



# SMOKIN' STARTERS

<b>TRIPLE PRIME CHILI</b> Smoked Brisket, Ground Beef & Ribeye Chili with Fresh Vegetables, Herbs and Spices. Topped with Shredded Colby Jack Cheese and Jalapeños	<b>6</b>	<b>BBQ BAO BUNS</b> Brisket, Kimchi, Sriracha Mayo, Scallions	<b>10</b>	<b>ONION RING TOWER</b> Buttermilk Ranch, KC BBQ Sauce	<b>9</b>
<b>STICKY RIBS</b> Flash Fried, Tossed In Honey Sriracha, Scallions, Sesame Seeds	<b>14</b>	<b>FRIED PICKLE SPEARS</b> Alabama White Sauce	<b>8</b>	<b>BAKED MAC N CHEESE</b> Elbow Noodles, 4 Cheese Sauce, Breadcrumbs, Cheddar-Jack Cheese	<b>11</b>
<b>BRISKET BURNT ENDS</b> "A LODGE ORIGINAL" Pan-Seared Slow Smoked Brisket Ends, Kansas City BBQ Sauce, Texas Toast	<b>12</b>	<b>BAVARIAN PRETZEL STICKS</b> Salted Soft Pretzels, Lodge Queso	<b>10</b>	<b>CRISPY BRUSSELS SPROUTS</b> Habanero Bacon Jam, Goat Cheese, Candied Pecans	<b>10</b>
<b>LODGE BBQ NACHOS</b> House-Made Potato Chips, Cheddar Cheese Sauce, Bacon Bits, Pica, Chives, Sour Cream, BBQ Drizzle. (Add Pulled Chicken or Pulled Pork \$2 ea)	<b>11</b>	<b>CHEESE CURDS</b> Marinara	<b>9</b>	<b>PORK BELLY PLANKS</b> Crispy Pork Belly, Maple Honey Glaze, Grilled Pineapple	<b>12</b>
		<b>LOADED POTATO SKINS</b> Street Corn Style, Cilantro-Aioli, Cotija Cheese, Pickled Onions, Chives	<b>11</b>	<b>SMOKEY PORK RINDS</b> Seasoned Pork Rinds, Fried Crispy	<b>4</b>
		<b>SMOKED JUMBO WINGS</b> 12   20 Choice of 6 or 12 House-Smoked Chicken Wings, Celery, Carrots, Blue Cheese and Honey-Buffalo Dressing		<b>LODGE SAMPLER</b> Fried Pickles, Pork Belly Planks, Onion Rings, Cheese Curds, Chicken Tenders	<b>22</b>

## GARDEN

Add: Grilled Chicken \$5 | Shrimp \$6 | Smoked Brisket \$8 | Make it a Wrap + \$1

<b>SOUTHWEST SALAD</b> Chopped Romaine, Pico, Black Beans, Cheddar-Jack Cheese, Avocado, Corn, Crispy Tortilla, Poblano Avocado Ranch	<b>12</b>
<b>FAR EAST SALAD</b> Mixed Greens, Toasted Sesame Seeds, Cucumber, Crispy Wonton, Mandarin Oranges, Scallion, Pickled Onion, Ginger-Sesame Dressing	<b>13</b>
<b>COBB SALAD</b> Chopped Romaine, Bacon, Blue Cheese, Chopped Egg, Tomato, Blue Cheese Dressing, Cornbread Croutons	<b>12</b>
<b>CLASSIC CAESAR SALAD</b> Chopped Romaine Hearts, Creamy Caesar Dressing, Shaved Parmesan, Croutons	<b>11</b>
<b>BERRIES &amp; CREAM SALAD</b> Mixed Greens, Apples, Strawberries, Raspberries, Blueberries, Goat Cheese, Candied Pecans, Citrus Vinaigrette	<b>13</b>

## HANDHELDS

Served with Fries, House-Made Chips or Coleslaw | Make it a Wrap + \$1 | Add Bacon +\$2

<b>LODGE SMASH BURGER*</b> Lettuce, Tomato, Onion, Pickles, Brioche Bun	<b>15</b>	<b>NASHVILLE HOT</b> Crispy Chicken, House Seasoning, Pickle, Brioche Bun	<b>14</b>
<b>RODEO SMASH BURGER*</b> Cheddar Cheese, KC BBQ, Onion Rings, Pickled Jalapeños, Brioche Bun	<b>16</b>	<b>GRILLED CHICKEN</b> Chicken Breast, Swiss Cheese, Sliced Pickles, Lettuce, Tomato, Onion, Alabama White Sauce, Brioche Bun	<b>13</b>
<b>SMASH PATTY MELT*</b> Swiss Cheese, Caramelized Onions, Burger Sauce, Toasted Rye	<b>16</b>		
<b>TURKEY BURGER</b> Lettuce, Tomato, Onion, Cranberry Aioli, Wheat Bun	<b>12</b>		
<b>BRISKET RUEBEN</b> Smoked Brisket, Sliced Pastrami, Swiss Cheese, Sauerkraut, 1000 Island Dressing, Toasted Rye	<b>18</b>		
<b>PULLED BBQ SANDWICH</b> Pulled Pork or Chicken, Apple Coleslaw, Pickles, Onion Tangles, Carolina Gold BBQ, Brioche Bun	<b>13</b>		

### LODGE FAVORITES

<b>BBQUBAN</b> Slow-Smoked Pulled Pork, Applewood-Smoked Bacon, Swiss Cheese, Pickles, Spicy Mustard, Mayo, Hoagie Roll	<b>15</b>
<b>BISON BURGER</b> ½ Pound of Lean Grass-Fed Bison, Colby-Jack Cheese, Lettuce, Tomato, Onion Tangles, Brioche Bun (Bison Burgers are prepared medium rare)	<b>18</b>
<b>RIBEYE CHEESESTEAK</b> Shaved Ribeye, American Or Provolone, Onions & Peppers, Garlic Aioli, Hoagie Roll, Au Jus	<b>22</b>

## PLATES & PLATTERS

### DINNER FOR TWO

**32OZ SLOW - SMOKED DINO RIB** 50  
Bone-In Beef Short Rib. Served with your Choice of 3 Signature Sides & Cornbread

<b>SLOW-SMOKED RIBS</b> St. Louis Ribs	<b>SML   LRG</b> <b>19   32</b>
<b>BBQ TACOS PORK OR BRISKET</b> Pork or Brisket Apple Coleslaw, Onion Tangles, Texas Moppin' Sauce, Green Onion, Flour Tortilla	<b>13   18</b>
<b>HOME-STYLE CHICKEN TENDERS</b> Buttermilk & Pickle Juice Marinated All White Meat, Cajun Seasoned Flour	<b>18</b>

Served with choice of 2 signature sides.

<b>BRAISED PORK OSSO BUCCO</b> Slow Braised For 5 Hours	<b>24</b>	<b>PRETZEL CRUSTED PORK CHOPS</b> Honey Mustard Cream Sauce	<b>19</b>
<b>SMOKED BISON MEATLOAF</b> Bacon Wrapped, Peppercorn Gravy	<b>19</b>	<b>SURF &amp; TURF SKEWERS</b> Jumbo Grilled Shrimp, Maple Bourbon Glazed Pork Belly, BBQ Butter	<b>20</b>
<b>LAMB CHOP LOLLIPOPS</b> Chimichurri	<b>34</b>	<b>FILET MEDALLIONS*</b> Mushroom Gravy	<b>29</b>
<b>SALMON*</b> Maple Honey Glaze	<b>24</b>	<b>12oz RIBEYE*</b> Peppercorn Gravy	<b>35</b>
<b>FISH &amp; CHIPS</b> "A LODGE FAVORITE" Craft Beer Battered Crispy Wild Alaskan Cod, French Fries & Tartar Sauce	<b>18</b>	<b>COUNTRY FRIED STEAK</b> Tender Steak Cutlet, Homemade Country Gravy	<b>17</b>

## PITMASTER BBQ COMBOS

Served with choice of 2 signature sides & cornbread.

**PICK 2 COMBO \$17 | PICK 3 COMBO \$22**

<b>ST. LOUIS RIBS (4-BONE) + \$5</b>	<b>PULLED PORK</b>	<b>SMOKED BRISKET + \$4</b>
<b>SMOKED QUARTER CHICKEN</b>	<b>PULLED CHICKEN</b>	<b>SMOKED BISON MEATLOAF + \$2</b>
<b>BRISKET BURNT ENDS + \$4</b>	<b>BRISKET BURNT ENDS SAUSAGE + \$2</b>	<b>CHICKEN TENDERS</b>

### BBQ SAUCES

**Kansas City Honey**  
Sweet & Rich

**Texas Moppin' Sauce**  
Smokey & Spicy

**Memphis Bourbon**  
Sweet & Spicy

**Carolina Gold**  
Sweet & Tart

**Alabama White**  
Creamy & Tart



## SIDES

**Signature \$3 ea**

Chopped Coleslaw  
Buttered Corn  
Baked Beans  
French Fries  
Fried Okra  
Green Beans  
Mac n' Cheese  
Mashed Potatoes  
Crispy Potato Chips

**Premium \$6 ea (Upgrade +\$3 ea)**

Sweet Potato Waffle Fries  
Roasted Mushrooms  
Crispy Brussels  
Grilled Asparagus  
Dirty Rice