



THE
LODGE

FOR SPORTS, BREWS & BARBEQUES

Smokin' STARTERS

FRIED PICKLE CHIPS 8
Battered Pickle Chips, Alabama White Sauce

BRISKET BURNT ENDS 12
"A LODGE FAVORITE"
Pan-Seared Slow Smoked Brisket Ends, Kansas City BBQ Sauce, Texas Toast

LODGE SAMPLER PLATTER 19
Share with your friends and family: Pork Belly Planks, Boneless Wings, Fried Okra, Fried Cheese Curds, and Fried Pickle Chips. **Great for sharing!**

LODGE BBQ NACHOS 9
Warm House-Made Potato Chips, Cheddar Cheese Sauce, Bacon Bits, Diced Tomatoes, Onions, Chives, Sour Cream, BBQ Drizzle
Add Chicken Chili, Triple Prime Chili, or Pulled Pork for **\$2 ea**

HOT PRETZEL STICKS 9
Salted Soft Pretzels, Lodge Queso

TANGY BBQ SHRIMP 12
Crispy Fried Shrimp, Tossed in Sweet Chili BBQ

FRIED CHEESE CURDS 10
Breaded and Fried Wisconsin Cheese Curds, Side of Marinara

PORK BELLY PLANKS 10
Crispy Pork Belly, Maple Honey Glaze, House Dry Rub, Pickled Veggies

SMOKED WINGS 6PC 10 | 12PC 18
House-Smoked Jumbo Chicken Wings, Celery, Carrots, Bleu Cheese. Served Naked or Tossed with Honey Buffalo Wing Sauce

SMOKEY PORK RINDS SM 3 | LG 4
Seasoned Pork Rinds, Fried Crispy

Homemade SOUPS

CUP 6 | BOWL 9

CHICKEN CHILI
"A LODGE FAVORITE"
Smoked Chicken, Beans, Fresh Veggies, Herbs and Spices, Colby-Jack Cheese, Oyster Crackers

TOMATO SOUP
Creamy Tomato Soup, Shaved Parmesan, Oyster Crackers

HOUSE SMOKED TRIPLE PRIME CHILI
Smoked Brisket, Ground Beef, & Ribeye Chili with Fresh Vegetables, Herbs, and Spices. Topped with Shredded Colby Jack Cheese and Jalapeños

GARDEN Salads

SMOKED CHICKEN & APPLE SALAD 14
Artisan Lettuce, Pulled House-Smoked Chicken, Sliced Apple, Wild Mushrooms, Candied Pecans, Cranberries, Apple Cider Vinaigrette

TURKEY COBB SALAD 14
Chopped House-Smoked Turkey Breast, Romaine Lettuce, Cucumbers, Hard Boiled Eggs, Avocado, Diced Tomatoes, Cheddar Cheese, Choice of Dressing

CLASSIC CAESAR SALAD SM 5 | LG 9
Chopped Romaine Hearts, Creamy Caesar Dressing, Shaved Parmesan, Croutons

LODGE HOUSE SALAD SM 5 | LG 9
Artisan & Romaine Lettuce Blend, Tomatoes, Red Onion, Cucumbers, Peppers, Shredded Colby-Jack Cheese, Choice of Dressing

SALAD ADD ONS
Add: Grilled Chicken \$4 | Grilled Shrimp \$5 | Smoked Brisket \$7

ALL AMERICAN BBQ

All combos are served with cornbread and two signature sides of your choice.

PICK 2 COMBO \$16

PICK 3 COMBO \$20

ST LOUIS RIBS (4 BONE) +\$4	PULLED PORK	SMOKED BRISKET +\$4
SMOKED QUARTER CHICKEN	PORK BELLY PLANKS +\$4	SMOKED TURKEY BREAST
BRISKET BURNT ENDS +\$4	JALAPEÑO CHEDDAR SMOKED SAUSAGE	SMOKED JUMBO WINGS +\$4

Lodge PLATTERS

Served with cornbread and two signature sides of your choice.

ST LOUIS RIBS - "A LODGE FAVORITE"
Fall Off The Bone Slow-Smoked St Louis Ribs
LARGE (8-BONE) 23 | XL (FULL RACK) 31

TEXAS STYLE BEEF BRISKET 22
14 Hour Slow-Smoked, Black Angus Beef Brisket, 'Texas Style Rub'

BURGER & ALL AMERICAN BBQ 25
Lodge ½ Pound Angus Cheese Burger paired with any of our 9 Slow Smoked Meat Options

HOME-STYLE CHICKEN TENDERS 16
All White Meat, Hand-Breaded Chicken Tenders. Served with House-Made Buffalo Blue Sauce

**SMALL
(SERVES 2)
\$30**

SMOKEHOUSE BBQ COMBO
St Louis Ribs, Pulled Pork, Smoked Brisket, and Quarter Chicken,
Served with 3 Signature Sides of Your Choice.

**LARGE
(SERVES 3-4)
\$60**

Sides

SIGNATURE SIDES

Additional signature side \$3

- Apple Coleslaw
- Fried Okra
- Green Beans
- Baked Beans
- Steak Fries
- Crispy Potato Chips
- Smashed Red Potatoes
- Mac N' Cheese

PREMIUM SIDES

Upgrade any signature side to a premium side for +\$3 or add a premium side for \$6

- Grilled Asparagus
- Sweet Potato Waffle Fries
- Brussels Sprouts
- Cornbread (3)

Sauces

Lodge original recipes - Available for purchase.



- Kansas City Honey BBQ - Sweet & Rich
- Texas Moppin' Sauce - Smokey & Spicy
- Memphis Bourbon - Sweet & Spicy
- Carolina Gold - Sweet & Tart

BURGERS

Served with a pickle plank and one signature side of your choice.

LODGE ANGUS CHEESE BURGER* 15

½ Pound of Angus Beef, Colby-Jack Cheese, Lettuce, Tomato, Onion Tanglers, Brioche Bun

MUSHROOM SWISS BURGER* 16

½ Pound of Angus Beef, Sautéed Mushrooms, Swiss Cheese, Lettuce, Tomato, Onion Tanglers, Brioche Bun

ANGUS PATTY MELT* 14

½ Pound of Angus Beef, Swiss Cheese, Caramelized Onions, Burger Sauce, Toasted Rye

BISON BURGER* 18

"A LODGE FAVORITE"

½ Pound of Lean Grass-Fed Bison, Colby-Jack Cheese, Lettuce, Tomato, Onion Tanglers, Brioche Bun
(Bison Burgers are prepared medium rare)

IMPOSSIBLE™ BURGER (VEGETARIAN) 17

Plant Based Burger Patty, Colby-Jack Cheese, Lettuce, Tomato, Onion Tanglers, Brioche Bun

Add 2 Strips of Applewood-Smoked Bacon to any Burger + \$2

Sandwiches

Served with a pickle plank and one signature side of your choice.

PULLED PORK SANDWICH 13

Slow-Smoked Pulled Pork, Apple Coleslaw, Pickles, Onion Tanglers, Carolina Gold BBQ, Brioche Bun

NASHVILLE HOT 14

Fried Chicken Breast, Creamy Coleslaw, Sweet Pickle, Brioche Bun

GRILLED CHICKEN SANDWICH 13

Chicken Breast, Swiss Cheese, Sliced Pickles, Lettuce, Tomato, Onion, Alabama White Sauce, Brioche Bun

BBQUBAN 15

"A LODGE ORIGINAL"

Slow-Smoked Pulled Pork, Applewood-Smoked Bacon, Swiss, Pickles, Spicy Mustard, Mayo, Hoagie Roll

PULLED PORK SLIDERS (3) 14

Slow-Smoked Pulled Pork, Apple Coleslaw, Pickles, Onion Tanglers, Carolina Gold BBQ,

BRISKET SLIDERS (2) 15

Apple Coleslaw, Onion Tanglers, Smoked Brisket, Texas Moppin BBQ

BBQ Wraps

All our wraps are made with fresh baked flour tortillas.
Served with a pickle plank and one signature side of your choice.

TURKEY BACON RANCH WRAP 13

Slow-Smoked Turkey, Colby-Jack Cheese, Bacon Bits, Romaine Lettuce, Diced Tomatoes, Creamy Ranch Dressing

CHICKEN CAESAR WRAP 13

Chopped Romaine, Parmesan, Smoked Chicken, Croutons, Creamy Caesar Dressing

BURNT ENDS WRAP 16

Brisket Burnt Ends, Kansas City BBQ Sauce, Onion Tanglers, Romaine Lettuce, Tomato

CAROLINA PULLED PORK WRAP 13

"A LODGE FAVORITE"

Slow-Smoked Pulled Pork, Carolina Gold BBQ Sauce, Apple Coleslaw, Pickles, Crunchy Onion Tanglers

* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, POULTRY, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

LODGE Skillets

SIGNATURES

- COUNTRY TURKEY SKILLET** 15
Smoked Turkey Breast, Green Beans, Smashed Red Potatoes, Homemade Country Gravy
- CHICKEN BACON MASH SKILLET** 17
Boneless Chicken Wings, Smashed Red Potatoes, Colby-Jack Cheese, Homemade Country Gravy, Bacon Bits, Green Onion
- SMOKED CHICKEN APPLE SKILLET** 16
Slow-Smoked Chicken, Diced Red Onion, Basil Balsamic Dressing, Brussels Sprouts, Smashed Red Potatoes, Green Onion

BBQ Tacos

4 FLOUR SOFT SHELL TACOS 16
Served with 1 Signature Side of your Choice.

PICK 2 PROTEINS:

PULLED PORK

SMOKED CHICKEN

SMOKED BRISKET
+\$3

PICK YOUR STYLE:

CAROLINA STYLE

Mustard Slaw
Caramelized Onions
Carolina BBQ
Green Onion

TEXAS STYLE

Apple Coleslaw
Onion Tangles
Texas Moppin'
Sauce
Green Onion

SOUTHERN STYLE

Mac & Cheese
Pork Rinds
Crumbs
KC BBQ
Green Onion

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Homemade DESSERTS

WARM COBBLER OF THE DAY 7

Vanilla Bean Ice Cream, Candied Pecans. Please ask Your Server for Today's Selection

- FLORIDA KEY LIME PIE (GLUTEN-FREE)** 7
Key Limes, Gluten-Free Almond Crust, Whipped Cream, Lime Drizzle, Lime Twist
- REESE'S PEANUT BUTTER PIE** 8
Reese's Peanut Butter, Cookie Crust, Hershey's Caramel & Dark Chocolate Fudge Drizzle, Chocolate Mousse Topping

MAC N' CHEESE

- PULLED PORK MAC SKILLET** 15
Pulled Pork, BBQ Drizzle, Green Onion, Crispy Pork Rinds
- SMOKED BRISKET MAC SKILLET** 18
Slow Smoked Brisket, BBQ Drizzle, Fried Okra, Red Pepper, Green Onion
- MEAT LOVERS MAC SKILLET** 16
Bacon, Pork Belly, Pulled Pork, Green Onion
- BUFFALO CHICKEN MAC SKILLET** 15
Crispy Buffalo Chicken, Fried Pickles, Green Onion, Ranch, Breadcrumbs

ENTREES

- GRILLED SALMON*** 24
Fresh House-Cut Salmon Fillet, Bourbon Wildflower Glaze, Smashed Red Potatoes, Grilled Asparagus
- FISH & CHIPS** 16
Craft Beer Battered Crispy Wild Alaskan Cod, Steak Fries & Tartar Sauce
- COUNTRY FRIED STEAK** 16
Tender Steak Cutlet, Homemade Country Gravy, Green Beans, Smashed Red Potatoes
- SMOKY MOUNTAIN CHICKEN** 17
2 Chicken breasts, Memphis BBQ Glaze, Cheddar and Smoked Provolone, Crumbled Bacon, Green Onion, Grilled Asparagus, Sweet Potato Waffle Fries

Signature COCKTAILS

OLE SMOKY HARD LEMONADE 9

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

HONEY BADGER 9

100 Proof Ole Smoky White Lightnin' Moonshine, Honey-Infused Simple Syrup, Lemon, Fresh-Brewed Unsweetened Tea

FIREWATER 12

*The Lodge Signature Cocktail
Made with Real Fire*

High West Double Rye Whiskey, Orange Marmalade, Maple-Infused Simple Syrup, Chocolate Bitters, Served in a Cedar Plank Smoked Snifter

SEX IN THE WOODS 11

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

MOONSHINE MARGARITA 9

100 Proof Ole Smoky White Lightnin' Moonshine, Triple Sec, House-Made Limeade, Squeezed Limes, Simple Syrup

BLACKBERRY MOON MULE 11

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

LEMONDROP MOONTINI 12

Ole Smoky Lemon Drop Moonshine, Triple Sec, Fresh Squeezed Lemons, Sour Mix. Garnished with a Sugar Rim & Burnt Lemon Wheel

TENNESSEE TOP SHELF LONG ISLAND 14

Tanqueray Gin, Bacardi Superior Rum, Cazadores Blanco Tequila, 100 Proof Ole Smoky White Lightnin' Moonshine, Cointreau Orange Liqueur, House-Made Limeade, Coke

MIDNIGHT HURRICANE 11

Ole Smoky Blackberry Moonshine, Wicked Dolphin Black Rum, Pineapple and Orange Juice

BACKYARD BLOODY MARY 10

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

CLASSIC Cocktails

MOJITO 9

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

COSMOPOLITAN 9

Smirnoff Vodka, Cranberry Juice, Triple Sec

MAPLE OLD FASHIONED 12

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

DIRTY MARTINI 11

Titos Vodka, Olive Juice, Dry Vermouth

CROWN APPLE MULE 10

Crown Royal Apple, Ginger Beer

SPICY MARGARITA 9

Cazadores Blanco Tequila, Lime Juice, Triple Sec, Fresh Sliced Jalapeño, House-Made Limeade, Lime Garnish

White Wine

Red Wine

Bubbles

	GL	BT		GL	BT		
HOUSE CHARDONNAY	5		HOUSE CABERNET	5		MASCHIO PROSECCO	10
HOUSE PINOT GRIGIO	5		HOUSE MERLOT	5		BRUT, SPLIT	
HOUSE WHITE ZINFANDEL	5		SLOW PRESS CABERNET	8	30		
KJ AVANT SAUVIGNON BLANC	8	30					
KJ CHARDONNAY	9	34					

FROSTBITE DRAFTS

	Pint	Stein
BLUE MOON Witbier, 5.4% ABV	7	14
BUDWEISER Pale Lager, 5.0% ABV	5	10
BUD LIGHT Light Lager, 4.2% ABV	5	10
COORS LIGHT Light Lager, 4.2% ABV	5	10
CORONA PREMIER Mexican Light Lager, 4.0% ABV	6.5	13
'FML' FORT MYERS LIGHT FORT MYERS BREWING CO. Light Lager, 4.2% 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 BREW CO. IPA, 5.9% ABV	7	14
MICH AMBERBOCK Light Lager, 5.1% ABV	6	12
MICH ULTRA Light Lager, 4.2% ABV	5	10
MILLER LITE Light Lager, 4.2% ABV	5	10
SAMUEL ADAMS SEASONAL Seasonal Selection	7	14
STELLA ARTOIS Pale Lager, 5.0% ABV	8	16
STRONGBOW Cider, 5.0% ABV	6	12
YUENGLING Amber Lager, 4.4% ABV	5	10

CRAFT

BELL'S OBERON Wheat Ale, 5.8% ABV	7
CIGAR CITY JAI ALAI IPA, 7.5% ABV	7
FORT MYERS GATEWAY GOLD Blonde Ale, 4.1% ABV	8
FT MYERS BREWING SELTZER Assorted Flavors, 5.0% ABV	8
LAGUNITAS IPA IPA, 6.2% ABV	7
NEW BELGIUM FAT TIRE Red Ale, 5.2% ABV	6
SIERRA NEVADA Pale Ale, 5.6% ABV	6
WHITE CLAW SELTZER Black Cherry, 5.0% ABV	7

DOMESTIC

BUDWEISER Light Lager, 5.0% ABV	5
BUD LT. Light Lager, 4.2% ABV	5
COORS LT. Light Lager, 4.1% ABV	5
MICHELOB ULTRA Light Lager, 4.1% ABV	5
MILLER LITE Light Lager, 4.2% ABV	5
YUENGLING Amber Lager, 4.4% ABV	5

IMPORT

CORONA Pale Lager, 4.5% ABV	6
HEINEKEN Lager, 4.5% ABV	6
HEINEKEN 0.0. NA Lager, 0.0% ABV	6

SELF TAP

ENJOY A CHANGING SELECTION OF 12 CRAFT DRAFTS ON OUR SELF-TAP BEER WALL

POUR BY THE OUNCE, PAY BY THE OUNCE!

ASK HOW TO TAP IT YOURSELF! SEE OUR SELF TAP CARD FOR TODAY'S SELECTIONS.
- OR - ORDER ANY OF OUR CRAFT DRAFTS BY THE PINT FROM YOUR SERVER,

This Week's Adventures

MON: ALL YOU CAN EAT \$12
1/4 BBQ CHICKEN

THU: BBQ SLIDERS: \$3_{ea}
PORK OR BRISKET

TUE: BBQ TACOS: \$3_{ea}
PORK OR CHICKEN

WED: ENDLESS MAC N' CHEESE \$12
(BBQ CHICKEN OR PORK)

SUN: UNLIMITED MIMOSAS \$15
& BLOODY MARYS 11AM-2PM

HAPPY HOUR

MONDAY-FRIDAY 11AM-3PM

\$5 **WELLS &**
HOUSE WINE

\$1 **OFF STEINS**
PREMIUM COCKTAILS
BOTTLED BEERS

MON-FRI
3-6PM

2 FOR 1

COCKTAILS
BEER & WINE
OF EQUAL OR LESSER VALUE

OFFER NOT VALID WITH ANY OTHER PROMOTIONS OR DISCOUNTS