ADVENTURE STARTERS

FRIED PICKLE SPEARS
Large juicy dill pickle spears, dipped and fried to a crisp golden brown. Served with house-made Alabama white sauce on the side. **7.99**

DUCK WINGS "A LODGE ORIGINAL"
Six duck wing drumettes, wrapped in a crispy golden coating, tossed in chili BBQ sauce and topped with scallion rings (no sauce upon request). **11.99**

PORK BELLY PLANKS
Better than bacon! Pork belly planks, slow smoked then roasted and cut in dipping size planks. Served with maple glaze on the side. **10.99**

SWISS MOUNTAIN FONDUE
Imported Swiss and Gruyère cheeses, melted with white cheddar cheese and a light craft ale in a cast iron skillet. Served with soft pretzel bread cubes, fresh apple wedges and veggies to dip. **14.99**

HOUSE SMOKED WINGS
Jumbo chicken wings, slow smoked. Served with celery, carrots, and bleu cheese. Order 'naked' or tossed with honey buffalo wing sauce. 6: **8.99** | 12: **15.99** | 18: **21.99**

LODGE SAMPLER PLATTER
Share with your friends and family: roasted pork belly planks, boneless wings, fried okra, mozzarella planks, and fried pickle spears. ***Great for sharing!*** **16.99**

BURNT ENDS "A LODGE FAVORITE"
Our signature burnt ends are cut from slow smoked brisket, pan seared with our own Lodge Kansas City BBQ sauce to sticky-crunchy goodness and served over a yeast roll. **9.99**

MOZZARELLA PLANKS
Golden fried Wisconsin mozzarella, seasoned with breadcrumbs. Served with house-made marinara. **8.99**

FRIED GREEN TOMATOES
1/2 slices of tart green tomatoes, lightly seasoned and breaded, then fried to a golden brown and served with our house-made Alabama White sauce. **8.99**

LODGE NACHOS
Layers of crisp & warm house-made potato chips smothered with our cheddar cheese sauce, then topped with diced tomatoes, onions, chives and sour cream (vegetarian). Small **6.99** / Large **9.99**
Add smoked bacon crumbles for **1.00** or your choice of chicken chili, Angus beef chili or pulled pork for **2.00**

DUCK POT-STICKERS
Pan seared pot-stickers, stuffed with lean diced duck breast. Served with chili BBQ sauce. **10.99**

SMOKEY PORK RINDS
Perfectly seasoned pork rinds, fried crispy & crunchy. Single: **2.99** | Share: **3.99**

HOMEMADE SOUPS

All soups are served with oyster crackers.

CHICKEN CHILI "A LODGE FAVORITE"
Smoked white chicken meat slow cooked with beans, fresh veggies, herbs and spices, topped with colby-jack cheese. A lighter way to enjoy your chili.
Cup **5.99** | Bowl **8.99**

LODGE BEEF CHILI
A classic chili. House-made with ground beef, simmered with kidney & black beans, bell peppers, tomatoes and spices. Topped with colby-jack cheese and sour cream.
Cup **5.99** | Bowl **8.99**

STEAK & ALE CHOWDER
A hearty chowder full of tender beef chunks and potatoes, stewed in craft ale. Served topped with fried onion straws.
Cup **5.99** | Bowl **8.99**

ORGANIC TOMATO SOUP
Smooth and creamy tomato soup, with just the perfect amount of spice! Garnished with shaved parmesan.
Cup **5.99** | Bowl **8.99**

GARDEN FRESH SALADS

GRILLED ROMAINE WEDGE
Halved artisan romaine heart, lightly grilled and topped with bleu cheese crumbles, diced grape tomatoes, applewood smoked bacon, red onion slivers and bleu cheese dressing. **9.99**

BBQ SALAD
Romaine lettuce mix topped with grape tomatoes, peppers, pico de gallo and onion tanglers. Served with BBQ ranch dressing.
Chicken **11.99** Brisket **13.99**
Pulled Pork **11.99** Shrimp **14.99**

SMOKED CHICKEN & APPLE
A bed of fresh artisan lettuce, topped with pulled house-smoked chicken, grilled apple and wild mushrooms, garnished with candied pecans and cranberries. Apple cider vinaigrette dressing. **12.99**

TURKEY COBB SALAD
Chopped house smoked turkey breast, romaine lettuce, cucumbers, eggs, avocado, pico, and cheddar cheese. Dressing of your choice. **12.99**

CLASSIC CAESAR SALAD
Chopped romaine hearts, tossed with creamy Caesar dressing and topped with shaved parmesan and house-made croutons. Small **4.99** | Large **8.99**
Add: Smoked or Grilled Chicken **3.00**
Jumbo Shrimp **5.00** | Grilled Salmon* **8.00**

LODGE HOUSE SALAD
Romaine lettuce mix, topped with grape tomatoes, red onion slivers, cucumbers, peppers and shredded colby-jack cheese. Small **4.99** | Large **8.99**
Add: Smoked or Grilled Chicken **3.00**
Jumbo Shrimp **5.00** | Grilled Salmon* **8.00**

ALL AMERICAN BBQ

Served with corn bread and two signature sides of your choice.

SLOW-SMOKED PORK RIBS "A LODGE FAVORITE"
Dry rubbed, then slow-smoked for hours. Flavorful, juicy & tender. Pick from;
Danish Baby Back (full rack) **16.99** | 4 Large Spare Ribs **15.99** | 6 Large Spare Ribs **18.99**

SLOW ROASTED PULLED PORK
Pork butt, fork tender and hand shredded. A Southern standard for great BBQ. **13.99**

SMOKED HALF CHICKEN
Half chicken, marinated and slow-smoked to juicy perfection with crispy golden skin. So good with our Alabama white sauce. **13.99** Add a half rack (6 bone) of ribs for **5.00**
(Note: Our chicken is always fully cooked, although the wood smoking process might add a slightly pink color)

TEXAS STYLE BEEF BRISKET
Angus beef brisket, seasoned with Texas Dalmatian rub, then slow-smoked for as long as it takes to get that perfect smoke ring. Carved from the "flat". "The King of BBQ" is best enjoyed with our Texas Moppin' sauce. **18.99**

BEEF TOP ROUND
Top round beef, seasoned and smoked slow and low for hours. Sliced thin and piled high with a side of creamy horseradish sauce for the best roast beef around. **14.99**

SMOKED TURKEY BREAST
A generous portion of our lean, juicy, and tender turkey breast. Smoked in house and sliced thick. It's like a taste of Thanksgiving, just healthier! **13.99**

SMOKED BBQ COMBOS

"PICK 2" COMBO 14.99 | "PICK 3" COMBO 17.99

MIX & MATCH OUR SLOW-SMOKED BBQ SELECTIONS:

PULLED PORK
QUARTER CHICKEN
TURKEY BREAST
TOP ROUND
PORK SAUSAGE

ADD $2 EACH FOR:

TEXAS BRISKET
SPARE RIBS (2)
BABY BACK RIBS (1/2 RACK)

Served with corn bread and 2 Signature Sides of your choice.

IF PIGS HAD WINGS
- Half rack of Baby back ribs and 6 smoked wings **19.99**
- Pulled pork and half chicken **16.99**
- Half rack of Baby back ribs and a half chicken **18.99**

GRIZZLY BEAR FAMILY COMBO
2+ lbs of meat from a full rack of baby back ribs or (4) spare ribs, pulled pork, brisket, and 1/2 chicken, served with 3 double sides of your choice. **39.99** (feeds 3)

KODIAK BEAR FAMILY COMBO
3+ lbs of meat from 1 1/2 racks of baby back ribs or (6) spare ribs, more pulled pork, brisket, 1/2 chicken, served with 4 double sides of your choice. **58.99** (feeds 4)

TAKE THE BIG BEAR CHALLENGE! *Finish any family combo by yourself and receive FREE dessert and an "I SURVIVED THE LODGE!" T-shirt.*

SIGNATURE SIDES

*All entrees are served with 2 sides of your choice. (Add an additional side for **2.99**)*
Apple Coleslaw • Fried Okra • Green Beans • Collard Greens
Crisp Potato Chips • Steamed Broccoli • Smashed Red Potatoes
Potato Plank Fries • Bacon Mac N' Cheese • Potato Salad
Baked Beans • Jasmine Rice

PREMIUM SIDES

*Upgrade your side to a premium side for only **2.00** (Add an additional side for **4.99**)*
Sweet Potato Waffle Fries • Asparagus • Brussels Sprouts
Corn Soufflé • Baked Potato

BACKYARD BURGERS

Served with a fried pickle spear and 2 signature sides of your choice.

BISON BURGER "A LODGE FAVORITE"
A 1/2 lb of lean bison*, hand-pattied and cooked to order. Placed on lettuce & tomato and topped with a Colby-jack cheese plank and onion straws, served on a brioche bun. **17.99**

GRILLED LAMB BURGER
A 1/2 lb of flavorful lamb* grilled to order, set on a brioche bun over lettuce and grilled tomatoes, red onions, and topped with house-made tzatziki. **15.99**

ANGUS CHEESE BURGER
A 1/2 lb of certified Angus beef* grilled to order, set on a brioche bun over lettuce and tomato and topped with a melted colby-jack cheese plank and onion straws. **12.99**

THE MIGHTY 1LB GRIZZLY BURGER
Two 8oz Angus Beef* patties, grilled to order and stacked high with lettuce, tomato, and melted Colby-jack cheese planks. Topped with peppercorn aioli, on a brioche bun. **18.99**

BLACK BEAN & PORTOBELLO BURGER (VEGETARIAN)
A 6oz black bean patty, placed on lettuce & tomato and topped with provolone cheese, a grilled portobello mushrooom cap, and creole mustard. Served on a brioche bun. **12.99**

Add 2 strips of applewood smoked bacon to any burger + $2
Cooking bison or lamb beyond medium will dry out your delicious burger!

SANDWICHES & MELTS

Served with 2 signature sides of your choice.

LODGE BBQ RIBWICH
Slow-smoked baby back ribs, pulled off the bone and basted with our own Kansas City BBQ sauce, served on Texas toast with apple coleslaw and pickles. **14.99**

B-C-T GRILLED CHEESE
Because cheese is better than lettuce! Double cheese (American and cheddar), with applewood smoked bacon and seared tomatoes on grilled Texas toast. **12.99**

THE LODGE MELT
A brioche bun, piled high with slow-smoked, thin-sliced top round over creamy horseradish sauce, topped with melted cheddar cheese. **12.99**

SMOKED PHILLY CHEESE
The Lodge version of a Philly: piles of slow-smoked beef top round, beer caramelized onions & peppers under melted provolone cheese, served on a hoagie roll with a smoky au-jus on the side. **13.99**

BBQUBAN "A LODGE ORIGINAL"
Our Lodge twist on the classic Cuban, using our low and slow-smoked pulled pork and thick- cut applewood smoked bacon. Topped with pickle planks, spicy mustard, mayo and of course lots of Swiss and American cheese, served on a pressed hoagie roll. **13.99**

PULLED PORK SLIDERS
Juicy pulled pork, topped with coleslaw, pickles, onion straws and Carolina Gold BBQ sauce. 2 sliders (or make it a sandwich on a brioche bun) **11.99** | 3 sliders **14.99**

IT'S A WRAP

Served with 2 signature sides of your choice.

TURKEY BACON RANCH WRAP
Slow-smoked turkey with romaine lettuce, shredded colby-jack cheese, bacon bits, pico de gallo, served in our sweet chili wrap with creamy ranch dressing. **12.99**

BBQ BRISKET WRAP
Low and slow-smoked Texas brisket with beer-caramelized onions, creamy horseradish sauce, wrapped up with romaine lettuce and tomato in our sweet chili wrap. **13.99**

ROAST BEEF WRAP
Slow-smoked top round sliced thin topped with chopped romaine hearts, diced tomato, colby-jack cheese, and creamy horseradish sauce rolled in our sweet chili wrap. **12.99**

CAROLINA PULLED PORK WRAP "A LODGE FAVORITE"
Slow-smoked pulled pork, slathered with our own Carolina Gold BBQ sauce, topped with apple coleslaw, pickles and crunchy onion straws in our sweet chili wrap. **12.99**

VEGGIE WRAP (VEGAN)
Sweet chili wrap, filled with asparagus, roasted red peppers, tomatoes, a chopped portobello mushroom, and romaine lettuce, drizzled with balsamic vinaigrette. **11.99**

DINNER SPECIALS

FAMOUS SKILLETS

A Lodge favorite, served in a warmed cast iron skillet.

THANKSGIVING TURKEY
Lean, juicy, and tender turkey breast smoked in house, served with corn soufflé, your choice of collard greens or green beans, white gravy & cranberry sauce. 14.99

PHILLY CHEESE STEAK
Thin-sliced top round with beer carmelized onions, sautéed peppers & melted provolone cheese. Served on top of smashed red potatoes, then topped with house-made au jus. 14.99

FILET MIGNON
Tender Filet Mignon* tips, simmered in our mushroom gravy served over jasmine rice with Brussels sprouts. 19.99

SMOKED CHICKEN APPLE
Slow-smoked chicken, tossed with fresh fuji apples, diced red onion and balsamic & basil dressing. Served with Brussels sprouts on jasmine rice. 15.99

CHICKEN BACON MASH
Boneless chicken wings, served over smashed red potatoes, smothered in homemade white gravy. Topped with bacon bits and shredded colby-jack cheese. 14.99

BURNT ENDS
A double serving of our signature burnt ends, pan seared with our Lodge KC BBQ sauce. Served with jasmine rice & green beans. 19.99

LODGE SIGNATURES

BACON WRAPPED MEATLOAF
Slow-smoked meatloaf, wrapped in applewood smoked bacon. Served with green beans, smashed potatoes and mushroom gravy. **16.99**

PAN-SEARED RAINBOW TROUT
A double rainbow trout fillet, quickly pan-seared and topped with a light lemon butter. Served with green beans over smashed red potatoes. **16.99**

CEDAR PLANK SALMON
Wild caught Alaskan Salmon*, topped with wild flower honey glaze and grilled on a cedar plank. Served with jasmine rice and grilled asparagus spears. **19.99**

WOOD-GRILLED FLAT IRON STEAK
8oz flat iron steak*. Well-marbled, richly flavored and juicy. Served with Brussels sprouts and smashed red potatoes. **19.99**

COUNTRY FRIED STEAK
Tender steak cutlet, seasoned and breaded, fried to a golden brown, served with green beans, smashed potatoes and white gravy. **14.99**

FILET MIGNON MEDALLIONS
Tender Filet medallions*, grilled to order and topped with a black peppercorn aioli, served over smashed red potatoes with mushroom gravy and a side of grilled asparagus. 2 medallions (6oz) **19.99** | 3 medallions (9oz) **24.99**

MENU ITEMS ANNOTATED WITH *: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HOMEMADE DESSERTS

WARM COBBLER OF THE DAY "A LODGE FAVORITE"
Baked in a flaky crust and served hot in a mason jar, with vanilla bean ice cream and candied pecans. Please ask your server for today's selection. **6.99**

REESE'S PEANUT BUTTER PIE
Light and creamy Reese's peanut butter filling drizzled with Hershey's caramel and dark chocolate fudge topping on a baked almond crust, made with Hershey's cocoa. **6.99**

SALTED CARAMEL CRUNCH SKILLET COOKIE
Caramelized butter dough, white chocolate, macadamia nuts, crisp pretzel bites, Heath toffee pieces and a pinch of sea salt - all mixed together and baked in a cast iron skillet. Served warm with a scoop of vanilla bean ice cream on top. **6.99**

FUNNEL CAKE FRIES "EVERYONE LOVES THESE!"
Tastes just like your favorite memories from the fair! Our funnel cake fries are covered in powdered sugar and served with raspberry dip on the side. **5.99**

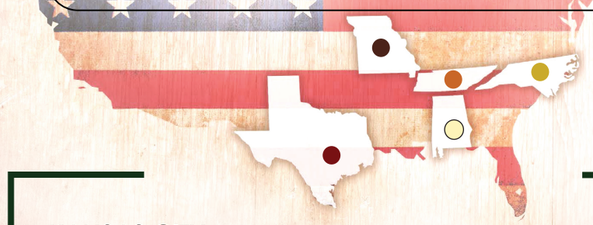
CHOCOLATE S'MORES FONDUE "A SHARABLE LODGE ORIGINAL!"
Make your own Lodge S'mores - right on your table, just without the campfire: Start with toasted marshmallows on a stick. Dip in melted Belgian chocolate fondue and roll in crushed graham crackers & pretzel pieces. **9.99**

AMISH BREAD PUDDING
A secret Amish bread pudding recipe evokes memories of simpler times with the smell of cinnamon, vanilla, fresh and warm from the oven. Served with a scoop of vanilla bean ice cream and topped with a caramel drizzle . **6.99**

FLORIDA KEY LIME PIE (GLUTEN FREE)
A classic South Florida favorite, full of the tangy taste of genuine Key Limes, resting on a delicious gluten free almond crust. Served with a dollop of whipped cream, lime drizzle, and garnished with a lime twist. **6.99**

LODGE SAUCES

MADE EXCLUSIVELY FOR THE LODGE WITH OUR OWN SECRET RECIPES USING ONLY THE FINEST INGREDIENTS



KANSAS CITY HONEY BBQ
Thick and rich. A classic BBQ sauce with layers of flavor from molasses, honey, tomato, onion and a touch of vinegar. Goes well on everything.

TEXAS MOPPIN' SAUCE
Smokey heat with a bite. Traditionally a tomato based moppin' sauce made with vinegar, chili, cumin and beer. Excellent on our Texas brisket!

MEMPHIS BOURBON
Sweet heat with a kick, exclusive BULLEIT Bourbon based sauce with sweet vanilla undertones and the lingering heat of chili peppers with a kick of Bulleit Bourbon. Great with ribs & pork.

ALABAMA WHITE
Creamy & tangy, yet mild.
A completely unexpected white BBQ sauce that blends mayo, apple cider vinegar and lemon juice. Amazing with chicken! *(Refrigerated, served upon request)*

CAROLINA GOLD BBQ
Slightly sweet yet tart. The sweetness of cane sugar blends with a tart bite of mustard for a combination that is perfect for pulled pork.

All our Lodge BBQ sauces are proudly made locally, using our own recipes and contain ZERO high fructose corn syrup but only the highest quality ingredients. 100% Gluten Free!

Want to take a Lodge BBQ Sauce home? Retail bottles are for sale at the hostess stand, or simply ask your server for details.

THE LODGE

FOR SPORTS, BREWS & BARBEQUES

DINNER