

# LODGE \$6.50 HAPPY LUNCH

## MONDAY - SUNDAY FROM 11:30AM-2:30PM \$6.50 Any 2 FAMOUS SLIDERS

CHOICE OF FRIES, BAKED BEANS, ASIAN CUCUMBER SALAD, TOSSED SALAD, STICKY BROWN RICE, TATERS, OR SWEET POTATO FRIES (\$1.00 EXTRA)

### Turkey or Sirloin Burger

WITH LETTUCE AND TOMATO

### Asian pulled pork

TOSSED WITH AN ORANGE BBQ SAUCE. SERVED WITH HOMEMADE COLESLAW AND AVOCADO

### Country Fried Chicken

WITH HOMEMADE COLESLAW

### Crispy Buffalo Chicken

WITH AVOCADO, JULIENNE CELERY, AND MAYTAG FONDUE

### Grilled Tuna

WITH PICKLED CUCUMBERS, GRILLED ONIONS, AND SRIRACHA AIOLI

### Citrus Lime Chicken

WITH GUACAMOLE, TOMATO AND, JALAPEÑO AIOLI

### Philly Cheesesteak

WITH GRILLED ONIONS, PEPPERS AND CHEF LUIS' CHEDDAR CHEESE SAUCE

### SCRAMBLERS

1. Scrambled eggs, cheddar cheese
2. Scrambled eggs, bacon, cheddar cheese
3. Scrambled eggs, chili, queso sauce
4. Scrambled eggs benedict, chili, queso sauce

## \$6.50 CHARCOAL BURGERS

CHOICE OF FRIES, BAKED BEANS, ASIAN CUCUMBER SALAD, TOSSED SALAD, STICKY BROWN RICE, TATERS, OR SWEET POTATO FRIES (\$1.00 EXTRA)

Single Stacked Sirloin

Turkey

Grilled Chicken

• Add Bacon for \$1.00 • Add a Patty for \$1.50 • Add Cheese \$.50

## NEW \$6.50 BRICK OVEN PIZZA

CHOICE OF FRIES, BAKED BEANS, ASIAN CUCUMBER SALAD, TOSSED SALAD, STICKY BROWN RICE, TATERS, OR SWEET POTATO FRIES (\$1.00 EXTRA)

### Lodge

MOZZARELLA CHEESE, TOMATOES, BASIL

### Prosciutto

GORGONZOLA CHEESE, CARAMELIZED ONIONS,

### Bresaola

RICOTTA SALATA CHEESE

### Arugula

SHAVED ASIAGO CHEESE, PROSCIUTTO

### pesto

RICOTTA CHEESE, MOZZARELLA CHEESE

### Fresh Mozzarella

PESTO, TOMATOES

### Jalapeno

CREAM CHEESE, BREAD CRUMBS

### Meaty

PEPPERONI, SALAMI SAUSAGE

### Hawaiian

MOZZARELLA CHEESE, HAM, BACON, PINEAPPLE

### Lasagna

MOZZARELLA CHEESE, RICOTTA CHEESE, GROUND BEEF, SAUSAGE, TOMATOES,

### Mac-N-Cheese

BLEND OF CHEESES, PASTA, BREAD CRUMBS

### BBQ

MOZZARELLA CHEESE, CHEDDAR CHEESE, CHICKEN, ONIONS

### Veggie Delight

ASSORTED VEGETABLES

### Bruschetta (Cheese-less)

MARINATED TOMATOES, GARLIC, BASIL, BALSAMIC VINEGAR

# \$6.50 SUSHI and a SIDE

CHOICE OF FRIES, BAKED BEANS, ASIAN CUCUMBER SALAD, TOSSED SALAD, STICKY BROWN RICE, TATERS, OR SWEET POTATO FRIES (\$1.00 EXTRA)

• SUSHI with STICKY BROWN RICE upon request •

## Little Piggy

ASIAN SWEET AND SPICY PULLED PORK, JICAMA, CILANTRO, AND SCALLIONS, WITH JALAPEÑO AËOLI

## El Bueno

GRILLED CHICKEN, CILANTRO, SCALLIONS, CUMIN, TOMATOES, AND CHIPS, WITH GUACAMOLE AND SPICY BLACK BEAN SAUCE

## Bangin

TEMPURA BATTERED SHRIMP TOSSED IN A SPICY AËOLI, CUCUMBERS, SCALLIONS, AND SHREDDED LETTUCE, WITH BANGIN SHRIMP SAUCE

## Rollin Buffalo

CRISPY FRIED CHICKEN, JULIENNE CELERY, AND BUFFALO AËOLI, WITH MAYTAG BLUE CHEESE FONDUE

## The Philly

SEASONED GRILLED STEAK, PEPPERS, AND ONIONS, WITH CHEF LUIS' CHEDDAR CHEESE SAUCE

## Biggy Piggy

MOJO MARINATED PORK, CRISPY ONIONS, PLANTAINS, AVOCADO, TOPPED WITH BLUE CORN CHIPS WITH JALAPEÑO AËOLI AND A TOUCH OF SRIRACHA

## Fiery Buddha

SWEET AND SPICY GRILLED STEAK, CUCUMBERS, JICAMA, AND FRIED ONIONS, WITH SPICY BUDDHA SAUCE

## The Lodge

SASHIMI TUNA, CUCUMBER, TEMPURA ONIONS, TOPPED WITH SPICY SHREDDED CRAB MEAT, SCALLIONS, AND KABAYAKI DRIZZLE

## Wild West

BLACKENED CHICKEN, AVOCADO, CRISPY ONIONS, CILANTRO, AND FRIED PLANTAINS, TOPPED WITH TORTILLA CHIPS AND SRIRACHA AËOLI

## Waldorf

GRILLED CHICKEN, APPLES, WALNUTS, AND GRAPES, TOPPED WITH CREAMY WALDORF DRESSING

## Spicy Tuna

SPICY TUNA, CUCUMBER, AND BLACK SESAME SEEDS, WITH SRIRACHA AËOLI

## Tempura Shrimp

TEMPURA FRIED SHRIMP AND AVOCADO, TOPPED WITH LIME JALAPEÑO AËOLI

## California Roll

CRAB, AVOCADO, AND CUCUMBER

## CoCo Shrimp

COCONUT SHRIMP, AVOCADO, CUCUMBER, AND BANANA, WITH BOON SAUCE

## Jersey

SPICY SALMON, CREAM CHEESE, CUCUMBER, AND SCALLIONS

## Ka Tuna

SPICY TUNA, CREAM CHEESE, SCALLIONS, AND CRAB MEAT

## Hillsburger

JUICY GRILLED HAMBURGER, BACON, SPICY FRENCH FRIES, ONIONS, AND LETTUCE, WITH CHEF LUIS' CHEDDAR CHEESE SAUCE

## Alaskan

TEQUILA CURED SALMON, CRAB MEAT, AVOCADO, CUCUMBERS, AND WASABI SEEDS, TOPPED WITH LEMON AND EDAMAME AËOLI

## Crazy

TEMPURA SHRIMP, SALMON, AND CREAM CHEESE, TOPPED WITH SPICY TUNA, SRIRACHA, AND KABAYAKI

## Florida

TUNA, AVOCADO, MANGO, AND SCALLIONS, TOPPED WITH CRAB MEAT AND MANGO SAUCE

## Hawaiian Tropic

SPICY TUNA, CREAM CHEESE, PINEAPPLE, AND CRISPY ONIONS, WITH MANGO SAUCE

## Tampa Roll

GROUPEL, CRISPY ONIONS, AND CUCUMBERS, WITH SESAME AËOLI

# \$6.50 SALADS for the MODELS

## All Chopped Up with Chicken

MIXED GREENS, ROMAINE, TOMATOES, CHEDDAR CHEESE, BLACK OLIVES, BASIL, SHREDDED CARROTS, RED ONIONS, DICED CUCUMBER, DICED JICAMA, AND HOMEMADE CROUTONS TOSSED IN A CITRUS VINAIGRETTE

## Lodge Salad with Chicken

MIXED GREENS, APPLES, BACON BITS, TOMATOES, WALNUTS, CHEDDAR CHEESE, TOSSED IN A SHERRY SHALLOT VINAIGRETTE

## Super Chop with Chicken

ROMAINE, TOMATOES, SALAMI, RED ONIONS, BLACK OLIVES, PROVOLONE CHEESE, AND WHITE BALSAMIC-MUSTARD VINAIGRETTE

## Strawberry Salad with Chicken

CRISPY ROMAINE, STRAWBERRIES, RED ONIONS, CUCUMBERS, AND WALNUTS TOSSED WITH A STRAWBERRY VINAIGRETTE TOPPED WITH CRUMBLLED BLUE CHEESE

## House Salad with Chicken

MIXED GREENS AND TOMATOES. SERVED WITH YOUR CHOICE OF CITRUS VINAIGRETTE, WHITE BALSAMIC MUSTARD VINAIGRETTE, AVOCADO RANCH, HERB GREEK VINAIGRETTE, OR BLUE CHEESE

## Italian Basil Salad with Chicken

ROMAINE, BROCCOLI FLORETS, TOMATOES, BLACK OLIVES, BELL PEPPERS. PARMESAN CHEESE, AND BASIL VINAIGRETTE.

• Substitute Steak or Grilled Tuna for \$4.00

# ALL DAY HAPPY HOUR

• \$2 DOMESTIC DRAFTS • \$3 SELECT WINES • \$5 SELECT MARTINIS

• \$4.50 STOLI COCKTAILS • \$6 JAGER SHOTS • \$3 MIMOSAS • \$4 BLOODY MARY'S