



APPETIZERS

Spinach Artichoke Dip
Fresh Spinach and artichoke hearts folded into an herb blend of cheeses, served with pita bread. ■ 10

Hummus Plate
Housemade hummus served with pita bread. ■ 10

Mozzarella Sticks
Lightly breaded and deep fried until golden brown served with a side of marinara sauce. ■ 9

Loaded Woods Chips
Our house made BBQ chips topped with tender pulled pork, cheddar, mozzarella and provolone cheeses, fresh jalapenos and our house BBQ sauce. ■ 9

Fried Pickles
A generous serving of fried dill pickle chips served with a tangy dipping sauce. ■ 8

Soft Pretzels
Fresh Baked soft pretzels served with a generous portion of artisan beer cheese. ■ 10

Pot Stickers
Steamed and served with a honey teriyaki dipping sauce. ■ 9

SIDES

- Baked Potato
- Sweet Potato
- French Fries
- Mashed Potatoes
- Vegetable Du Jour
- Rice Pilaf
- Baked Beans

Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase the chances of foodborne illness, especially if you have certain medical conditions.

SOUPS & SALADS

French Onion Gratinée
A classic homemade favorite served in a crock, topped with homemade croutons and provolone cheese. ■ 7

Soup of the Day
Ask your server for today's soup. Cup ■ 4 Bowl ■ 5

House Salad
Salad blend, diced egg, cheddar cheese, bacon, red onion, croutons and cherry tomatoes.
Side ■ 6 / Entree ■ 9

Chicken Caesar Salad
Crisp romaine lettuce, shredded parmesan cheese, and croutons, tossed in a classic Caesar dressing with grilled chicken.
■ 14 ■

Greek Salad
Romaine lettuce, kalamata olives, cucumbers, pepperoncini, tomato, red onion and cubed feta cheese served with our Greek dressing.
■ 12 ■

SMOKEHOUSE FAVORITES

Served with your choice of two sides

Deluxe Pulled Pork Sandwich
Our signature pulled pork, loaded with 2 slices of brisket and our house BBQ sauce topped with onion straws on a toasted split top bun.
■ 17 ■

Beef Brisket
Tender and juicy beef brisket smoked for 12 hours. Served choice of potato and vegetable du jour.
■ 21 ■

Smoked BBQ Belly
Pork Belly burnt ends, smoked and finished with a barbeque glaze.
■ 18 ■

Smoked Turkey
Thick cut smoked turkey breast finished with a delicious honey glaze.
■ 16 ■

ENTREES

Cowboy Ribeye
A giant 18-ounce choice bone-in ribeye grilled to order. Served with your choice of two sides. ■ 49

Sirloin Steak
A 10-ounce steak hand cut and grilled to order. Served with your choice of two sides. ■ 26

Smothered Pork Chop
Lightly breaded and fried to perfection. Served with a marsala mushroom gravy and your choice of two sides. ■ 18

Pot Roast
Slow cooked pot roast in natural juices, Served with your choice of two sides. ■ 17

Lodge Burger
A half-pound fresh steak burger grilled with your choice of American, Swiss or cheddar cheese. Served on a brioche bun with french fries. ■ 14

Lemon Grilled Salmon
An 8-ounce fillet, grilled and finished in a bed of lemon garlic. Served with your choice of two sides. ■ 20

Alaskan Pollock
A large portion of hand breaded Alaskan Pollock fried to perfection. Served with your choice of two sides. ■ 16

Chicken Marsala
Pan-seared chicken breast topped with a hearty mushroom marsala sauce. ■ 21

Chicken Pot Pie
Chicken breast and mixed vegetables cooked in a savory gravy topped with a puff pastry crust. ■ 15

Pasta & Meatballs
Fresh tender pasta topped with our homemade marinara sauce and meatballs. Served with fresh garlic bread. ■ 15

Chicken Tortellini
Spinach, sundried tomatoes, diced chicken and tortellini with a pesto alfredo sauce. Served with fresh garlic bread. ■ 19

Grilled or Cajun Chicken Alfredo
Sliced button mushrooms, peas, bacon and fettuccine pasta tossed in a creamy Alfredo sauce. Served with garlic bread. ■ 18

BEVERAGES

- Coke
- Diet Coke
- Sprite
- Blue Powerade

- Red Cream Soda
- Root Beer
- Lemonade
- Sweet Tea
- Unsweet Tea

- Coffee
- Hot Tea
- Milk
- Chocolate Milk