

APPETIZERS

Ceviche and Calamari - Peruvian style ceviche paired with corn meal breaded calamari.	\$18
Prawn Cocktail - Jumbo prawns served with a Bloody Mary sauce, guacamole and pico de gallo.	\$18
Mushrooms 3 Ways - Served with a curry coconut milk reduction.	\$12
Steak Bites - Seasonal bites of steak served with mango, roasted red pepper, queso fresco and fresh cilantro.	\$14
SALADS	
Caesar - Romaine tossed in an anchovy Dijon mustard dressing served with parmesan and crustini	\$11
House Salad - Butter lettuce, radish, carrot, scallions, queso fresco with a lime chili dressing.	\$6
Berry Salad - A blend of spring mix and spinach with raspberries, blueberries, pecans, feta cheese and a berry vinaigrette dressing.	\$14
ENTREES	
Double R Ranch New York - USDA Prime cut striploin served with fingerling potatoes, sauteed carrots and bone marrow butter.	\$48
Ribeye - Mashed potatoes, grilled asparagus with a Port Bordelaise.	\$45
Cioppino - Salmon, prawns and clams served in a house made seafood red sauce.	\$28
Salmon Pasta- Grilled salmon over a house made squid ink tagletelli with a zesty spinach sauce, roasted red pepper puree and queso fresco.	\$26
Half Roasted Chicken - Served with roasted corn, green beans, fried fingerling potatoes, topped with a tequila lime sauce, mushrooms, onion and jalapeno.	\$25
Steak and Fritz - 8 oz. sirloin with rosemary fries.	\$23
Bone-in Pork Chop - 10 oz. bone-in pork chop in a house made marinade, served with rice, lentils, sauteed carrots and salsa verde.	\$23
Waavu Burger - 807 patty topped with peppered bacon, queso fresco, avocado crème	\$20

Wagyu Burger - 8oz patty topped with peppered bacon, queso fresco, avocado crème, \$20 tomato, onion and fresh greens served on a brioche bun and rosemary fries.

Please ask about our daily specials!



Chicken Tenders

Burger

BEVERAGES

Soft Drinks \$8 \$3 Iced Tea \$10 \$3 \$10 Coffee \$3

THE LODGE SWEETS Ask your server about our fresh-made desserts. Rotates daily.

HOLY SMOKES! SUNDAY BBD

Every Sunday 5pm - 8pm

All our meats are cooked to required minimum temperatures. Upon request we will cook to your specifications. Consuming raw or under cooked meats may increase risk of foodborne illness.