GRILLED CHICKEN, APPLES, WALNUTS, AND GRAPES, TOPPED WITH CREAMY WALDORF DRESSING	
Spicy Tuna.....	\$7.00
SPICY TUNA, CUCUMBER, AND BLACK SESAME SEEDS, WITH SRIRACHA AIOLI	
Tempura Shrimp.....	\$8.00
TEMPURA FRIED SHRIMP AND AVOCADO, TOPPED WITH LIME JALAPEÑO AIOLI	
California Roll.....	\$6.00
CRAB, AVOCADO, AND CUCUMBER	
CoCo Shrimp.....	\$7.00
COCONUT SHRIMP, AVOCADO, CUCUMBER, AND BANANA, WITH BOON SAUCE	
Jersey.....	\$7.00
SPICY SALMON, CREAM CHEESE, CUCUMBER, AND SCALLIONS	
Ka Tuna.....	\$7.00
SPICY TUNA, CREAM CHEESE, SCALLIONS, AND CRAB MEAT	
Big Tuna.....	\$9.00
TUNA, AVOCADO, AND CREAM CHEESE, TOPPED WITH SPICY TUNA	
Hillsburger.....	\$7.00
JUICY GRILLED HAMBURGER, BACON, SPICY FRENCH FRIES, ONIONS, AND LETTUCE, WITH CHEF LUIS' CHEDDAR CHEESE SAUCE	
Alaskan.....	\$8.00
TEQUILA CURED SALMON, CRAB MEAT, AVOCADO, CUCUMBERS, AND WASABI SEEDS, TOPPED WITH LEMON AND EDAMAME AIOLI	
Crazy.....	\$8.00
TEMPURA SHRIMP, SALMON, AND CREAM CHEESE, TOPPED WITH SPICY TUNA, SRIRACHA, AND KABAYAKI,	
Florida.....	\$8.00
TUNA, AVOCADO, MANGO, AND SCALLIONS, TOPPED WITH CRAB MEAT AND MANGO SAUCE	
Hawaiian Tropic.....	\$8.00
SPICY TUNA, CREAM CHEESE, PINEAPPLE, AND CRISPY ONIONS, WITH MANGO SAUCE	
Tampa Roll.....	\$8.00
GROUPER, CRISPY ONIONS, AND CUCUMBERS, WITH SESAME AIOLI	

• Upon request we will roll it with STICKY BROWN RICE •