

SMOKIN' STARTERS

TRIPLE PRIME CHILI 7 Smoked Brisket, Ground Beef & Top Round Chili with Fresh Vegetables, Herbs and Spices. Topped with Shredded Colby Jack Cheese and Jalapeños	SMOKED FISH DIP 16 House-Made Chips, Smoked Wahoo, Pickles, Celery Sticks	ONION RING TOWER 10 Buttermilk Ranch, KC BBQ Sauce
FRIED GREEN TOMATO STACK 10 Whipped Goat Cheese, Pepper Jelly, Micro Herbs	DUCK WINGS 18 Sweet Chili Sauce, Scallion	BACON MAC N' CHEESE 11 Baked Pasta Shells, Four-Cheese Sauce, Breadcrumbs, Cheddar Jack Cheese
BRISKET BURNT ENDS 12 "A LODGE ORIGINAL" Pan-Seared Slow-Smoked Brisket Ends, Kansas City BBQ Sauce, Texas Toast	FRIED PICKLE SPEARS 9 Alabama White Sauce	CRISPY BRUSSELS SPROUTS 10 Habanero Bacon Jam, Goat Cheese, Candied Pecans
LODGE BBQ NACHOS 12 House-Made Potato Chips, Cheddar Cheese Sauce, Bacon Bits, Pico, Chives, Sour Cream, BBQ Drizzle. (Add Pulled Chicken or Pulled Pork \$2 ea)	BAVARIAN PRETZEL STICKS 11 Salted Soft Pretzels, Lodge Queso	PORK BELLY PLANKS 12 Crispy Pork Belly, Maple Honey Glaze, Grilled Pineapple
	LOADED POTATO SKINS 12 Street Corn-Style, Cilantro-Aioli, Cotija Cheese, Pickled Onions, Chives	LODGE SAMPLER 23 Fried Pickles, Pork Belly Planks, Onion Rings, Fried Okra, Chicken Tenders
	SMOKED JUMBO WINGS 12 20 Choice of Six or Twelve House-Smoked Chicken Wings, Celery, Carrots, Blue Cheese and Honey-Butter Dressing	

GARDEN

MAKE IT A WRAP + \$1

Add: Grilled Chicken \$6 | Shrimp \$7 | Smoked Brisket \$8

SOUTHWEST SALAD 13 Chopped Romaine, Pico, Black Beans, Cheddar Jack Cheese, Avocado, Corn, Crispy Tortilla, Poblano-Avocado Ranch	LOADED BAKED POTATO SALAD 14 Chopped Romaine, Potato Cubes, Bacon Bits, Shredded Cheddar, Green Onion, Sour Cream, Crunchy Jalapenos, Chipotle-Ranch Dressing
COBB SALAD 14 Chopped Romaine, Bacon, Blue Cheese, Chopped Egg, Tomato, Blue Cheese Dressing, Cornbread Croutons	CLASSIC CAESAR SALAD 13 Chopped Romaine Hearts, Creamy Caesar Dressing, Shaved Parmesan, Croutons
BROCCOLI SALAD 15 Chopped Romaine, Roasted Broccoli, Sunflower Seeds, Bacon Bits, Red Onion, Craisins, Cider Vinaigrette	

HANDHELDS

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

LODGE SMASH BURGER* 17 Lettuce, American, Tomato, Onion, Pickles, Burger Sauce, Brioche Bun	NASHVILLE HOT 16 Crispy Chicken, House Seasoning, Pickle, Brioche Bun
RODEO SMASH BURGER* 18 Cheddar Cheese, KC BBQ, Onion Rings, Pickled Jalapeños, Brioche Bun	CHICKEN SANDWICH 15 Grilled, Blackened or Fried, Swiss Cheese, Sliced Pickles, Lettuce, Tomato, Onion, Alabama White Sauce, Brioche Bun
SMASH PATTY MELT* 18 Swiss Cheese, Caramelized Onions, Burger Sauce, Toasted Rye	BBQUBAN 17 Pulled Slow-Smoked Pork, Applewood-Smoked Bacon, Swiss Cheese, Pickles, Spicy Mustard, Mayo, Hoagie Roll
SMOKED TURKEY CLUB WRAP 19 Avocado, Tomato, Arugula, Peppercorn Aioli, Whole Wheat Wrap	BISON BURGER* 20 ½ Pound of Lean Grass-Fed Bison, Colby Jack Cheese, Lettuce, Tomato, Onion Tanglers, Brioche Bun (Bison Burgers are Prepared Medium-Rare)
BRISKET REUBEN 20 Smoked Brisket, Sliced Pastrami, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Toasted Rye	PHILLY CHEESESTEAK 19 Shaved Ribeye, Caramelized Onions, Peppers and Mushrooms, American Cheese, Hoagie Roll
PULLED BBQ SANDWICH 15 Pulled Pork or Chicken, Coleslaw, Pickles, Onion Tanglers, Carolina Gold BBQ, Brioche Bun	

LODGE FAVORITES

PLATES & PLATTERS



DINNER FOR TWO

32oz SLOW-SMOKED DINO RIB 55 Bone-In Beef Short Rib. Served with your Choice of Three Signature Sides & Corn Bread
SLOW-SMOKED RIBS HALF 19 FULL 32 St. Louis Ribs
HAND-CUT CHICKEN TENDERS 18 Buttermilk All-White Meat, Cajun Seasoned Flour
BBQ TACOS PORK 15 BRISKET 19 Pork or Brisket, Apple Coleslaw, Onion Tanglers, Texas Moppin' Sauce, Scallions, Flour Tortilla

Served with choice of Two signature sides.

SMOKED BISON MEATLOAF 20 Bacon-Wrapped, Mushroom Gravy	FISH & CHIPS 20 "A LODGE FAVORITE" Crispy Craft Beer-Battered Wild Alaskan Cod, French Fries & Tartar Sauce
SALMON* 26 Maple Honey Glaze	FILET MEDALLIONS* 32 Mushroom Gravy
GRILLED TRI-TIP* 24 Korean BBQ Marinade, Whipped Potatoes, Grilled Asparagus, Yuzu Steak Sauce	COUNTRY-FRIED STEAK 18 Tender Steak Cutlet, Homemade Country Gravy
SHRIMP & GRITS 20 Creamy Jalapeño-Cheddar Grits, Blackened Shrimp, Creole Gravy	SKYLINE CHILI 18 Spaghetti, Our Famous Homemade Chili, Shredded Cheddar, Diced White Onion, Scallions
GRILLED HALF CHICKEN 24 Citrus-Herb Marinade, Cucumber Salad	

PITMASTER'S COMBOS

Served with choice of Two signature sides & corn bread.

PICK 2 COMBO \$19 | PICK 3 COMBO \$24

ST. LOUIS RIBS (4-BONE) + \$5	PULLED PORK	SMOKED BRISKET + \$4	BBQ SHRIMP SKEWER + \$3
CHICKEN TENDERS	PULLED CHICKEN	SMOKED BISON MEATLOAF + \$2	SMOKED TURKEY + \$2
SMOKED QUARTER CHICKEN	BRISKET BURNT ENDS SAUSAGE + \$2	CHICKEN BREAST (GRILLED OR BLACKENED)	BRISKET BURNT ENDS + \$4

SIGNATURE SAUCES



Lodge Original Recipes Also Available for Purchase
Kansas City Honey - Sweet & Rich
Texas Moppin' Sauce - Smoky & Spicy
Memphis Bourbon - Sweet & Spicy
Carolina Gold - Sweet & Tart

SIDES

Signature \$4 ea Chopped Coleslaw Buttered Corn Baked Beans French Fries Fried Okra Green Beans Mac n' Cheese Mashed Potatoes Crispy Potato Chips	Premium \$7 ea (Upgrade +\$3 ea) Sweet Potato Waffle Fries Roasted Mushrooms Crispy Brussels Grilled Asparagus Cup of Chili
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MOONSHINE COCKTAILS

MOONSHINE FLIGHT (4) 18

Peach Raspberry Lemonade
Honey Peach Tea
Peach Blackberry Arnold Palmer
Peach Hibiscus Lemonade

LODGE HARD LEMONADE 11

Ole Smoky Blackberry Moonshine,
Ole Smoky Strawberry Moonshine,
Lemonade, Splash of Ginger Ale

BLACKBERRY MOON MULE 12

Ole Smoky Blackberry Moonshine, Ginger
Beer, Lime Juice, Honey Simple Syrup,
Blackberries

SEX IN THE WOODS 12

Lodge Peach Nectar Moonshine Infusion,
Blood Orange Liqueur, Pineapple Juice,
Cranberry Juice

SHINEAPPLE EXPRESS 12

Pineapple Moonshine, Peach Schnapps,
Pineapple Juice, Orange Juice and Sprite

LEMON DROP MOONTINI 13

Ole Smoky Lemon Drop Moonshine, Triple
Sec, Freshly Squeezed Lemons, Sour Mix,
Sugar Rim, Lemon Wheel

TENNESSEE TOP SHELF 15

LONG ISLAND
Tanqueray Gin, BACARDÍ Superior Rum,
Cazadores Blanco Tequila, 100 Proof Ole
Smoky White Lightnin' Moonshine,
Cointreau Orange Liqueur, Sour, Coke

BACKYARD BLOODY MARY 11

Smirnoff Vodka, Memphis BBQ-Infused
Bloody Mary Mix, Served with Olives, Pickle
Plank, and a Pork Rind

SIGNATURE COCKTAILS

ALPINE MEADOW 12

Tanqueray Gin, St-Germain Elderflower,
Lime Juice, Simple Syrup, Cucumber Slices

SUMMIT SEEKER 10

BACARDÍ Superior Rum, Banana Liqueur,
Blackberry Liqueur, Pineapple Lime Juice,
Grenadine

KENTUCKY DERBY 12

Angel's Envy Bourbon, Banana Liqueur,
Ginger Beer, Ginger Ale, Lemon Juice

PALOMA 12

Cazadores Resposado Tequila,
Pomegranate Liqueur, Grapefruit
Juice, Simple Syrup, Lime

HONEY HEAT WAVE 14

Don Julio Resposado, Triple Sec, Honey,
Lemon Juice, Jalapeños

WHITE PEACH COOLER 12

CÍROC Peach Vodka, Peach Purée, Lime Juice,
Simple Syrup, Soda

MOJITO 11

BACARDÍ Superior Rum, Mint, Simple Syrup,
Lime Juice, Splash of Club Soda

SMOKED MAPLE 12

OLD FASHIONED
Bulleit Rye Whiskey, Bitters, Maple Simple,
Orange Peel, Cherry

FROZEN

(ALSO AVAILABLE AS MOCKTAILS \$8)

PIÑA COLADA 10

BACARDÍ Superior Rum, Piña Colada Mix,
Pineapple Juice, Whipped Cream

MIAMI VICE 10

Captain Morgan Rum, Piña Colada Mix,
Strawberry Daiquiri Mix, Pineapple Juice

STRAWBERRY DAIQUIRI 10

Captain Morgan Rum, Strawberry Daiquiri
Mix, Pineapple Juice, Sour Mix

MARGARITA 11

Cazadores Tequila, Triple Sec, Sour Mix

FROSTBITE DRAFTS

29° - COLDEST BEER IN TOWN

	PINT	STEIN
BLUE MOON Witbier, 5.4% ABV	7	14
BUD LIGHT Light Lager, 4.2% ABV	6	12
COORS LIGHT Light Lager, 4.2% ABV	6	12
CORONA LIGHT Light Lager, 4.0% ABV	7	14
GOLDEN ROAD BELGIAN WHITE Wheat Ale, 5.0% ABV	8	16
GUINNESS Irish Stout, 4.2% ABV	8	16
HAZIFY PALM CITY BREWING New England IPA, 6.5% ABV	8	16
HIGH 5 FORT MYERS BREWING CO. IPA, 5.9% ABV	8	16
LANDSHARK Island-Style Lager, 4.6% ABV	6	12
MICHELOB AMBER BOCK Light Lager, 5.1% ABV	6	12
MICHELOB ULTRA Light Lager, 4.2% ABV	6	12
MILLER LITE Light Lager, 4.2% ABV	6	12
MODELO ESPECIAL Pilsner, 4.4% ABV	6	12
SAMUEL ADAMS SEASONAL Seasonal Selection	7	14
STELLA ARTOIS Pale Lager, 5.0% ABV	8	16
YUENGLING Amber Lager, 4.4% ABV	6	12

CANS & BOTTLES

ANGRY ORCHARD Hard Cider, 5.0% ABV	7
BUDWEISER Light Lager, 5.0% ABV	6
BUD LIGHT Light Lager, 4.2% ABV	6
CIGAR CITY JAI ALAI IPA, 7.5% ABV	7
COORS LIGHT Light Lager, 4.2% ABV	6
CORONA EXTRA Pale Lager, 4.5% ABV	7
FORT MYERS BREWING GATEWAY GOLD Blonde Ale, 4.1% ABV	8
HEINEKEN Lager, 4.5% ABV	7
HEINEKEN 0.0. NA Lager, 0.0% ABV	7
MICHELOB ULTRA Light Lager, 4.1% ABV	6
MICHELOB ULTRA ZERO Light Lager, 4.1% ABV	6
MILLER LITE Light Lager, 4.2% ABV	6
NÜTRL SELTZER Assorted Flavors, 5.0% ABV	7
SUN CRUISER Assorted Flavors, 5.0% ABV	7
TWISTED TEA Hard Iced Tea, 5.0% ABV	7
WHITE CLAW SELTZER Black Cherry, 5.0% ABV	7

RED WINE

HOUSE CABERNET7

SLOW PRESS CABERNET.....8 / 30

LINE 39 PINOT NOIR.....8 / 30

WHITE WINE

HOUSE CHARDONNAY.....7

HOUSE PINOT GRIGIO.....7

HOUSE MOSCATO7

HOUSE WHITE ZINFANDEL7

THE BEACH ROSÉ.....8

KIM CRAWFORD SAUV BLANC8

TAP WALL

Please See Our Craft Beer Tap Wall Menu
For Today's Selection
-or-
Ask Your Server!

BUBBLES

MASCHIO PROSECCO10

BRUT SPLIT10

BELLINI (Rotating Flavors)10