

LODGE

W O O D F I R E D G R I L L

TO START

🍷 Firecracker Calamari 12
seasoned with Italian peppers, served with
lemon aioli and sriracha ranch-dipping sauces

Smoked Chicken Wings 11
buffalo or chili butter

Nacho Platter 12
fresh corn tortillas, queso sauce, lodge made
pico de gallo, guacamole, sour cream
(add chicken **3**, steak **5**)

Chips, Salsa & Guacamole 9

Spinach & Artichoke Dip Au Gratin 12
warm skillet of creamy spinach, tender
artichokes and melted cheese
(served with crispy chips and warm flatbread)

Quesadilla 11
stuffed with three cheese and fire-roasted corn, fresh
cilantro and chipotle drizzle, topped with pico de gallo
and fried jalapenos
(add chicken **3**, shrimp **4**, steak **5**)

****Barbeque Beef Brisket Potato Skins 11**
sour cream, mixed cheese, scallions

****Fried Brussel Sprouts 8**
topped with goat cheese and finished with balsamic glaze

SOUP & SALADS

Soup of the Day 7

****Creamy Roasted Corn Chowder 6**
crispy bacon, scallions

Grilled Caesar Salad 10
wood fire grilled romaine hearts, vine-ripened tomatoes,
sweet red onions, shaved parmesan cheese,
garlic croutons and caesar dressing
(add chicken **3**, shrimp **7**, salmon **5**)

****Local Heirloom tomato & Burrata Salad 11**
basil, balsamic vinegar, olive oil

****Roasted Golden Beets 9**
ricotta, arugula, white balsamic vinaigrette

****OC Market Salad 10**
baby kale, romain, crisp quinoa, sun dried cranberry,
feta cheese, Meyer lemon vinaigrette
(add chicken **3**, shrimp **7**, salmon **5**)

🍷 Chopped Barbeque Chicken Salad 14
grilled chile rubbed all natural chicken breast over
seasonal greens with fire-roasted corn, green onions,
black beans, crisp fried jalapenos, cilantro, pepper jack,
barbeque sauce and crisp onion strings
(served with ranch dressing)

California Cobb Salad 15
iceberg and baby mix greens, cherry tomatoes,
bacon, blue cheese, grill chicken, hard-boiled eggs
and avocados tossed with creamy herb vinaigrette

LUNCH MENU

HAND HELDS

all sandwiches served with a choice of
french fries or sweet potato fries
(substitute to mason jar salad or small Caesar for **1**)

Open Face Sirloin Steak Sandwich* 17
sliced mushrooms, peppers, onions, melted cheese,
lemon aioli on ciabatta bread

Southwest Grilled Chicken Sandwich 14
crushed avocado, caramelized onions, pepper jack cheese,
sliced tomatoes, baby arugula on toasted ciabatta bread

Create-Your-Own Burger* 15
start with a 6 ounces of fresh hand-formed
ground beef, grilled to your liking on toasted potato bun.
garnished with lettuce, tomato, sweet red onion
and lodge-made pickles

Add Up To 3 Toppings
cheddar cheese, blue cheese, swiss cheese,
american cheese, jalapeño jack cheese, smoked bacon,
roasted mushrooms, fried jalapeños and onion straws
(each additional for **1**)

BBQ Brisket Sandwich 13
potato roll, house-made pickles, southern sweet tea BBQ sauce
(served with house coleslaw)

ENTRÉES

Grilled Fresh Salmon* 24
olive oil, garlic, dill brushed and lemon pepper risotto

Backyard BBQ Platter 25
hickory smoked St. Louis ribs,
hardwood smoked brisket, smoked sausage,
mac & cheese, lodge-made pickles and coleslaw
(served with warm cornbread)

Tomato Basil Pasta 18
fresh tomatoes, chopped garlic, fresh basil,
spaghetti noodles, fresh mozzarella
(add chicken for **3**, shrimp for **7**)

SIDES

Grilled Seasonal Vegetables 6

Mashed Potato 6

Roasted Brussel Sprouts 6

Mac n Cheese 7

Sweet Potato Fries 7

French Fries 6

****Roasted Garlic Mashed Potato 6**

****Baked Potato 7**

****Grilled Asparagus 7**

****Sautéed Whole Mushrooms 6**

****Grilled Baby Carrots and Broccoli 6**

DINNER MENU

SEAFOOD

Fresh Fish of the Day MP
Yukon gold roasted garlic mashed potatoes,
lemon butter sauce, vegetable of the day

Grilled Fresh Salmon* 24
olive oil, garlic, dill brushed, lemon pepper risotto

FROM THE GRILL

22oz Beef Porterhouse* 44

12oz New York Strip* 38

7oz Filet Mignon* 37

MAINS

½ Rotisserie Chicken 19
roasted garlic mashed potatoes, vegetable of the day

CA Gourmet Burger* 18
½ lb. burger, crispy onions, wild arugula, tomato, avocado,
cheese, bacon, fried eggs, fried jalapeno

Hickory Smoked St. Louis Ribs 20
8 bones, mashed potatoes, coleslaw

Build Your Own BBQ Platter
all platters served with warm cornbread,
lodge-made pickles, mashed potatoes or mac & cheese

Meat Choices
beef brisket, ½ rotisserie chicken,
3 bones smoked ribs, smoked sausage

Choose
two meat **22**, three meats **25** or four meats **28**

PASTA

Shrimp and Lobster Pasta 26
fettuccine with sautéed shrimp, lobster, arugula,
cherry tomatoes, white wine sauce

Creamy Roasted Wild Mushroom Risotto 19
asparagus, roasted tomatoes, parmesan

Chicken and Tomato Basil Pasta 18
fresh tomatoes, chopped garlic, fresh basil, spaghetti noodles,
fresh mozzarella, marinara sauce

Lobster & Wild Mushrooms Mac & Cheese 25

**ASK ABOUT
OUR WIDE VARIETY
OF WINE, BEER
AND LIBATIONS!**

**Lunch Hours 11am to 5pm
Dinner Hours 5pm to Close**

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

****These items are only available during dinner hours.**