

# BREAKFAST

## LODGE BREAKFAST BUFFET

Enjoy Fresh Seasonal Fruits, Oatmeal, Southern Grits, Applewood Bacon, Buttermilk Biscuits, Peppered Gravy, Country Pleasin' Sausage & Breakfast Potatoes. Made-to-Order Eggs & Omelets are Featured, in Addition to Fresh Breads & Pastries with Local Jams & Preserves.

BREAKFAST JUICES, MILK & COFFEE ARE INCLUDED.

22.95 | 11 FOR KIDS 12 & UNDER

## COFFEE & BEVERAGES

- SOFT DRINKS \$3
- FRESH JUICE \$4
- BREWED COFFEE | REGULAR OR DECAF \$3 MILK \$3
- ESPRESSO \$3
- LATTE \$4
- CAPPUCCINO \$4
- EXTRA SHOT \$2
- HARNEY & SONS HOT TEA \$5



If you have any concerns regarding food allergies, please alert your server prior to ordering.

\*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## A LA CARTE

- AVOCADO & TOAST\* \$16**  
Smashed Avocado, Roasted Tomato, Two Poached Eggs, Local Field Greens, Shaved Radish, Farmers Cheese
- BANANA BREAD FRENCH TOAST\* \$15**  
Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon
- EGGS BENEDICT\* \$22**  
Choice if Petite Crab Cakes or Sliced Smoked Salmon, Poached Eggs, English Muffin, Cajun Citrus Tarragon Sauce, Choice of One Side
- BIG BEACH BREAKFAST\* \$16**  
Three Eggs Your Way Bacon or Sausage, Choice of One Side
- LOX 'N BAGEL\* \$17**  
Cream Cheese, Red Onion, Capers, Tomato, Hard Boiled Egg
- HAM & CHEESE OMELET\* \$16**  
Three Eggs, Country Ham, Cheddar Cheese, Choice of One Side
- FOREST OMELET\* \$16**  
Three Eggs, Mushrooms, Goat Cheese, Choice of One Side

## COCKTAILS

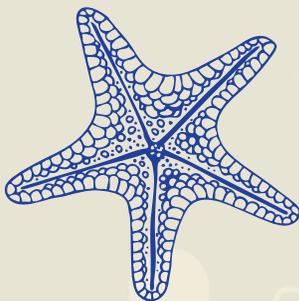
- TROPICAL CREAMSICLE MIMOSA \$10**  
Prosecco, Cream, Orange, Pineapple, Cointreau
- THAT'S THE BLOODY POINT \$12**  
Cucumber Vodka, Bloody Point Remedy Mary Mix, B12, Caffeine
- SOCIAL SPRITZER \$10**  
Limoncello, Prosecco, Sliced Strawberries, Lemon Zest
- MORNING ELIXIR \$10**  
St. Germain Elderflower Liqueur, Prosecco, Club Soda, Citrus Zest
- GULF BELLINI \$10**  
Zardetto, Peach Puree, Blue Curacao
- SUNRISE MIMOSA \$10**  
Cava, Orange Juice, Pineapple Juice, Grenadine

## SIDES \$4

- HOME FRIES
- CHEESE GRITS
- TOAST & JAM
- ENGLISH MUFFIN

## EXTRAS \$5

- BACON\*
- SAUSAGE\*
- FRESH FRUIT
- SEASONAL BERRIES



## BRUNCH

### SOUP & SALADS

#### GULF GUMBO \$11

Oyster, Shrimp, Crab, Crawfish, Rice

#### SPINACH STRAWBERRY SALAD \$13

Baby Spinach, Strawberries, Honey Goat Cheese, Red Onion, Shaved Almonds, Poppy Seed Dressing

#### ROMAINE WEDGE SALAD \$12

Romaine Lettuce, Parmesan Cheese, Hard Boiled Egg, Bacon, Tomato, Brown Butter Crumbs, Roasted Garlic Parmesan Dressing  
CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13  
\*FRIED OYSTER \$7 | \*STRIP STEAK \$14

### OYSTERS & SHAREABLES

#### BACON & SHRIMP STUFFED

##### JALAPENO \$12

Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon, Bourbon Tomato Bacon Jam

#### CRISPY SNAPPER BITES \$13

Cajun Citrus Aioli, Lemon

#### HONEY GOAT CHEESE \$12

Tomato Pepper Jam, Raw Honey Apple Slaw, Chives

#### FRIED GREEN TOMATO \$12

Crawfish Salad, Arugula, Cajun Remoulade

#### HEAT & SWEET FLATBREAD \$14

Pepperoni, Smoked Gouda, Parmesan, Local Honey, Chipotle Spice

#### \*OYSTER BASKET \$14

Flash Fried Oysters, Red Remoulade, Warm French Bread

### BRUNCH ENTREES

#### AVOCADO & TOAST\* \$16

Smashed Avocado, Roasted Tomato, Two Poached Eggs, Local Field Greens, Shaved Radish, Farmers Cheese



#### BANANA BREAD FRENCH TOAST\* \$15

Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon

#### EGGS BENEDICT\* \$22

Choice of Petite Crab Cakes or Sliced Smoked Salmon, Poached Eggs, English Muffin, Cajun Citrus Tarragon Sauce, Choice of Grits or Home Fries

#### FOREST OMELET\* \$16

Three Eggs, Mushrooms, Goat Cheese, Choice of Grits or Home Fries

#### NY STRIP STEAK & EGGS \$24

Grilled NY Strip Steak, Three Eggs, Roasted Tomato, Cajun Remoulade

SERVED WITH CHOICE OF FRIES OR SIDE HOUSE SALAD

#### CUBAN \$15

Roasted Pork, Sliced Ham, Swiss Cheese, Spiced Pickles, Yellow Mustard, Cuban Bread

SERVED WITH CHOICE OF FRIES OR SIDE HOUSE SALAD

#### HEAT & SWEET FLATBREAD \$14

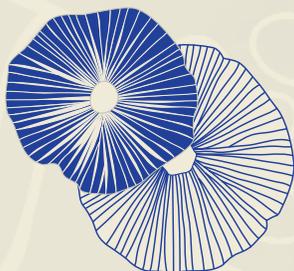
Pepperoni, Smoked Gouda, Parmesan, Local Honey, Chipotle Spice

#### \*OYSTER PO' BOY \$18

Fired Oysters, Romaine Lettuce, Tomato, Pickle, Mayonnaise Toasted French Bread, Choice of Fries or Side Salad



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## LUNCH

### SALADS

#### SPINACH STRAWBERRY SALAD \$13

Baby Spinach, Strawberries, Honey Goat Cheese, Red Onion, Shaved Almonds, Poppy Seed Dressing

#### FARMER'S MARKET SALAD \$13

Baby Arugula, Carrots, Roasted Pears, Golden Raisins, Toasted Pecans, Goat Cheese, Apple Cider Vinaigrette

#### ROMAINE WEDGE SALAD \$12

Romaine Lettuce, Parmesan Cheese, Hard Boiled Egg, Bacon, Tomato, Brown Butter Crumbs, Roasted Garlic Parmesan Dressing

CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13

\*FRIED OYSTER \$7 | \*STRIP STEAK \$14

### SHAREABLES

#### BACON & SHRIMP STUFFED JALAPENO \$12

Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon, Bourbon Tomato Bacon Jam

#### CRISPY SNAPPER BITES \$13

Cajun Citrus Aioli, Lemon

#### HONEY GOAT CHEESE \$12

Tomato Pepper Jam, Raw Honey Apple Slaw, Chives

#### FRIED GREEN TOMATO \$12

Crawfish Salad, Arugula, Cajun Remoulade

#### \*OYSTER BASKET \$14

Flash Fried Oysters, Red Remoulade, Warm French Bread

### SANDWICHES

SANDWICHES ARE SERVED WITH FRIES OR SIDE HOUSE SALAD

#### \*SHRIMP BLT \$16

Blackened Shrimp, Romaine Lettuce, Roasted Tomato, Cajun Aioli, Toasted French Bread

#### \*OYSTER PO' BOY \$18

Fired Oysters, Romaine Lettuce, Tomato, Pickle, Mayonnaise Toasted French Bread

#### \*BLACKENED AHI TUNA SANDWICH \$16

Smashed Avocado, Wasabi Aioli, Sliced Tomato, Sweet Homemade Pickles, Brioche Bun

#### FRIED SNAPPER \$16

Seasoned Breaded Snapper, Cumin Slaw, Toasted Brioche Bun

#### \*LODGE DOUBLE SMASHED BURGER \$15

Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Brioche Bun

#### \*CUBAN \$15

Roasted Pork, Sliced Ham, Swiss Cheese, Spiced Pickles, Yellow Mustard, Cuban Bread

#### \*CLASSIC CLUB SANDWICH \$14

Ham, Turkey, Bacon, Cheddar Cheese, Lettuce, Tomato, Honey Mustard, Wheat Berry Bread

### LAND & GULF

#### \*NEW YORK STRIP STEAK \$28

French Fries, Haricot Vert, Peppercorn Brandy Sauce

#### \*LEMON HERB SNAPPER \$27

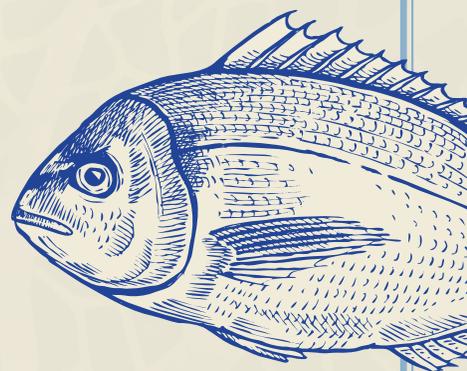
Butter Poached Cauliflower, Crispy Leeks, Smoked Paprika Crawfish Cream Sauce

#### \*ROASTED HALF CHICKEN \$26

Smashed Crispy Red Potato, Heirloom Tomato Salsa

#### \*FISH & CHIPS \$26

Beer Battered Grouper, French Fries, Citrus Caper Tartar Sauce, Malt Vinegar Aioli



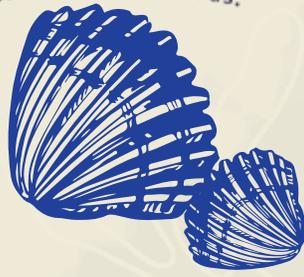
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# Foodcraft

fresh. local. delicious.



## DINNER

### BREAD SERVICE

**HOUSE MADE WARM BREAD \$6**  
Whipped Butter & Tomato Pepper Jam

### SOUP & SALAD

**GULF GUMBO \$11**  
Oyster, Shrimp, Crab, Crawfish, Rice

**SPINACH STRAWBERRY SALAD \$13**  
Baby Spinach, Strawberries, Honey Goat Cheese, Red Onion, Shaved Almonds, Poppy Seed Dressing

**FARMER'S MARKET SALAD \$13**  
Baby Arugula, Carrots, Roasted Pears, Golden Raisins, Toasted Pecans, Goat Cheese, Apple Cider Vinaigrette

**ROMAINE WEDGE SALAD \$12**  
Romaine Lettuce, Parmesan Cheese, Hard Boiled Egg, Bacon, Tomato, Brown Butter Crumbs, Roasted Garlic Parmesan Dressing

**CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13**  
**\*FRIED OYSTER \$7 | \*STRIP STEAK \$14**

### OYSTERS

**BAKED HALF DOZEN OYSTERS \$16**  
Taste of 3 types of Stuffed Oysters. Parmesan Garlic, Rockefeller, & Bacon Melted Leek, Served with Warm French Bread

**\*OYSTER BASKET \$14**  
Flash Fried Oysters, Red Remoulade, Warm French Bread



### SHAREABLES

**BACON & SHRIMP STUFFED JALAPENO \$12**  
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon, Bourbon Tomato Bacon Jam

**CRISPY SNAPPER BITES \$13**  
Cajun Citrus Aioli, Lemon

**HONEY GOAT CHEESE \$12**  
Tomato Pepper Jam, Raw Honey Apple Slaw, Chives

**FRIED GREEN TOMATO \$12**  
Crawfish Salad, Arugula, Cajun Remoulade

**HEAT & SWEET FLATBREAD \$14**  
Pepperoni, Smoked Gouda, Parmesan, Local Honey, Chipotle Spice

### LAND & GULF

**STEAK ADD ONS: \*GRILLED SHRIMP \$9 | CRAB BUTTER \$8 | FRIED OYSTER \$7**

**RIBEYE STEAK \$34**  
Smashed Crispy Red Potato, Grilled Broccolini, Smoked Herb Butter

**NEW YORK STRIP STEAK \$28**  
French Fries, Haricot Verts, Peppercorn Brandy Sauce

**LEMON HERB SNAPPER \$27**  
Butter Poached Cauliflower, Crispy Leeks, Smoked Paprika Crawfish Cream Sauce

**BRAISED SHORT RIB \$28**  
Spiced Coca-Cola Collard Greens, Delta Grind Grits, Jalapeno Corn Bread Crumble

**ROASTED HALF CHICKEN \$26**  
Smashed Crispy Red Potato, Heirloom Tomato Salsa

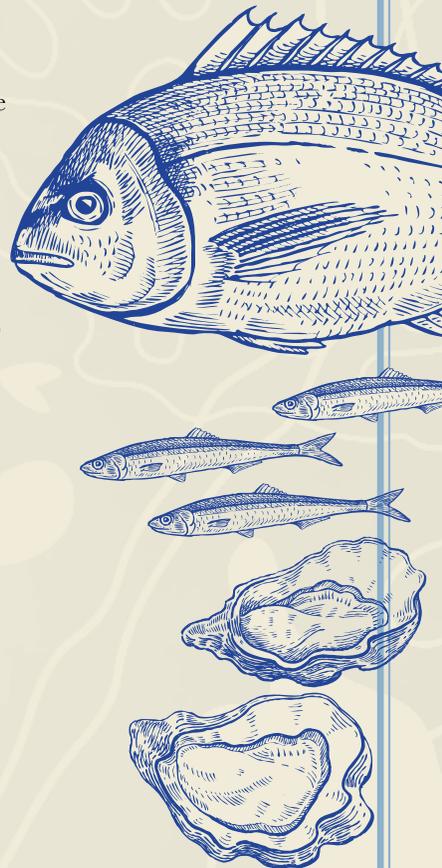
**FISH & CHIPS \$26**  
Beer Battered Grouper, Red Potatoes, Citrus Caper Tartar Sauce, Malt Vinegar Aioli

**NOLA BBQ GULF SHRIMP & GRITS \$18**  
New Orleans BBQ Shrimp, Hot Pepper Ale Butter, Delta Grind Grits, Rosemary, Parmesan Cheese

### EXTRAS

**SMASHED CRISPY RED POTATO \$8**  
**BUTTER POACHED CAULIFLOWER \$7**  
**HARICOT VERTS \$7**

**GRILLED BROCCOLINI \$8**  
**FRENCH FRIES \$6**  
**DELTA GRIND GRITS \$6**



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## DESSERT

### **SPICED APPLE CRISP \$8**

Cinnamon Scented Apples, Brown Sugar-Oat Streusel  
Vanilla Ice Cream

### **WHITE CHOCOLATE & BLUEBERRY BREAD PUDDING \$8**

Fresh Blueberries, Sweet White Chocolate Custard,  
Chantilly Cream

### **SEASONAL CREME BRULEE \$8**

Traditional French Custard, Seasonal Spices & Flavors,  
Caramelized Turbinado Sugar

### **COUNTRY STRAWBERRY SHORT CAKE \$8**

Country Biscuit, Bourbon Macerated Strawberries,  
Sweet Chantilly Cream

### **FRIED BANANA SPLIT \$8**

Bushwacker Fried Bananas, Vanilla Ice Cream,  
Caramel Sauce, Banana Chips, Whipped Cream,  
Topped with a Cherry

## DESSERT COCKTAILS

### **ESPRESSO MARTINI \$14**

Vanilla Vodka, Tito's Vodka, Kahlua, Espresso,  
Simple Syrup

### **PEANUT BUTTER CUP MARTINI \$14**

Screwball Whiskey, Dark Creme De Cacao,  
Heavy Cream

### **KEY LIME MARTINI \$14**

Smirnoff Vanilla Vodka, Lime Juice, Simple Syrup,  
Coco Real Cream

# MARTINI

## SPIRITUAL HEALER \$14

Ketel Cucumber & Mint Vodka,  
St. Germain, Simple Syrup, Lemon Juice

## RASPBERRY LEMONDROP \$14

Tito's Vodka, Raspberry Puree,  
Lemon Juice, Simple Syrup

## HERBAL WATERMELON \$14

Grey Goose Watermelon &  
Basil Vodka, Watermelon Puree,  
Lime Juice, Simple Syrup, Mint

# MARGARITA

## PINEAPPLE JALAPENO \$12

Dulce Vida Pineapple-Jalapeno Tequila,  
Tres Agave, Triple Sec, Lime Juice

## STRAWBERRY \$12

Lunazul Tequila, Triple Sec,  
Strawberry Puree, Tres Agave,  
Lime Juice, Grand Marnier

## BLOOD ORANGE \$16

Lunazul Tequila, Cointreau, Tres Agave,  
Blood Orange Juice, Lime Juice

# CANNED BEER

## DOMESTIC \$5

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

YUENGLING

BUDWEISER

## PREMIUM/IMPORT \$6

RED STRIPE

BLUE MOON

GUINNESS

HEINEKEN

WHITE CLAW

# SEASONAL CRAFT BEER

“ASK ABOUT OUR SEASONAL  
& DRAFT SELECTIONS”

# SIGNATURE COCKTAILS

## GULF OF MOJITO \$15

Malibu Rum, Ginger Syrup, Coconut Cream, Lime Juice,  
Pineapple Juice, Mint, Club Soda & Blue Curacao

## PERFECT MANHATTAN \$14

Old Forester Bourbon, Carpano Bianco & Antica Vermouth,  
Sassafras & Sorghum's Bitters, Bourbon Cherry

## THE LODGE GIN SPRITZER \$14

Tanqueray Gin, Grapefruit Juice, Orange Bitters, Simple Syrup,  
Ginger Ale, Orange, Lime, Lemon, Mint, Strawberry

## PEACH LEMONADE \$12

360 Peach Vodka, Peach Puree, Club Soda, Lemonade

## SAILOR'S DELIGHT \$14

Campesino Light Rum, Campesino Dark Rum, Cointreau,  
Banana Puree, Orange Bitters, Pineapple Juice, Grenadine

# WINE BY THE GLASS/BOTTLE

## SPARKLING

GL BTL

ZARDETTO, Prosecco

8 40

LOS MONTEROS, Cava, *Spain*

9 45

## WHITE WINE

GL BTL

MOHUA, Sauvignon Blanc, *New Zealand*

10 40

DR. LOOSEN, Riesling, *Germany*

10 40

DECOY, Sauvignon Blanc, *Napa Valley, CA*

11 44

MOULIN DE GASSAC, Rosé, *Languedoc, France*

11 44

RICKSHAW, Chardonnay, *California*

11 44

CASTELLO DEL POGGIO, Pinot Grigio, *Italy*

9 34

RAEBURN, Chardonnay, *Sonoma County, CA*

13 52

## RED WINE

GL BTL

MON FRERE, Pinot Noir, *California*

10 40

HAHN, Merlot, *California*

10 40

KERMIT LYNCH, Côtes Du Rhône Blend, *France*

10 40

LAPOSTOLLE, Cabernet Sauvignon, *Chile*

10 40

TERRAZAS RESERVA, Malbec, *Argentina*

12 48

BENTON LANE, Pinot Noir, *Willamette Valley, OR*

16 64

JUSTIN, Cabernet Sauvignon, *Paso Robles, CA*

17 68

ALL DRINKS CONTAIN 1 ½ OUNCES OF LIQUOR, UNLESS SPECIAL ORDERED.

