Signature STARTERS

FIRE-BRAISED CHICKEN NACHO STACK 18.49
layers of crispy tortilla chips loaded with fire-braised chicken, queso, tomato, roasted corn, black beans, jalapeños, cilantro, scallions
served with sour cream and roasted salsa

ROASTED TOMATO SOUP 6.99
topped with fresh herbs and served with parmesan crostini

OUR FAMOUS "WOLF" WINGS 18.99
ten wings tossed in your choice of sauce: sweet & spicy, buffalo, or kansas city bbq sauce
served with celery, carrots, & creamy buttermilk ranch

THE SAMPLER 20.99
jalapeño poppers, mozzarella cheese sticks, bone-in wings
served with our lodge-made ranch

CHEESY SPINACH ARTICHOKE DIP 12.99
served in a cast-iron skillet, topped with melted cheese & pico de gallo
served with crispy tortilla chips, sour cream, & roasted salsa

CRISPY FIRECRACKER SHRIMP 17.99
tossed in a sweet & spicy glaze, with fresh cabbage, lime, toasted sesame seeds, & scallions

SWEET CAST IRON CORNBREAD 9.99
house baked skillet cornbread, whipped butter, & honey bear

CRISPY SMOKED PORK BELLY 13.99
tossed in a molasses brown sugar glaze, topped with scallions & sesame seeds

CRUNCHY MOZZARELLA STICKS 13.49
served with a savory marinara sauce

*This item can be cooked to requested temperature. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness. While gluten free, vegetarian, and vegan items are available, this restaurant is unable to guarantee that any item is completely free of allergens. There is always a risk of cross-contamination. Please notify your server of any allergies or dietary restrictions you have. An 18% Service Charge will be added to parties of 6 or more.

Cheesy Spinach Artichoke Dip

Grilled Asian Salad

Tossed GREENS

CHICKEN CAESAR 16.99
crisp romaine, croissant croutons, grated parmesan, creamy caesar dressing
substitute shrimp +5.99 or atlantic salmon +7.99*

GRILLED ASIAN CHICKEN 16.49
crisp romaine, crispy cabbage, carrots, bell peppers, scallions, green beans, crunchy wonton strips, sweet ginger sesame dressing

CLASSIC COBB 17.99
crisp romaine, grilled chicken breast, smoky bacon, cherry tomatoes, avocado, blue cheese, hard boiled egg
choice of balsamic, ranch, or blue cheese dressing

TOSSED HOUSE GREENS SALAD 7.99
tomato, carrots, cucumbers, croissant croutons
choice of ranch, blue cheese, or balsamic dressing

Smokehouse Burger

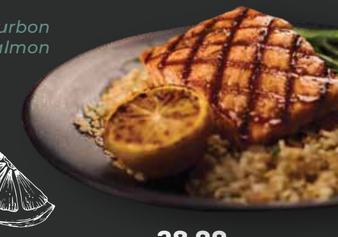
Favorite HANDHELDS

CHEESEBURGER* 17.99
schweid & sons 7 oz. steakhouse burger patty, melted american cheese, tangy burger sauce, pickles, iceberg lettuce, tomato, onion, on a soft brioche bun
add smoky bacon +1.99

SMOKEHOUSE BURGER* 20.99
schweid & sons 7 oz. steakhouse burger patty, pulled pork, smoky bacon, melted american cheese, pickles, crispy fried onions, bourbon sweet bbq sauce, on a soft brioche bun

NASHVILLE HOT FRIED CHICKEN 17.99
tangy carolina coleslaw, pickles, mayo, on a soft brioche bun, served with a side of creamy buttermilk ranch
dial down the heat - ask for southern fried style

LODGE SPECIAL


Honey Bourbon Salmon

Lodge MAINS

HONEY BOURBON SALMON* 28.99
grilled atlantic salmon, buttered brown rice pilaf, seasonal vegetables, grilled lemon

ROASTED HALF CHICKEN 24.99
crispy skin, seasonal vegetables, buttery mashed potatoes, thyme chicken glaze

STEAK FRITES* 29.99
9 oz. stockyards angus sirloin, topped with garlic herb butter, served with crispy fries & house aioli
try it surf-and-turf style: add grilled shrimp +7.99

MAC'N'CHEESE PLEASE!

CLASSIC CHEESE MAC 21.49
featuring our amazing five-cheese sauce

BUFFALO CHICKEN MAC 23.49
crispy chicken, blue cheese, buffalo sauce

JALAPEÑO DOUBLE PORK MAC 23.99
crispy pork belly, pulled pork, bbq sauce, jalapeño poppers

BRAISED SHORT RIB BOLOGNESE 21.99
spaghetti, lodge-made sauce with red wine, braised short ribs, ground sirloin, roasted tomatoes, fresh herbs

CREAMY SHRIMP ALFREDO PASTA 23.99
spaghetti, white wine, herbed butter, cherry tomatoes, garlic, parmesan cheese
change it up: grilled chicken alfredo 21.99

GRILLED NEW YORK STRIP STEAK* 41.99
12 oz. stockyards center cut, buttery mashed potatoes, seasonal vegetables

CHILI LIME CHICKEN BOWL 22.99
brown rice, chili lime chicken, black beans, roasted corn, pico de gallo, queso fresco, tortilla strips, avocado, chipotle crema

On The Side

5.99 EA

french fries • buttery mashed potatoes
seasonal vegetables • brown rice pilaf

DESSERTS

NEW YORK STYLE CHEESECAKE 10.99
fresh whipped cream

LODGE S'MORES 15.99
rich chocolate sauce, toasted marshmallows, strawberries, graham crackers, double fudge brownies, pound cake

CHOCOLATE LAVA CAKE 10.99
fresh whipped cream: *à la mode +3*

PEPSI SODA FLOAT 6.99
vanilla ice cream, your choice of soda, fresh whipped cream

WARM COOKIE SKILLET 13.99
topped with m&m's, chocolate & caramel sauce, vanilla ice cream, fresh whipped cream

Dessert Drinks

ESPRESSO MARTINI 14.00
new amsterdam vodka, tia maria cold brew liqueur, rumchata, owen's nitro-infused espresso

PEANUT BUTTER CUP 14.00
skrewball peanut butter whiskey, chocolate, cream, toasted marshmallows

Specialty COCKTAILS

Blood Orange Mule

BLOOD ORANGE MULE 15.00
tito's handmade vodka, pressed lime, blood orange, ginger beer

WHITE PEACH OLD FASHIONED 15.00
maker's mark bourbon, white peach, orange bitters

LODGE MOJITO 15.00
blue chair bay rum, coconut water, fresh mint, pressed lime, topped with club soda

FIERY MANGO MARGARITA 15.00
ghost tequila, mango chili margarita mix, chimoy, tajín

GREAT WOLF 'RITA 15.00
sauza hacienda silver tequila, agave, orange & lime juices

GREAT WOLF LIT 15.00
new amsterdam vodka, beefeater gin, blue chair bay rum, triple sec, cola

Great Wolf LIT

Classic WINES

	6OZ	9OZ	BTL
BUBBLES			
la marca prosecco *italy · 187ml split*	–	–	15
one hope brut *california*	10	14	36
ROSÉ, RIESLING, & MOSCATO			
prophecy rosé *france*	10	14	36
chateau ste. michelle riesling *columbia valley, wa*	10	14	36
seven daughters moscato *veneto, italy*	10	14	36
SAUVIGNON BLANC			
oyster bay *marlborough, nz*	11	15	42
nobilo *marlborough, nz*	14	20	52
PINOT GRIGIO			
mezzacorona *trentino, italy*	11	15	42
ecco domani *delle venezie, italy*	14	20	52
CHARDONNAY			
seaglass *santa barbara county*	11	15	42
kendall-jackson 'vintner's reserve' *california*	14	20	52
cakebread *napa valley*	–	–	85
frog's leap 'shale & stone' *napa valley*	–	–	85
PINOT NOIR			
trinity oaks *california*	11	15	42
la crema *monterey county*	14	20	52
MERLOT, ZINFANDEL, & RED BLEND			
apothic red blend *california*	10	14	36
ménage à trois merlot *california*	11	15	42
frog's leap zinfandel *napa valley*	–	–	85
CABERNET SAUVIGNON			
josh cellars *california*	11	15	42
j lohr 'seven oaks' *paso robles*	14	20	52
coppola 'director's cut' *alexander valley, sonoma*	–	–	62
frog's leap 'estate grown' *rutherford, napa valley*	–	–	125

FARE TO SHARE WITH FAMILY

LODGE
WOOD FIRED GRILL

All Day Menu