



APPETIZERS

MARINATED MIXED OLIVES	5
FRIED BRUSSELS SPROUTS GF	16
Gochujang, Bacon, Crispy Shallots, Peppadew Peppers	
TRADITIONAL SHRIMP COCKTAIL (5)	16
Cocktail Sauce, Lemon	
CHARCUTERIE PLATE	25
Chef's Selection of Meats, Cheeses, Seasonal Accoutrements	
SMOKED CHICKEN SLIDERS (3)	20
Alabama White Sauce, Green Apple Slaw, Brioche Bun	
FRITTO MISTO	19
A Fried Medley of Calamari, Shrimp, Meyer Lemon, Capers	
FRIED BUFFALO CAULIFLOWER GF V	14
Buffalo Sauce, Carrots, Celery, Blue Cheese Dressing	
AHI POKE NACHOS R	25
Asian Marinated Ahi Tuna, Jalapeño, Scallions, Furikake, Yuzu Kosho, Gochujang Aioli, Fried Wantons	

MAINS

TODAY'S FISH	MP
TODAY'S PASTA	MP
GRILLED TRI-TIP GF	44
Tuscan Tomato Salad, Saffron Sunchoke Purée, Basil Oil	
MARY'S ALL-NATURAL CHICKEN BREAST GF	36
Fingerling Potatoes, Charred Broccolini, Pearl Onions, Chicken Glacé	
ASIAN BRAISED SHORT RIB GF	45
Bok Choy, Ginger-Glazed Carrots, Five-Spice Demi-Glacé, Mashed Potatoes	
WARM FARRO AND QUINOA V	28
Pearl Onions, Radishes, Spring Peas, Asparagus, Chef's Mushrooms, Citrus Vinaigrette	
TURKEY AND SHITAKE MEATLOAF	32
Applewood Smoked Bacon, Mashed Potatoes, Roasted Carrots	

SOUPS, SALADS AND SIDES

TODAY'S SOUP	14
STONE FRUIT AND BURRATA SALAD GF V	20
Friseé, Harissa, Toasted Pistachios	
CHOPPED CAESAR SALAD R	16
Shaved Parmesan, House Croutons, Grilled Lemon, White Anchovies, Contains Raw Egg	
HOUSE SALAD GF V	16
Field Greens, Heirloom Cherry Tomatoes, Cucumber, Shaved Red Onion, Sherry Vinaigrette	
SIDES	
BASKET OF REGULAR OR SWEET POTATO FRIES	10
SEASONAL VEGETABLES	8
ADD CHICKEN TO ANY SALAD	9
ADD SHRIMP (4) TO ANY SALAD	12

PUB FARE

SHOYU RAMEN BOWL	28
Pork Belly, Shoyu Marinated Egg, Bok Choy, Scallions, Maitake Mushroom	
TRI-TIP MAC AND CHEESE	24
Aged White Cheddar, Herbed Ciabatta Crumb	
GRILLED FISH TACOS (3) GF	25
Corn Tortilla, Pickled Red Onion, Cabbage, Cilantro, Lime, Pineapple Pico de Gallo	
BUTTERMILK FRIED CHICKEN SANDWICH	25
House Slaw, Pickles, Tapatío and Old Bay Aioli, Brioche Bun, Fries	
THE LODGE ANGUS BURGER	23
Smoke Sauce, Choice of Cheddar or Swiss Cheese, Fries	
SUBSTITUTE FOR VEGGIE BURGER V	
TOPPINGS	
\$1 EACH: SAUTÉED ONIONS, SAUTÉED MUSHROOMS	

All beef is Certified Angus Beef®.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

We pride ourselves
on using the finest ingredients in our dishes, including organic meats and locally grown produce without trans fats.

Prices do not include sales tax | Split charge \$5 | 20% gratuity for parties of 8 or more | Corkage fee \$35 (per 750 ml; waived with bottle purchase)

GF Gluten-Free

V Vegetarian

VG Vegan

R Contains raw or undercooked food products