



YOUR NEIGHBORHOOD RESTAURANT

Daily Lunch | Cocktails | Dinner | Catering



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE
ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COCKTAILS

LODGE CRUSHES \$14

Vodka, Triple Sec, Orange or Grapefruit topped with a splash of Sprite. *Also available in Peach or Green Tea made with Jameson Orange!*

LODGE SANGRIA \$14

A combination of Red or White wine, splash of OJ, Peach Schnapps and Club Soda.

JACK RABBIT MARTINI \$14

Vodka, Coffee Liqueur, Fresh Espresso, and a touch of simple syrup.

URBANA'S ISLAND PUNCH \$14

Light Rum, Dark Rum, Coconut Rum, Pineapple Juice, Orange Juice Sour mix and Cherry juice.

LODGE FASHIONED \$16

Makers Mark Bourbon, Bitters, simple syrup, Luxardo Cherry and Orange slice. Try it smoked or mapled.

LEMON DROP MARTINI \$14

A twist on a classic - made with tequila, lemon juice, and simple syrup.

BLACK DIAMOND MARTINI \$16

Grey Goose Vodka, shaken til ice cold, strained, and served with Blue Cheese Olives. A True Classic.

LA SIESTA \$14

Tequila, grapefruit juice, lime juice, simple syrup, and Campari.

LODGE MULE \$14

Your choice of Northern (Vodka) or Southern (Bourbon), mixed with ginger beer served over crushed ice in a Copper Mug and a slice of Lime

LODGE SPIKED LEMONADE \$12

Vodka, Lemonade and your choice of Strawberry, Mango, Passionfruit, Pineapple, Peach or Coconut puree, served over ice with a splash of soda.

RAGING RITA \$14

Casamigos Jalapeno Tequila, Triple Sec, lime juice, and Jalapeno/ Habanero infused simple syrup

BEER LIST

Modelo \$7

Corona \$7

Miller Lite \$6

Budweiser \$6

Coors lite \$6

Angry Orchard \$7

Yuengling \$6

Kingfisher \$7

Lone Oak El Roble Mexican Style Lager \$7

Bud Lite \$6

Heineken \$7

Heineken 0.0 \$6

Blue Moon \$7

Dogfish 60Min IPA \$7

Stella \$7

Surfside Vodka Tea \$8

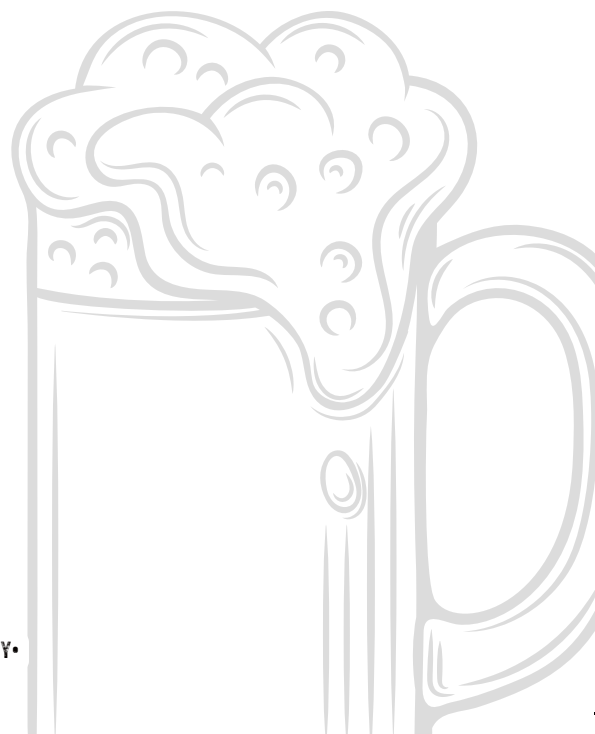
High Noon Tropical \$8

DRAFT BEER

Ask your server about our craft & domestic beers on rotation or scan our QR code



•SPIRITS AND CRAFT BEERS ARE SUBJECT TO AVAILABILITY•





BOURBON & RYE

Angels Envy Rye \$16
Angels Envy \$14
Basil Hayden \$14
Buffalo Trace \$14
Buliet \$14
Blantons \$20

Wild Turkey \$12
Willet \$14
Makers Mark \$14
Jeffersons Ocean \$18
Jack Daniels \$12
Jack Daniels Honey \$12

Mitchers \$15
Elijah Craig \$14
Knob Creek \$14
Woodford Reserve \$14
Whistle Pig 6 \$16
Jim Beam \$10

SCOTCH & WHISKEY

Glenlivet 12 \$13
Glenlivet 14 \$16
Glenlivet 18 \$22
Glenlivet 21 \$45
Glenfiddich 12 \$13
Glenfiddich 14 \$16
Crown Royal \$14
Crown Royal Apple \$14

Oban 14 \$20
Yamazaki \$40
Chivas 18 \$20
Nikka \$25
Dewars \$10
Red Breast \$14
Amrut \$22
Jameson \$12

Johnnie Walker Black \$12
Johnnie Walker Blue \$40
Balvenie12 Doublewood \$14
Balvenie14 Carribbean Cask \$25
Royal Salut \$40
Seagrams 7 \$10
Indri Single Malt \$14
Macallan 12 \$20

TEQUILA

1800 Silver \$12
Casamigos Jalapeno \$15
Casamigos Blanco \$14
Casamigos Reposado \$16
Casamigos Anejo \$18
Clasa Azul Reposado \$40
Espolon \$12
Don Julio Blanco \$14
Don Julio Reposado \$15
Don Julio Anejo \$18
Don Julio 1942 \$40
Gran Coramino Cristalino \$14
Patron Silver \$14
Patron Xo Café \$15
Teremana Blanco \$12
Teremana Reposado \$14

RUM

Bacardi \$10
Captain Morgan \$10
Meyers \$12
Malibu \$9
Goslings Blk Seal \$10

GIN

Bombay Sapphire \$12
Gordon's \$9
Hendricks \$14
Monkey 47 \$12
Tanqueray \$12

VODKA

Absolut \$10
Belvedere \$12
Chopin \$12
Deep Eddys \$10
(Peach, grapefruit, and lemon)
Grey Goose \$12
Ketel One \$12
Stoli \$11
Scotty's \$9
Smirnoff \$9
Titos \$10

CORDIALS

Amaretto Di Sarrona \$12
Gran Marnier \$14
Southern Comfort \$12
Aperol \$10
Kahlua \$12
Sambuca \$12
Baileys \$14
Jägermeister \$12
Skrewball \$12
Campari \$12
Lemoncello \$12
Tia Maria \$12
Fireball \$10
Midori Melon \$12
St Germaine \$13
Frangelico \$12
Mr.Black \$12

LISTEN TO THE WINE

CABERNET

Stonewood *[California]* \$8/\$30
Truth Be Told *[Washington]* \$10/\$38
Souverain *[California]* \$8/\$30

PINOT NOIR

Stonewood *[California]* \$8/\$30
Souverain *[California]* \$8/\$30
Boen Ano *[California]* \$15/\$55

MALBEC

Don Manuel *[Argentina]* \$8/\$30

MERLOT

Aves del Sur *[Chile]* \$8/\$30

RED BLEND

Highlands 41 Blend *[California]* \$10/\$38

PINOT GRIGIO

Oyster Bay *[New Zealand]* \$10/\$38
Ruffino Lumino *[Italy]* \$8/\$30

SAUVIGNON BLANC

Casas Patronales *[Chile]* \$8/30
Kim Crawford *[New Zealand]* \$12/45
Mohua *[New Zealand]* \$12/45

CHARDONNAY

Harken *[California]* \$10/\$38
Stonewood *[California]* \$8/\$30
Fransican *[California]* \$9/\$35

ROSE

Ferrari Corano *[California]* \$10/\$38
La Jara Brut *[Italy]* \$10/\$38

SPARKLING

La Marca Split \$8/\$24
La Marca Bottle Brut \$32
Wyclif Champagne \$30



Lunch • \$17

Lunch is served with choice of soup of the day, house salad, or caesar salad.

All sandwiches are served with fries. Gluten free buns available.

REUBEN

CHICKEN SALAD SANDWICH

HICKORY BURGER

FISH & CHIPS

BBQ PULLED PORK SANDWICH

IMPOSSIBLE BURGER

BUTTER CHICKEN WITH RICE

SOUTHWEST CHICKEN WRAP

STEAK FAJITA WRAP

VEG PESTO PANINI

CHIPOTLE CHICKEN PANINI

Flatbreads

GLUTEN FREE FLATBREAD AVAILABLE ①

PEPPERONI

MARGARITA

VEGGIE SUPREME

BUFFALO CHICKEN

BUTTER CHICKEN

SOUTHWEST

CHILI PANEER

Salads

Dressings: Ranch, Blue Cheese, Balsamic, Thousand Island, Italian, Caesar, or Honey Mustard

**Add Protein: Grilled Chicken \$5,
Steak \$7, Salmon \$9, Shrimp \$9**

CAESAR or HOUSE • \$12

GREEK SALAD • \$14

Romaine, mixed greens, black olives, feta cheese, banana peppers, sliced onions, cucumbers, and cherry tomatoes. Tossed in light zesty Greek dressing.

LODGE SALAD • \$17

Roasted chicken, granny smith apple, dried cranberries, walnut, gorgonzola, mixed greens, cherry tomato, honey citrus dressing.

SANTA FE CHICKEN SALAD • \$17

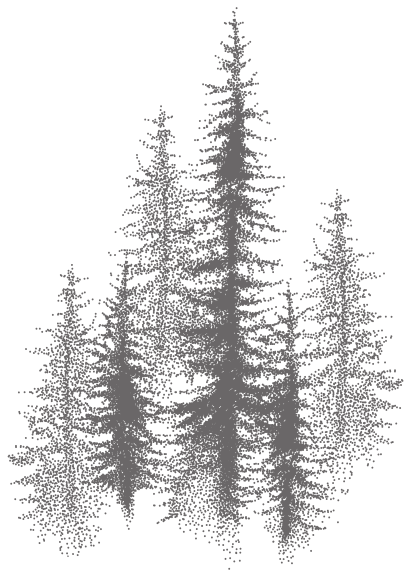
Grilled chicken breast, Mix greens, Romaine, avocado, grilled fresh corn, black beans, cherry tomatoes, onions, mixed cheese, tortilla strips tossed in peanut butter cilantro lime vinaigrette

COBB SALAD • \$15

Romaine, tomatoes, boiled eggs, crumbled and shredded cheese, onion, shredded bacon, avocado, and blue cheese dressing.

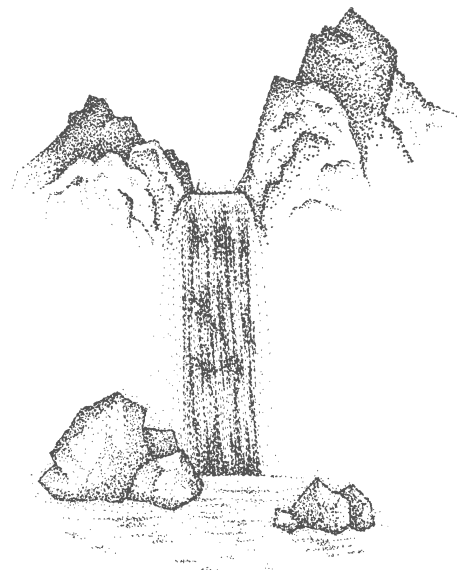
STEAK SALAD • \$18

Mixed greens, onions, corn, tomatoes, blue cheese crumbles, and strips of steak, topped with crispy onion strings.



Lunch is served
Mondays - Saturdays
11:30am-3pm

DINNER MENU ALSO AVAILABLE



STARTERS

LODGE SHRIMP • \$14

Fried shrimp tossed with our yum yum sauce.

BRUSSEL SPROUTS • \$12

Tossed with sweet soy sauce and black beans, drizzled with avocado aioli.

LODGE CHICKEN WINGS

Bone-in \$14, Boneless \$15

Buffalo, Lemon Pepper, BBQ, Asian Xing or old bay served with ranch or blue cheese.

VEGETABLE SAMOSA • \$8

Shell pastry stuffed with mashed potatoes, green peas, and light Indian spices served with mint chutney and Tamarind chutney.

AHI TUNA • \$15

Seasoned and seared rare, sliced and finished with a light soy ginger glaze with wasabi

CALAMARI RINGS • \$14

Deep fried to golden brown perfection. Served with house made marinara.

LODGE ONION RINGS • \$12

Battered jumbo rings served with chipotle mayo

LAMB MEATBALLS • \$15

Home made lamb minced balls served on a bed of arugula. Topped with marinara.

STUFFED MUSHROOMS \$14

Mushroom stuffed with cheese, Mix veg and pine nuts drizzle with balsamic reduction

BUFFALO CHICKEN DIP \$14

Creamy buffalo chicken dip served with Pita Bread

LODGE CRAB DIP • \$15

Lump crab meat with cheese blend served with baguettes.

SOUTHWEST EGGROLLS • \$14

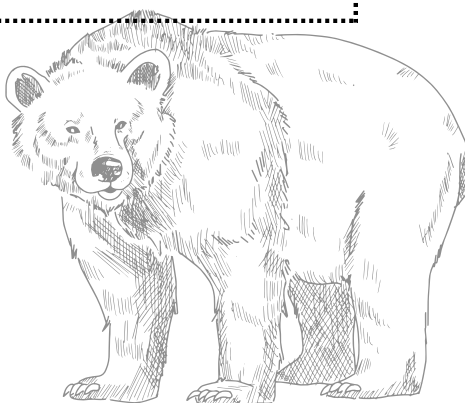
Chicken, cheese, corn, and peppers wrapped and fried. Served with chipotle ranch.

LODGE QUESADILLAS • \$14

Grilled chicken quesadillas filled with peppers, onions, and served with sour cream and pico de gallo.

THE LODGE FAMILY PLATTER • \$24

BBQ Wings, Southwest Eggrolls, Lodge Shrimp, and Quesadillas



FLATBREADS

GLUTEN FREE FLATBREAD AVAILABLE 

PEPPERONI • \$14

Tomato base, liced Italian pepperoni, mozzarella

MARGARITA • \$15

Tomato base, fresh mozzarella cheese, fresh basil leaves

VEGGIE SUPREME • \$15

Tomato base, mozzarella cheese, mushrooms, olives, peppers, and onions

BUFFALO CHICKEN • \$14

Grilled chicken cubes, buffalo drizzle, ranch and blue cheese crumbles

BUTTER CHICKEN • \$16

Basted with smooth butter cashew sauce topped with chicken tikka, shredded mozzarella, and cilantro

SOUTHWEST FLAT BREAD • \$16

Black beans sauce, chicken, chorizo, and fresh jalapeño slices

CHILI PANEER FLAT BREAD • \$15

Cottage cheese cubes, marinara basil sauce, spicy Sriacha sauce, and fresh jalapeño slices

SOUPS (8oz Cup)

CREAM OF CRAB • \$10

TOMATO & BASIL • \$8

FRENCH ONION • \$8

BURGERS, WRAPS & SANDWICHES

SALADS

Dressings: Ranch, Blue Cheese, Balsamic, Thousand Island, Italian, Caesar, or Honey Mustard

CAESAR or HOUSE • \$12

Add 4 oz protein: Grilled Chicken \$5, Steak \$7, Salmon \$9, Shrimp \$9

GREEK SALAD • \$14

Romaine, mixed greens, black olives, feta cheese, banana peppers, sliced onions, cucumbers, and cherry tomatoes. Tossed in light zesty Greek dressing.

COBB SALAD • \$15

Romaine heart, chopped tomatoes, onions, cheddar cheese, bacon, avocado, hard cooked eggs, and blue cheese dressing.

LODGE SALAD • \$17

Roasted chicken, granny smith apple, dried cranberries, walnut, gorgonzola, mixed greens, cherry tomato, honey citrus dressing.

STEAK SALAD • \$18

Mixed greens, onions, corn, tomatoes, blue cheese crumbles, and strips of steak, topped with crispy onion strings.

SANTA FE CHICKEN SALAD • \$17

Grilled chicken breast, Mix greens, Romaine, avocado, grilled fresh corn, black beans, cherry tomatoes, onions, mixed cheese, tortilla strips tossed in peanut butter cilantro lime vinaigrette

All served with your choice of fries or salad

GLUTEN FREE BUNS AVAILABLE

HICKORY BURGER • \$17

1/2 Pound Angus beef, BBQ sauce, topped with cheese, applewood bacon, mayo, grilled onion, sliced tomatoes, and lettuce.

HICKORY PORK BBQ SANDWICH • \$17

Braised pulled pork with BBQ sauce on a roll with fried onion strings and coleslaw.

CHICKEN SALAD SANDWICH • \$16

Homemade fresh chicken salad sandwich on country rye bread.

SMOKED BRISKET SANDWICH • \$17

House smoked brisket with lettuce, tomato, onion, pickle, and our bourbon BBQ sauce on a brioche bun.

CLASSIC REUBEN • \$18

Corned beef, sauerkraut, thousand island dressing, and swiss cheese on toasted country rye bread.

IMPOSSIBLE BURGER • \$16

Soybean patty charbroiled and served with cheese, lettuce, tomato, raw onion, chipotle mayo on a brioche roll.

STEAK FAJITA WRAP \$18

Steak strips, peppers, onions, lettuce, tomato, pepper jack cheese, chipotle mayo

SOUTHWEST CHICKEN WRAP • \$16

Grilled Chicken, shredded lettuce, diced tomato, diced onion, shredded cheddar cheese, with a baja ranch dressing.

MARYLAND CRAB CAKE SANDWICH • \$26

Charbroiled crab cake with jumbo lump crab meat drizzled with remoulade sauce and served with lettuce, tomato, and onion on a brioche bun.

BUILD YOUR OWN BURGER • \$14

1/2 pound juicy angus beef patty, with your choice of lettuce, onion, tomato, and mayo. Load your burger: cheese \$1.50, bacon \$2, grilled onions \$1

VEG PESTO PANINI \$17

Ciabatta bread- pesto sauce- fresh mozzarella, tomatoes, spinach leaves

CHIPOTLE CHICKEN PANINI • \$18

Ciabatta bread, grilled chicken, chipotle mayo, fresh mozzarella, lettuce, tomato, and onions

ENTREES

MARYLAND CRAB CAKE DINNER • \$38

2 charbroiled crab cakes served with sautéed vegetables and mashed potatoes. Side remoulade sauce

SCOTTISH FISH & CHIPS • \$24

Filet of cod fish, beer battered and fried. Served with malt vinegar, fries and tartar sauce.

BABY BACK RIBS • HALF \$20 / FULL \$30

Juicy ribs smoked and grilled, brushed with our homemade bourbon BBQ sauce. Served with coleslaw and fries.

NEW DELHI BUTTER CHICKEN or PANEER • \$24

Chicken or paneer cooked in velvety creamy tomato sauce served with basmati rice & spicy mango pickle

LODGE RIBEYE (12 oz) • \$32

Grilled Angus Ribeye steak prepared in our savory homemade spiced marinade and grilled to order, served with mashed potatoes and seasonal vegetables.

JAMBALAYA • \$29

Chicken, shrimp, and andouille sausage tossed in a creamy chardonnay creole sauce over a bed of linguine pasta.

HERB CRUSTED SALMON (8oz) • \$28

Fresh salmon rubbed well with fresh herbs, fresh garlic olive oil grilled to perfection drizzled with Dijon mustard, parsley, green onions, garlic, and dill. Served with mashed potatoes & seasonal vegetables

STEAK FAJITA • \$28

Grilled angus beef, peppers, onions served with Rice, beans and flour tortillas side of fresh pico, guacamole and sour cream

CHICKEN POT PIE • \$24

Rich saucy filling of tender chicken, carrots, onions, celery, and green peas. Topped with flaky puff pastry served with side of mashed potatoes.

DESSERTS

LODGE BROWNIE SUNDAE • \$10

Chocolate chunk brownie topped with vanilla ice cream, whipped cream, and chocolate sauce.

NY CHEESECAKE • \$10

Creamy, classic New York cheesecake with strawberry topping.

CHOCOLATE LAVA CAKE • \$12

Served with vanilla ice cream.

APPLE CHIMI • \$10

Fried apple chimi served with cold vanilla ice cream.

HOME MADE BREAD PUDDING • \$10

White bread pudding with home made caramel, and a hint of bourbon.

N/A DRINKS

COKE \$3.50

DIET COKE \$3.50

SPRITE \$3.50

HOT TEA \$3.50

ICED TEA \$3.50

LEMONADE \$3.50

GINGER ALE \$3.50

GINGER BEER \$3.50

PERRIER \$4

COFFEE \$3.50

DECAF COFFEE \$3.50

RED BULL SUGAR FREE \$6

SIDES • \$5

SWEET POTATO FRIES

BRUSSEL SPROUTS

MASHED POTATOES

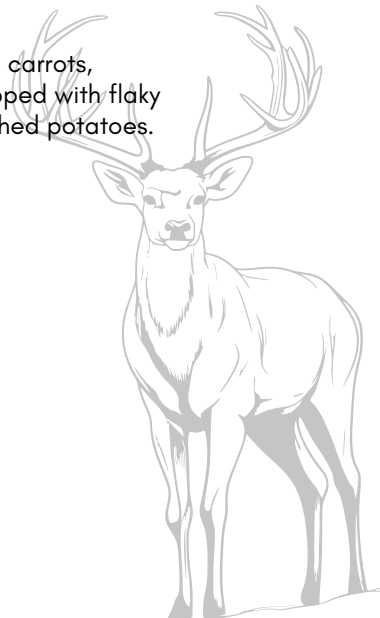
SEASONAL VEGETABLES

BASMATTI RICE

FRIES

HOUSE SALAD

CAESAR SALAD



ASK ABOUT CATERING!



WE CATER FOR ALL YOUR OCCASIONS