



APPS & SHARES

- HOUSEMADE BEET HUMMUS

V

15

Pickled Cauliflower, Heirloom Cucumbers, Flatbread
- AHI POKE TOSTADA

R

24

Marinated Sushi Grade Ahi Tuna, Shoyu Dressing, Chili Crisp, Mashed Avocado, Furikake, Green Onions

SALADS

- CHOPPED CAESAR SALAD

R

16

Shaved Parmesan, House Croutons, Grilled Lemon, White Anchovies
- HOUSE SALAD

V GF

16

Fresh Greens, Seasonal Veggies, Choice of Dressing

ADD CHICKEN TO ANY SALAD 9

ADD SHRIMP (4) TO ANY SALAD 12

CLASSICS WITH A TWIST

- THAI CHICKEN SOUP

16

Lew's Classic Recipe
- SHELLS AND CHEESE

22

"New School" American Cheese Sauce, Peas, House Smoked Pork Belly, Dorito Dust
- WEDGE SALAD

GF

18

Iceberg Lettuce, Warm Smoked Prosciutto Bits, Marinated Cherry Tomatoes, Pickled Red Onions, Schaft's Chunky Blue Cheese Dressing
- DYNAMITE SHRIMP (5)

20

Sushi Rice, Sweet and Spicy Glaze, Scallions, Sesame Seeds

PUB FARE

- SEASONAL GRILLED FLATBREAD

24

Assorted Charcuterie, Assorted Artisanal Cheeses, Seasonal Vegetables
- BAJA FISH TACOS (2)

25

Slaw, Pickled Red Onion, Escabeche
Flour-Corn Blend Tortilla
- THE LODGE ANGUS BURGER

24

Half-Pound American Wagyu Beef Patty, Lodge Burger Sauce, Pickled Red Onions, Brioche Bun, Choice of Swiss, Cheddar or "New School" American Cheese, Fries

SUBSTITUTE FOR VEGGIE BURGER V

ENTRÉES

- TODAY'S FRESH CATCH

MP
- GRILLED RIB EYE

GF

59

Grilled Broccolini with Lemon Zest and Chili Flakes, Chimichurri Butter, Fries
- MUSHROOM BOLOGNESE

V

30

Heirloom Summer Squash, Bucatini, EVOO, Parmesan
- MARY'S ORGANIC FREE-RANGE CHICKEN

GF

32

Tomato Salad, Grilled Peaches, Heirloom Cucumbers, Pickled Shallots, Champagne-Dill Vinaigrette

SIDES FOR THE TABLE

- BASKET OF FRIES

V GF

10

Regular or Sweet Potato Fries
- GRILLED BROCCOLINI

V GF

12

Lemon Zest and Chili Flakes
- CHEF'S MUSHROOM BLEND

V GF

12

Herb Butter
- SUMMER SQUASH MEDLEY

V GF

10

- VG

Vegan
- GF

Gluten-Free
- V

Vegetarian
- R

Contains raw or undercooked food products

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)