

LODGE \$7.00 HAPPY LUNCH

\$7.00 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 LU'S CHEDDAR CHEESE SAUCE

Scrambler

SCRAMBLED EGGS, CHEDDAR CHEESE

BLT

NEW ROMAINE LETTUCE, TOMATOES, BACON, AVOCADO, MAYO

The Italian

NEW GRILLED CHICKEN BREAST, FRESH MOZZARELLA, TOMATOES, ARUGULA, BALSAMIC GLAZE

Grouper

NEW FRIED, BLACKENED OR GRILLED GROUPEL, LETTUCE, TOMATOES, AVOCADO, JALAPEÑO AIOLI

\$7.00 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 \$.75

\$7.00 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

MOZZARELLA CHEESE, CARAMELIZED ONIONS

Buffalo

NEW BUFFALO FRIED CHICKEN, MOZZARELLA CHEESE, BLUE CHEESE CRUMBLES

Insalada

NEW PROSCIUTTO, MIXED GREENS, MOZZARELLA CHEESE, PARMESAN CHEESE

pesto

RICOTTA CHEESE, MOZZARELLA CHEESE

Fresh Mozzarella

PESTO, TOMATOES

Southwest

NEW JALAPEÑO CREAM CHEESE, TOMATOES, ONIONS, TORTILLA CRUMBLES

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

Chicken Balsamic

NEW CHICKEN BREAST, MOZZARELLA CHEESE, BALSAMIC GLAZE

\$7.00 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

\$7.00 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

NEW MIXED GREENS AND TOMATOES. AND HOMEMADE BALSAMIC VINAIGRETTE

Caesar Salad with Chicken

NEW ROMAINE, TOMATOES, CROUTONS. PARMESAN CHEESE, AND CAESAR DRESSING

• 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

