

THE LODGE

A TEXAS BISTRO APPETIZERS

SHRIMP COCKTAIL...*marinated shrimp, avocado mousse, with horseradish cocktail sauce* \$9

FRIED CALAMARI...*with marinara dipping sauce* \$9

STICKS OF CHEESE...*trio of fried cheese: fontina, mozzarella and monterey jack, with marinara and jalapeno ranch dipping sauce* \$9

BEEF CARPACCIO...*thinly sliced tenderloin with a petite salad of baby arugula, capers, caramelized tomatoes, blue cheese crumbles, and lemon vinaigrette* \$11

MIXED VEGGIES...*grilled asparagus, zucchini, squash, and red pepper, with fried artichokes, onion rings, green beans, and mushrooms, with jalapeno ranch and marinara dipping sauce* \$12

TEXAS BBQ SHRIMP...*6 jumbo shrimp, spicy herbed Worcestershire sauce, and grilled French bread* \$12

MUSSELS A LA MARINIERE...*mussels steamed in white wine & garlic with greens onions parsley and roma tomatoes* \$13

CRAWFISH AND CRAB FONDUE...*lump crabmeat, crawfish tails, peppers, and green onions, in a trio of white cheeses, served with grilled French bread* \$13

JUMBO LUMP CRABCAKE...*with shaved fried onions and horseradish cream sauce* \$14

PORTABELLO MUSHROOMS...*two stuffed portabellas with shrimp and crab imperial* \$14

SOUPS AND SALADS

LOU LOU'S SEAFOOD GUMBO... *classic southern Louisiana shrimp and crab gumbo* Cup... \$4.95
Bowl...\$9.95

SOUP OF THE DAY... *just ask...Market Price*

THE LODGE SIDE SALAD...*mixed field greens, vine ripe tomatoes, cucumbers, carrots, and peppers... red wine vinaigrette* \$5

CLASSIC CAESAR SALAD...*romaine hearts, traditional caesar dressing, grated parmesan cheese, and house made croutons* \$6

GRILLED ROMAINE AND GOAT CHEESE...*with smoked bacon, tomatoes, grilled onions, roasted peppers, with jalapeno ranch* \$7

WILTED SPINACH SALAD...*baby spinach, tear drop tomatoes, caramelized onions, grated mozzarella, and hard boiled egg, with warm apple smoked bacon vinaigrette* \$7

MAYTAG BLUE CHEESE WEDGE...*iceberg lettuce, apple smoked bacon, grilled onions, and caramelized tomatoes, with blue cheese dressing* \$7

Compliment our Salads with: Chicken...add \$5 Shrimp or Oysters...add \$8 Seared Scallops...add \$12.00

* We will be happy to split any of our salads or entrees for an additional charge.

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A TEXAS BISTRO ENTRÉES

RIBEYE...14 oz choice rib eye with mashed potatoes or steak fries \$22

NY STRIP...12 oz choice NY strip loin with mashed potatoes or steak fries \$24

FILET MIGNON...8 oz center cut beef tenderloin with mashed potatoes or fries \$26

CHICKEN FRIED STEAK or CHICKEN... beef cutlet or breast of chicken, mashed potatoes, sautéed green beans, and peppercorn cream gravy \$14

TEXAS SIZE PORKCHOP...Marble Farms Chop, a Madeira mushroom pan sauce, and sweet potato fries \$18

CHICKEN PICATTA...lightly seasoned chicken breast, seared to a golden brown on a bed of angel hair pasta, artichokes, lemon butter caper sauce \$14

CAMERON'S BLACKENED CHICKEN...thinly pounded chicken breast, seared with creole blackening spices on A bed of fettuccini pasta with a light alfredo sauce \$14

BOB'S STUFFED TEXAS QUAIL...roasted quail stuffed with mushrooms, spinach, shallots and goat cheese, served with garlic spinach and mashed potatoes \$21

JANIE'S CATCH OF THE DAY...char grilled or pan seared filet, served with scallion rice and broccoli \$17

TEXAS FARMED RAISED CATFISH FILETS...crusted in yellow cornmeal and spices, lightly fried with jalapeno hush puppies, french fries, and coleslaw \$14

CRAWFISH ETOUFFE'...sautéed crawfish, celery, peppers, tomatoes, green onions, and parsley in a sherry crab broth, served over white rice \$15

FRIED SHRIMP PLATTER...8 gulf shrimp, french fries, coleslaw, and horseradish cocktail sauce \$18

TAYLOR'S GRILLED SALMON...with dirty rice, grilled asparagus, with a balsamic parsley sauce \$19

SEAFOOD PLATTER...choice of two ...fried or grilled shrimp, catfish, crawfish tails, oysters and calamari served with coleslaw, hush puppies and french fries \$19

TROUT PONTCHARTRAIN...rainbow trout with crawfish tails, crabmeat, tomatoes and scallions, lemon butter, served with dirty rice and broccoli \$22

ZYDECO CATCH...seared catch with shrimp, crabmeat, tomatoes and green onions in a white wine cream sauce with scallion rice and broccoli \$24

SEARED SCALLOPS... jumbo bay scallops served on a tomato compote with scallion rice and asparagus \$24

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DESSERTS

Golden Raisin Chocolate Bread Pudding...with Grand Marnier butterscotch caramel \$6

Key Lime Cheesecake...with fresh berries and zest of candied lime \$6

Double Layer Chocolate Fudge Cake \$7

Divine Chocolate Pie \$5

White Chocolate Tart...complimented by fresh berries \$6

The Classic Crème Brule \$8

Berries and cream \$5

Ice Cream and Sorbets \$4

SIDE ITEMS

<i>Southern Sweet Potato Fries</i>	<i>\$2.95</i>
<i>Steak Fries</i>	<i>\$2.95</i>
<i>French Fries</i>	<i>\$2.95</i>
<i>Mashed Potatoes</i>	<i>\$2.95</i>
<i>Green Beans</i>	<i>\$3.95</i>
<i>Dirty Rice</i>	<i>\$3.95</i>
<i>Steamed Broccoli</i>	<i>\$3.95</i>
<i>Sautéed Zucchini & Squash</i>	<i>\$3.95</i>
<i>*Loaded Baked Potato</i>	<i>\$3.95</i>
<i>*Baked Mac and Cheese</i>	<i>\$4.95</i>
<i>*Garlic Spinach</i>	<i>\$4.95</i>
<i>* House-made Onion Rings</i>	<i>\$4.95</i>
<i>*Grilled Asparagus</i>	<i>\$4.95</i>
<i>*Spinach Au Gratin</i>	<i>\$5.95</i>

**An additional charge of \$2.95 will be added when substituting for these items*

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LUNCH MENU

Served from 11-2

All sandwiches come with french fries

THE LODGE BURGER... pepper jack, American cheese, canadian bacon, cherry pepper relish, red onion, pickles, green leaf lettuce, tomato, mustard, and mayo on a toasted bun \$7.95

SHRIMP & OYSTER PO-BOY...lightly fried shrimp and oysters, shredded lettuce, and pickled red onions on a lightly toasted hoagie bun, with house made remoulade \$9.95

GRILLED CHICKEN CLUB...marinated chicken breast, apple smoked bacon, fresh arugula greens, caramelized onions, and jack cheese, with cranberry mayo on toasted wheat berry bread \$9.95

SHRIMP & CATFISH PLATTER...fried catfish& fried shrimp with french fries, coleslaw and hushpuppies \$12.95

GRILLED RIBEYE SANDWICH...8oz Ribeye on a hoagie roll with lettuce, tomato, red onion with a creamy horseradish spread \$12.95

CRAB BURGER...our jumbo lump crab cake with lettuce, tomatoes and tartar sauce on a toasted bun \$13.95

CHICKEN FRIED STEAK OR CHICKEN...beef cutlet or breast of chicken, black peppered gravy, with house mashed potatoes and sautéed green beans \$8.95

CHAR GRILLED OR SEARED CATCH OF THE DAY...with confetti rice and broccoli \$10.95

FRIED OYSTER AND SPINACH SALAD...fried oysters, baby spinach, tomatoes, caramelized onions, grated blue cheese, hard boiled eggs, and warm apple smoked bacon vinaigrette \$11.95

SOUTHWESTERN CHOPPED SALAD...grilled chicken, tomatoes, caramelized onions, capers, blue cheese crumbles, cucumber, black olives, and jalapeno ranch dressing \$10.95

GRILLED CHICKEN CAESAR SALAD...romaine hearts, traditional caesar dressing, grated parmesan cheese, and house made croutons \$10.95

LUNCH SIRLION...sirloin steak with mashed potatoes with a lodge side salad \$10.95

CRAWFISH ETOUFFE...sautéed crawfish, onions, peppers, tomatoes, green onions, and parsley in a sherry crab broth, served over white rice \$12.95

STEAK ON STEAK...grilled tenderloin on beef steak tomatoes, caramelized onions, and mixed greens, with blue cheese dressing \$12.95

GRILLED ROMAINE SALAD...served with a stuffed Portobello mushroom \$13.95

* Compliment your lunch with a Lodge side salad, fresh seasonal fruit, or a cup of soup...\$3.95