

# **LODGE SPECIALTIES**



10.95

Two pancakes, two sausages, two bacon strips and two eggs any style.

TRIPLE STACK

11.95

Three pancakes, three sausages, three bacon strips and three eggs any style.

9.50

SOUTHERN BISCUITS & GRAVY Georgia biscuits, creamy peppered pork sausage gravy and two eggs any style. Served with your choice of fresh fruit or hash brown potatoes:

P.T. BREAKFAST

9.50

Two eggs any style with choice of sausage, ham, or bacon. Choice of fresh fruit or hash brown potatoes. Served with toast and jam.

AVOCADO TOAST

10.95

Fresh avocado, served over toasted multi-grain bread (contains dried fruit and nuts), topped with sunny-side-up or poached egg, and hash brown potatoes or fresh fruit.

**NEW YORK STRIP STEAK WITH** TWO EGGS

19.95

Served with your choice of fresh fruit or hash brown potatoes. Also comes with a homemade muffin or toast with jam.

FRENCH STYLE FRENCH TOAST

Our buttery home baked croissant is cooked to a golden brown and served up with a sprinkling of powdered sugar, whipped butter, and maple syrup. Choice of bacon, sausage, ham or two eggs

BREAKFAST BURRITO

9.50

Giant burrito filled with scrambled eggs, cheese, bacon, ham, mushrooms, onion, tomato served with your choice of fresh fruit or hash brown potatoes.

EGGS BENEDICT

10.95

Two poached eggs with Canadian bacon on top with your choice of toasted English muffin, our home baked croissant or flaky buttermilk biscuit, topped with Hollandaise sauce. Served with your choice of fresh fruit or hash brown potatoes.

SKILLET BREAKFAST

10.95

Hash brown potatoes, tomatoes, green onions, and bell peppers are all mixed in with melted Jack and cheddar cheese with your choice of ham, sausage or bacon. Served up in our skillet, topped with three eggs and choice of homemade muffin or toast.

Add an egg or two to any Lodge Specialty for 1.50 (1) or 2.50 (2)

# **BREAKFAST CLASSICS**

#### 1. CHOOSE A MAIN DISH

Three light and fluffy buttermilk hot cakes stacked high and presented with-creamy whipped butter, and a selection of syrups.

**BELGIAN WAFFLE** 

**BUTTERMILK PANCAKES** 

Crisp waffle served with syrup and creamy butter

TEXAS-STYLE FRENCH TOAST

Our home baked Texas toast is cooked to golden brown and served up with a sprinkling of powdered sugar, whipped butter, and maple syrup.

MAIN+1 SIDE	9.50
MAIN + 2 SIDES	11.95
MAIN + 3 SIDES	 13.50

#### 2. FILLINGS & TOPPINGS

50¢ EACH

FILLINGS:

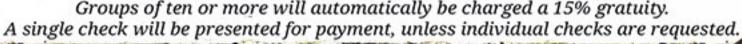
Walnuts, bananas, blueberries, sliced almonds, toasted coconut, white chocolate chips, and dark chocolate.

TOPPINGS:

Apple, cherry, pineapple, whipped cream, chocolate syrup, and toasted coconut.

#### 3. CHOOSE YOUR SIDES

THREE STRIPS OF BACON ONE SLICE OF HAM THREE SAUSAGE PATTIES TWO EGGS ANY STYLE HASH BROWNS









# **3-EGG OMELETS**

9.95

Omelets are hand-whipped and made with three eggs, Served with your choice of fresh fruit or our hash brown potatoes and choice of freshly baked muffin or toast. Add extra ingredients for 50¢.

#### DRAGON OMELET

Sausage, green onions, bell peppers, mushrooms with melted Cheddar cheese.



#### FRESH VEGETABLE OMELET

Sautéed zucchini, broccoli, onjons, and mushrooms with melted Cheddar cheese.

#### **DENVER OMELET**

Ham, bell pepper, onion, and melted Jack cheese.

#### WARSAW OMELET

Grilled Polish sausage with Jack cheese and mushrooms.

#### CHEESE OMELET

Your choice of American, Swiss, Jack, or Cheddar cheese.

# 2-EGG SCRAMBLERS

8.95

Scramblers are made with two eggs and come with your choice of fresh fruit or hash brown potatoes and choice of freshly baked muffin or toast.

Add extra ingredients for 50¢.

#### SAUSAGE SCRAMBLER

Sliced breakfast sausage, mushrooms, and Jack cheese.

#### HAM SCRAMBLER

A sauté of diced country ham and green onions, topped with Cheddar cheese.

#### BACON SCRAMBLER

Crispy smoked bacon and Cheddar cheese.

#### **DENVER SCRAMBLER**

Diced ham, bell pepper, onions, and Jack cheese.

# FRESH FRUIT & GRAINS

# SANDY'S STEEL CUT IRISH 9.50

Slowly cooked the old fashioned way with apples and no added sugar. Presented with fresh bananas, berries, and brown sugar on the side.



OATMEAL

Our house-made multi-grain granola. Blended right here! Served with milk.



FRUIT, YOGURT, AND GRANOLA 8.95
PARFAIT

Fresh berries and bananas layered with vanilla yogurt and our house-made granola.



FRESH FRUIT BOWL A seasonal assortment. 8.00

7.00

# **ALACARTE**

	ONE EGG, ANY STYLE	2.95
	TWO EGGS, ANY STYLE	3.95
	<b>BAGEL &amp; CREAM CHEESE AND JAM</b>	3.95
303	FAT-FREE YOGURT	3.95
	COLD CEREAL	4.95
	GRITS WITH CHEESE	3.95
	BISCUITS AND GRAVY	4.95
	BREAKFAST BURRITO	4.95
	HASH BROWN POTATOES	2.95
	SAUSAGE (3), BACON (3), OR HAM	4.95
	DOUBLE STACK OF PANCAKES	5.95
	BUTTERED TOAST	2.95
	ENGLISH MUFFIN	2.95
	HOMEMADE MUFFIN	2.95
	FRUIT CUP	3.95
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# KIDS

4.25

For kids 10 & under and dine-in only

SAUSAGE WITH TOAST
CEREAL WITH MILK
EGGS AND BACON

# **DRINKS**

#### STARBUCKS HOUSE BLEND

AMERICANO 2.95

LATTE 3.95

CAPPUCCINO 3.95

ESPRESSO 2.95

DRAGON HILL HOUSE COFFEE 2.25

BOTTLED WATER 2.25

HOT TEA 2.25









SMALL JUICE

LARGE JUICE



2.75

3.25

# GREENSTREET LUNCH

## **SANDWICHES**

All house made sandwiches & burgers come with choice of fries or coleslaw.

Choose onion rings or mac & cheese with bacon & jalapeños (\$1.00).

Add bacon (\$1.00) or cheese (50¢) to any sandwich.

#### ROAST BEEF PANINI

9.95

USDA beef top round thinly sliced, served on our fresh baked parmesan crusted ciabatta roll.

#### **EXECUTIVE CLUB**

9.95

Smoked ham, turkey breast, crisp bacon and American cheese with lettuce, tomato, and onion on onion bread.

# GRILLED CHICKEN & BRIE SANDWICH

10.95

Grilled chicken breast, sliced apple, and brie melted between sourdough bread.



#### GOOD EARTH SANDWICH

9.95

Choice of albacore tuna or roasted chicken salad with avocado, lettuce, and cucumber on a whole wheat pumpkin seed date roll.



#### BASIL PESTO CIABATTA SANDWICH

9.95

Marinated and grilled eggplant, mushrooms, zucchini, bell peppers with basil pesto, served on ciabatta bread.

#### **CHICKEN QUESADILLA**

11.95

Sliced chicken, caramelized onions, cheese mix, cilantro, sour cream, and fresh salsa.

#### FRIED SHRIMP PO BOY

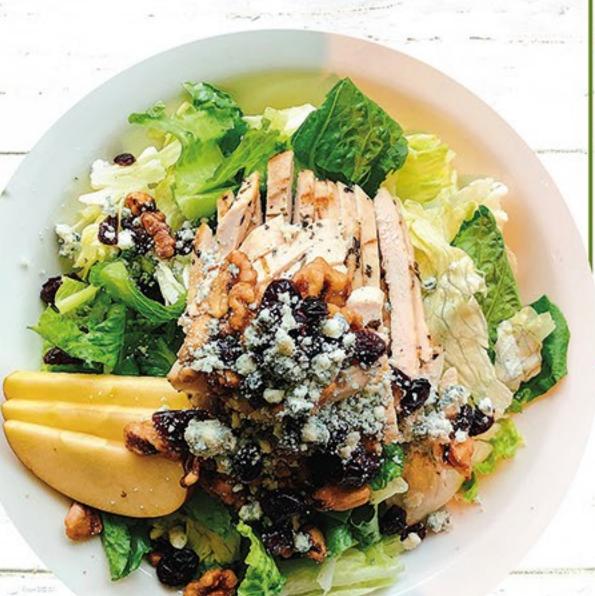
11.95

Buttermilk battered shrimp served on a toasted french baguette with iceberg lettuce, sliced tomato, pickles, and Cajun remoulade.



11.95

Buttermilk battered chicken breast tossed in Buffalo sauce topped with pickled vegetable and jalapeños, and served with fries.







# **SALADS**

#### **GREEK SALAD**

9.95

Romaine lettuce, tomatoes, feta cheese, red onions, peperoncino, kalamata olives, cracked pepper, and our Greek dressing.

Optional Add-Ons



#### **GRILLED SQUASH SALAD**

9.95

Kabocha squash, mixed greens, walnuts and Gorgonzola with extra virgin olive oil. Optional Add-Ons



#### ASIAN SESAME CHICKEN SALAD

10.95

Grilled chicken strips tossed with romaine lettuce, fresh cilantro, sliced almonds, sesame seeds, green onions, crispy wonton, and Asian sesame vinaigrette. Optional Add-Ons

#### OPTIONAL ADD-ONS

Grilled chicken breast (\$3.95) Colossal shrimp (\$6.95) Fresh grilled salmon (\$6.95)

Beef tips (\$6.95)



# SALADS, SANDWICHES & SNACKS

All house made sandwiches & burgers come with choice of fries or coleslaw. Choose onion rings or mac & cheese with bacon & jalapeños (\$1.00 upcharge). Add bacon (\$1.00) or cheese (50¢) to any sandwich.

#### PHILLY CHEESESTEAK SANDWICH 10.95

Thinly sliced steak chopped on the grill then served on an Italian roll with grilled onions and Provolone cheese.

#### REUBEN SANDWICH

Grilled corned beef on our home baked rye bread with Swiss cheese, sauerkraut and Thousand Island dressing.

#### CHICKEN WINGS WITH GOCHUJANG OR CLASSIC BUFFALO

Spicy chicken wings served with ranch dressing and celery.

#### DHL BUILD YOUR OWN BURGER

Customize your burger with the following ingredients:

Choice of cheese: American, Swiss, chipotle cheddar, Gorgonzola Add-ons: bacon (\$1.00), fresh avocado (\$1.50)

#### GALBI SHORT RIB TACOS

Three soft tacos filled with marinated and grilled boneless Galbi short rib garnished with our house made "Gogi" red pepper sauce, sour cream, toasted sesame seeds and Asian slaw.

#### CAESAR SALAD

A traditional favorite prepared by our chef. OPTIONAL ADD-ONS Grilled chicken breast (\$3.95) Colossal shrimp (\$6.95) Fresh grilled salmon (\$6.95) Beef tips (\$6.95)

9.95

11.95

9.95

12.95

15.95

12.95

12.95

18.95

10.95

9.95

10.95

13.95

15.95

12.95

#### QUINOA SALAD

Nature's perfect grain with kale and fresh garden vegetables.

#### COBB SALAD

Fresh Mixed greens topped with grilled chicken breast, crispy bacon, boiled egg, cherry tomatoes, avocado, and blue cheese crumbles with ranch dressing.



#### RED, WHITE & BLUE SALAD

10.95 Mixed greens with sliced apples, cranberries and Gorgonzola blue cheese. Served with grilled chicken breast and candied walnuts, tossed in a Dijon vinaigrette.



#### VEGGIE BURGER

9.95 100% vegan, hand-formed burger. 100% delicious. Made with barley, fresh carrot, and celery.

#### SHRIMP COCKTAIL

Half dozen JUMBO shrimp with our homemade cocktail sauce.

# PASTA SPECIALTIES

#### FETTUCCINE ALFREDO

Contains only the finest imported Parmigiano-Reggiano cheese, butter, heavy cream, and pasta. Optional Add-ons

#### LINGUINE ALLA SICILLIANA

Spicy Sicilian-style pasta with roasted garlic, broccoli, spinach and olives. Anchovies are optional. Optional Add-ons

#### SPAGHETTI CARBONARA

Traditional "charcoal-makers" pasta in a creamy sauce with bacon and imported Parmigiano-Reggiano cheese. Optional Add-ons 12.95

#### OPTIONAL ADD-ONS

Grilled chicken breast (\$3.95) Colossal shrimp (\$6.95) Fresh grilled salmon (\$6.95) Beef tips (\$6.95)

#### CHICKEN PARMESAN

Breaded chicken cutlet lightly breaded and topped with five Italian cheeses and pomodoro sauce. Served with spaghetti.

#### SEAFOOD PASTA MAMMA ROSA Shrimp, scallops and mushrooms served with

fettucine tomato cream sauce.

#### MAMMA MIA MEATBALL

Mama's secret meatball recipe served over spaghetti and marinara sauce.

#### SPAGHETTI ALLA BOLOGNESE

Our secret Italian meat sauce recipe made only with freshly ground beef.

#### PAD THAI

Stir-fried linguine noodles with spicy shrimp and vegetables, Dragon-style.

Groups of ten people or more will automatically be charged a 15% gratuity. A single check will be presented for payment, unless individual checks are requested.







# GREENSTREET

# **GREAT STEAKS**

High-quality American Angus beef. Meats are char-broiled to perfection and served with your choice of french fries, mashed potatoes, or baked potato.

FILET MIGNON (8 oz) **NEW YORK STRIP (12 oz) RIB EYE STEAK (14 oz)** T-BONE (20 oz)

32.95 30.95 32.95 31.95

STEAK ADD-ONS:

**BABY BACK RIBS** 

LOBSTER TAIL (6 oz) FRESH SALMON (4 oz) 20.00 6.95

17.95

21.95

6.95 COLOSSAL SHRIMP SAUTÉED MUSHROOMS & ONIONS 2.50



# **ENTREES**

GRILLED SALMON (8 oz)

Fresh North Pacific salmon seasoned and char-grilled to perfection.

18.95

BEEF & SHRIMP STIR-FRY Beef tips and large shrimp stir-fried with your choice of teriyaki or Thai sauce served over a bed of steamed rice with vegetables.

Smoked slow and low and served packed with

tender lip smacking flavor! Order your ribs wet or

GRILLED SALMON WITH 21.95 AVOCADO, CHERRY TOMATO, AND CORN SALSA (8 oz) Char-grilled salmon served with a delicious

southwestern style salsa guaranteed to pack every bite with flavor.

BEER BATTERED FISH AND CHIPS 12.95

Made with flaky white fish and our microbrew batter, served with lemon, tartar sauce and traditional malt vinegar.

19.95 TENDER BONE-IN PORK CHOP (12 oz)

Topped with an apple cider-balsamic reduction with hints of fresh garlic and onion. Served with your choice of mushroom and parmesan pesto risotto or mushroom and green pea mushroom potatoes.

TERIYAKI CHICKEN

12.95 Tender teriyaki glazed boneless chicken served with sautéed vegetables and steamed rice.

22.95 LA GALBI

Traditional marinated beef short ribs, char-grilled. Served with rice and kimchi.

dry.

CURRIED LENTILS WITH CASHEWS 12.95 Spicy vegan lentil curry with carrots, celery, cashews, raisins and organic brown rice.

LIVE MAINE LOBSTER

MARKET

Our Maine lobster is served with drawn butter and lemon. Includes our famous soup and salad.

JUMBO SHRIMP SCAMPI

Our largest shrimp sautéed with butter and garlic.19.95 your choice of regular or spicy, served with pasta or rice.

SEAFOOD STIR-FRY

Tender scallops and shrimp stir fried with celery, carrots, mushrooms and almonds served over steamed rice.

**JUST FOR KIDS** 

For kids 11 & under and dine-in only

KIDBURGER WITH FRIES "SKETTI" WITH MEAT SAUCE CHICKEN FINGERS GRILLED CHEESE MAC & CHEESE **GRILLED PB&J** 

DRINKS

SOFT DRINKS

Coke, Coke Zero, Sprite, iced tea, lemonade

2.25

3.25

2.25

2.25

4.00

JUICE

Orange, apple, pineapple, grapefruit, cranberry

COFFEE / TEA

BOTTLED WATER

ACQUA PANNA Natural spring water

S.PELLEGRINO Sparkling natural mineral water 4.00

# **BEVERAGES**



# **BEER**

#### **BOTTLE**

DOS EQUIS, CORONA, 3.95 HEINEKEN, SAMUEL ADAMS

BUDWEISER, BUD LIGHT, 3.25
MILLER LITE, COORS LIGHT

#### **DRAFT BEER**

HITE (GLASS/PITCHER) 3.25/8.95

WEST COAST STYLE IPA (GLASS / PITCHER) 4/9.95

NEW ENGLAND STYLE IPA (GLASS/PITCHER) 5/14

# AMERICA'S FINEST

CRAFT BREWS 5.25

Stone IPA

Goose Island IPA

Ballast Point Victory at Sea

## WINE

By the glass

#### RED

#### CABERNET SAUVIGNON

Kendall Jackson (Sonoma, California) 7

Silver Palm (Napa, California) 7

Oberon by Mondavi (Napa California) 8

#### **PINOT NOIR**

La Creama (Sonoma, California) 7
Robert Mondavi (Napa, California) 7
Willamette Valley Vineyard (Willamette
Valley Oregon) 11

#### WHITE

#### CHARDONNAY

Kendall Jackson (Sonoma, California) 7
Heitz Cellar (Napa, California) 8

#### **PINOT GRIGIO**

Fetzer (California)

#### **SAUVIGNON BLANC**

Starborough (New Zealand) 6
Groth Sauvignon Blanc (Napa, California) 7

