



THE URBANA LODGE

BAR & GRILL

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, Fresh Squeezed Orange or Grapefruit juice topped with a splash of Sprite. *Also available in Strawberry Lemonade and Creamsicle!*

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 grenadine.

LODGE FASHIONED \$16

Makers Mark Bourbon, Bitters, simple syrup, Luxardo Cherry and Orange slice. Try it smoked or mapled for \$1 more.

PALOMA CRUSH \$14

Don Julio Tequila, triple sec, grapefruit juice, and a splash of sprite.

CLASSIC MOJITO \$12

Muddled mint leaves, lime, and agave, then shaken with Bacardi Rum, and topped with club soda. *Add \$2 for Peach, Strawberry, or Passion Fruit*

CHOCOLATE RASPBERRY MARTINI \$14

Decadent mix of whipped vodka, Chambord, and chocolate cream liqueur, all smoothed out with heavy cream. Finished with a chocolate drizzle and fresh strawberries.

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

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

LIMONCELLO SPRITZER \$14

Limoncello liquor, La Marca Prosecco, topped with soda water with a lemon wheel and sprig of mint.

BEER

Modelo \$7

Corona \$7

Miller Lite \$6

Budweiser \$6

Coors lite \$6

Angry Orchard \$7

Yuengling \$6

Flying Dog Truth Imperial \$7

Bud Lite \$6

Lone Oak El Roble Mexican Style Lager \$7

Heineken \$7

Heineken 0.0 \$6

Dogfish 60Min IPA \$7

Surfside Blueberry Vodka Tea \$8

Surfside Lemonade Tea \$8

Raspberry, Mango, Half & Half, Blackberry

High Noon \$8

Mich Ultra 0 \$6



DRAFT BEER

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

BOURBON & RYE

Angels Envy Rye \$16
Angels Envy \$14
Basil Hayden \$14
Ancient Age \$8
Bulliet \$14
Jim Beam \$10

Four Roses \$15
Bookers \$16
Makers Mark \$14
Woodford Reserve \$14
Jack Daniels \$12
Jack Daniels Honey \$12

Mitchers \$15
Elijah Craig \$14
Knob Creek \$14
Knob Creek Rye \$14

SCOTCH & WHISKEY

Glenlivet 12 \$13
Glenlivet 15 \$18
Glenlivet 21 \$45
Glenfiddich 12 \$13
Macallan 12 \$20
Oban 14 \$20

Crown Royal \$14
Crown Royal Apple \$14
Chivas 12 \$14
Laphroig \$15
Dewars \$10
Jameson \$12

Johnnie Walker Black \$12
Johnnie Walker Blue \$40
Balvenie 12 Doublewood \$14
Balvenie 14 Carribbean Cask \$25
Seagrams 7 \$10

TEQUILA

Tanteo Jalapeno \$15
Casamigos Blanco \$14
Casamigos Reposado \$16
Casamigos Mezcal \$15
Clase Azul Reposado \$40
Espolon \$12
Jose Cuervo Gold \$10
Don Julio Blanco \$14
Don Julio Reposado \$15
Don Julio 1942 \$40
Gran Coramino Cristalino \$14
Patron Silver \$14
Patron Xo Café \$15
Teremana Blanco \$12
Teremana Reposado \$14

VODKA

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

RUM

Bacardi \$10
Captain Morgan \$10
Meyers \$12
Rumhaven \$9

GIN

Bombay Sapphire \$12
Seagrams \$9
Hendricks \$14
Monkey 47 \$12
Tanqueray \$12

CORDIALS/COGNAC

Amaretto Di Sarrona \$12
Gran Marnier \$14
Henessey \$14
Aperol \$10
Kahlua \$12
Baileys \$14

Campari \$12
Chambord \$12
Tia Maria \$12
Fireball \$10
Midori Melon \$12
Jägermeister \$12

Remy Martin VSOP \$20
Rumchata \$10
Butterscotch \$10
St Germaine \$13
Frangelico \$12
Skrewball \$12

CABERNET

Stonewood [*California*] \$8/\$30

Chateau Souverain [*California*] \$10/\$38

PINOT NOIR

Stonewood [*California*] \$8/\$30

La Crema [*California*] \$12/\$46

MALBEC

Siete Fincas [*Argentina*] \$8/\$30

MERLOT

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

Riesling

Boordy [*Maryland*] \$8/\$30

PINOT GRIGIO

Ruffino Lumino [*Italy*] \$8/\$30

Ecco Domani [*Italy*] \$8/\$30

RED BLEND

Silk & Spice Red Blend [*Portugal*] \$10/\$38

SAUVIGNON BLANC

Kim Crawford [*New Zealand*] \$12/\$45

The Crossing [*New Zealand*] \$8/30

CHARDONNAY

Kendall Jackson [*California*] \$12/\$41

Stonewood [*California*] \$8/\$30

Harkin Chardonnay [*California*] \$10/\$38

ROSE

La Vielle Ferme [*France*] \$10/\$38

Oyster Bay [*New Zealand*] \$10/\$38

SPARKLING & CHAMPAGNE

La Marca Prosecco \$10/\$32

Korbel Brut \$45

Moet & Chandon Garden Spritz Split \$12

Moet & Chandon Brut Imerial Champagne \$80

\$18 LUNCH SPECIALS

CHOOSE ONE EITHER HOUSE SALAD OR CAESAR SALAD
WITH ONE ENTREE BELOW.

ALL SANDWICHES ARE ALSO SERVED WITH FRIES.

REUBEN
CHICKEN SALAD SANDWICH
HICKORY BURGER
FISH & CHIPS
IMPOSSIBLE BURGER
BUTTER CHICKEN OR BUTTER PANEER WITH RICE
SAAG CHICKEN OR SAAG PANEER WITH RICE
SOUTHWEST CHICKEN WRAP
STEAK FAJITA WRAP
CHIPOTLE CHICKEN PANINI
VEGETABLE PENNE PASTA IN MARINARA
CHICKEN PERI PERI SANDWICH

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

FULL DINNER AVAILABLE AT LUNCH HOURS



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.

CALAMARI RINGS • \$14

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

GINGER MUSSELS • \$16

Mussels, cooked in white wine, ginger garlic, marinara sauce and served with garlic bread.

POT STICKERS • \$14

Served either as a vegetarian or with chicken. Tossed in stir fried vegetables and served with garlic chili sauce

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.

CAPRESE SALAD • \$14

Sliced tomato, topped with basil leaves, fresh mozzarella and drizzled with balsamic glaze.

SPINACH DIP • \$14

A rich, creamy blend of tender spinach, mozzarella, and parmesan cheeses, seasoned with savory garlic and herbs. Served with pita bread.

THE LODGE FAMILY PLATTER • \$24

BBQ Wings, Southwest Eggrolls, Lodge Shrimp, and Quesadillas

FLATBREADS



GLUTEN FREE FLATBREAD AVAILABLE

CHEESE FLATBREAD • \$12

Add Chicken for \$3

PEPPERONI • \$14

Tomato base, sliced 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

BUTTER CHICKEN • \$16

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

HAWAIIAN • \$16

Signature flatbread topped with pineapple, onions, peppers, and ham



SOUPS

CREAM OF CRAB • \$12

CHICKEN TORTILLA SOUP • \$10



= Gluten free



= Vegetarian

SALADS

Dressings: Ranch, Blue Cheese, Balsamic, Thousand Island, Italian, Caesar, or Honey Mustard.
Add 4 oz protein: Grilled Chicken \$5, Steak \$7, Salmon \$9, Shrimp \$9

LODGE SALAD • \$17

Diced grilled 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.

URBANA WEDGE SALAD • \$16

Iceberg lettuce, with a scoop of cottage cheese, and blue cheese dressing on the side. Served with peach slices, strawberries, and topped with bacon bits. Available chopped or a wedge.

CAESAR or HOUSE • \$12

COBB SALAD • \$17

Diced Grilled Chicken, Romaine heart, chopped tomatoes, onions, cheddar cheese, bacon, avocado, hard cooked eggs, and blue cheese 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

BEET SALAD • \$14

Roast beets, romaine lettuce, orange, candied walnuts, goat cheese, strawberries tossed in a organic orange dressing.

BURGERS , WRAPS & SANDWICHES

All served with your choice of fries, caesar salad or house salad

HICKORY BURGER • \$17

½ Pound Angus beef, BBQ sauce, topped with cheese, applewood bacon, mayo, grilled onion, sliced tomatoes, and lettuce.

IMPOSSIBLE BURGER • \$16

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

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

BISON BURGER • \$18

Bison patty, served on a brioche bun, topped with lettuce, tomato, grilled onion with provolone cheese.

CHICKEN SALAD SANDWICH • \$16

House made fresh chicken salad sandwich on country rye bread.

CLASSIC REUBEN • \$18

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

CHICKEN PERI PERI SANDWICH • \$16

Butterfly cut grilled chicken breast, basted with a spicy peri peri sauce, served on brioche bun.

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.

CHIPOTLE CHICKEN PANINI • \$18

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

HANGER STEAK SANDWICH • \$17

Angus beef served on a sub roll and topped with provolone cheese, lettuce and tomato and served with horseradish mayo.

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.



GLUTEN FREE BREAD AVAILABLE

ENTREES

MARYLAND CRAB CAKE DINNER • \$38

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

SCOTTISH FISH & CHIPS • \$24

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

BABY BACK RIBS • HALF \$20 / FULL \$32

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

BUTTER CHICKEN or PANEER PLATTER • \$24

Chicken or paneer cooked in velvety creamy tomato sauce served with basmati rice and paratha.

SAAG CHICKEN OR PANEER PLATTER • \$24

Fresh creamy spinach curry cooked in chicken or paneer of your choice. Serve with rice and paratha.

JAMBALAYA • \$29

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

FRESH 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

LODGE RIBEYE (12 oz) • \$32

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

HANGER STEAK • \$34

Angus beef marinated in red wine, rosemary, and garlic. Served with Seasonal veggies and mashed potatoes.

HALIBUT • \$32

Pan seared fresh halibut rubbed well with chef secret spices simmered in creamy mango sauce served with Asparagus & mashed potatoes.

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.

HOME MADE BREAD PUDDING • \$10

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

CHOCOLATE CAKE • \$10

CHEESECAKE • \$10

SIDES • \$5

SWEET POTATO FRIES

BRUSSEL SPROUTS

MASHED POTATOES

SEASONAL VEGETABLES

BASMATTI RICE

FRIES

HOUSE SALAD

CAESAR SALAD

N/A DRINKS

COKE \$3.50

DIET COKE \$3.50

SPRITE \$3.50

HOT TEA \$3.50

ICED TEA \$3.50

LEMONADE \$3.50

ARNOLD PALMER \$4

SHIRLEY TEMPLE \$4

GINGER ALE \$3.50

GINGER BEER \$3.50

PELLIGRINO \$4

COFFEE \$3.50

DECAF COFFEE \$3.50

RED BULL SUGAR FREE \$6

MILK \$3.50

CHOCOLATE MILK \$4



= Gluten free



= Vegetarian

VEGAN MENU

APPETIZERS

BUFFALO CAULIFLOWER BITES \$16

BUFFALO CAULIFLOWER BITES ARE CRISPY, SPICY, AND SO DELICIOUS YOU'LL FORGET THEY'RE MADE WITH VEGGIES. COME WITH THE VEGAN RANCH FOR DIPPING!

CHICK'N FRIED MUSHROOMS \$16

THESE FRIED OYSTER MUSHROOMS ARE CRISPY COATED; THEY TASTE LIKE FRIED CHICKEN. SERVED WITH SWEET CHILI SAUCE.

BEET AND AVOCADO LIME TARTARE \$18

BEET AND AVOCADO TARTARE ARE A DELIGHTFUL VEGETARIAN DISH THAT COMBINES THE EARTHY SWEETNESS OF BEETS WITH THE CREAMY RICHNESS OF AVOCADO, SERVED WITH FRIED MALANGA.

ENTREES

VEGAN SINGAPORE NOODLES WITH TOFU \$30

THESE VEGAN SINGAPORE NOODLES MADE WITH CRISPY STIR-FRIED RICE NOODLES IN CURRY SAUCE, THEY FEATURE GREEN PEPPER, RED PEPPER, RED ONIONS, FRESH KALE, NAPA CABBAGE AND PAN-FRIED TOFU, THIS FLAVORFUL DISH MIGHT JUST BE YOUR NEW FAVORITE.

VEGAN CHICKPEA CURRY WITH RICE \$28

THIS VEGAN CHICKPEA CURRY RECIPE HAS A CREAMY COCONUT SAUCE, FRAGRANT WITH SPICES, AND STEAMED BASMATI RICE. IT'S A COMFORTING AND HEALTHY VEGAN DISH.

MEDITERRANEAN VEGAN PENNE WITH TOFU \$30

THESE VEGAN PENNE PASTA DISHES HAVE CREAMY COCONUT SAUCE, THEY FEATURE GREEN PEPPER, RED PEPPER, RED ONIONS, AND PAN-FRIED TOFU.

SALAD

KALE CAESAR SALAD \$14

A KALE CAESAR SALAD IS A NUTRITIOUS AND DELICIOUS DISH MADE WITH FRESH KALE, MUSHROOM BACON AND HOMEMADE CAESAR DRESSING.



Please notify your server of your dietary needs or allergies

ASK ABOUT CATERING!



WE CATER FOR ALL YOUR OCCASIONS