



DINNER MENU

AVAILABLE NIGHTLY UNTIL 1:00 AM

APPETITE TEASERS

JUMBO CRAB CLAWS \$30

Sautéed in our signature garlic butter, spices & white wine

CALAMARI \$14

Deep fried, served with remoulade & marinara sauces

SHRIMP COCKTAIL \$16

Boiled jumbo gulf shrimp marinated in our signature recipe, with avocado & saltine crackers. Slightly spicy!

HUMMUS DUO WITH PITA \$6

CRAB STUFFED SHRIMP \$23

Jumbo gulf shrimp stuffed with lump crab meat & baked with panko bread crumbs, over a fresh spinach salad with warm lemon butter sauce

DEEP-FRIED AVOCADO \$12

Stuffed with your choice of crab meat, ground beef or chicken and cheese, served with ranch

FRUIT & CHEESE PLATTER \$15

With assorted gourmet crackers

BUFFALO WINGS \$8

COCONUT SHRIMP \$14

Rolled in coconut flakes & fried with homemade spicy mango chutney

BOMBA BLACK BEAN DIP, QUESO OR SALSA \$6

With fresh tortilla chips

FAJITA NACHOS \$10

Your choice of chicken, steak or cheese

FAJITA QUESADILLAS \$12

Your choice of chicken, steak or cheese served with pico de gallo, sour cream and guacamole

BLACKENED CHICKEN STRIPS \$8

With pico de gallo and ranch dressing

VEGETABLE EGG ROLLS \$8

Served with soy sauce and sweet and sour sauce

CHICKEN TENDERS \$8

Choice of sauce

CHIPS WITH QUESO & HOMEMADE SALSA \$6

POTATO SKINS \$8

SALADS & SOUPS

STRAWBERRY SPINACH SALAD \$10

Fresh spinach, strawberries, sautéed red onions, feta cheese, candied pecans with olive oil & balsamic

NIKO'S GREEK SALAD \$9

Romaine, tomatoes, cucumbers, feta cheese, artichokes & walnuts with pita bread & lemon pepper vinaigrette

EL TACO SALAD \$13

Served in a crisp homemade tortilla bowl: ground beef, cucumbers, black beans, fresh corn, avocado, cheddar, pepper jack cheese, sour cream and romaine lettuce

GRILLED CHICKEN CAESAR SALAD \$13

Romaine, smoked bacon, parmesan, croutons tossed in hand made garlic anchovy dressing & crowned with grilled chicken

SALAD DE NIETO \$11

Fresh ripe tomatoes, cucumbers, avocado & grilled chicken tossed in balsamic vinaigrette & served over fresh greens

THE LODGE'S

HOMEMADE SOUPS cup \$4 bowl \$6 bread bowl \$8

Chicken tortilla, jalapeno pinto bean, homemade tomatillo or meatball

BUNS & WRAPS

SUBSTITUTE SIDE FOR A CUP OF SOUP \$2,
HOUSE OR SMALL CAESAR SALAD \$3

CLUB SANDWICH \$10

Grilled chicken, ham, smoked bacon, Swiss cheese & American cheese

BLACKENED CHICKEN SANDWICH \$12

Swiss cheese on a focaccia bun with sliced avocado, pico de gallo & seasoned french fries

MAX'S GREEK BURGER \$12

Sautéed purple onions and crumbled feta cheese make this burger unlike any other, served with your choice of fries

CLASSIC CHEESEBURGER \$11

Cheddar cheese, romaine, red onions & pickles on a kaiser bun served with fries

THE LODGE BUILD YOUR OWN WRAP \$12

Choice of spinach or a wheat wrap with your choice of turkey or roasted ham, swiss, cheddar, and provolone. Mustard or mayo with lettuce, tomatoes, onions, mushrooms, avocado, olive oil & red wine dressing served with fresh fruit

STEAK SANDWICH \$15

Sliced ribeye with mushrooms, bell peppers, white onions and Swiss cheese on a hoagie bun, served with your choice of fries





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HOUSE SPECIALTIES

FIVE PEPPER CHICKEN PASTA \$16

Pan seared lemon chicken, assorted peppers & kalamata olives tossed in linguini pasta with fresh basil garlic olive oil served with garlic bread

PAN-SEARED RAINBOW TROUT \$24

Lightly breaded and pan-seared fresh trout crowned with lump crab meat with lemon-butter sauce drizzled on top, served with pecan wild rice and asparagus spears

CHICKEN LEMONATTO \$14

Tender chicken breast rolled in bread crumbs and crushed pecans and flat-grilled with lemon-butter caper sauce lightly drizzled on top, served yellow rice pilaf with sautéed vegetables

HORSE RADISH-CRUSTED SALMON \$23

Carefully flat-grilled, served with dill lemon-butter sauce, fingerling potatoes and sautéed spinach

LOBSTER RAVIOLI \$23

Tossed in saffron champagne cream sauce with julienne vegetables, sun-dried tomatoes and parmesan cheese with sautéed jumbo Gulf shrimp, served with fresh garlic bread

SHRIMP AND CHICKEN PICCATA \$16

Pan-seared and topped with artichoke hearts and capers sautéed in lemon-butter sauce, served with yellow rice pilaf & sautéed vegetables

CEDAR PLANK SALMON \$23

Atlantic King Salmon carefully grilled on a cedar plank, served with lemon butter sauce, new potatoes and sautéed spinach

CHICKEN MARSALA \$13

Pan-seared tender chicken breast topped with rich marsala wine and mushroom cream sauce served with garlic mashed potatoes and sautéed vegetables

FRENCHED PORK CHOP \$16

8oz. bone-in pork chop marinated overnight in honey jerk seasoning then carefully grilled and accompanied by pecan wild rice, sautéed vegetables & hickory sauce

BLACKENED/GRILLED CHICKEN BREAST \$14

Served with sautéed spinach & rice pilaf

CHICKEN ENCHILADAS \$13

Served with rice, refried beans, tortilla chips, pico de gallo, sour cream & avocado slices

TERIYAKI STIR FRY \$15

Chicken or beef tenderloin tossed with vegetables & spicy Szechuan sauce with steamed rice, egg roll & alfalfa sprouts

CHICKEN SOUVLAKI \$14

Marinated & skewered with onions & peppers then grilled, served with rice pilaf, pita bread & sautéed vegetables

GRILLED VEGETABLE PLATE \$12

Medley of seasoned & marinated vegetables with a baked potato & a side of ranch dressing

BLACKENED SHRIMP OR CHICKEN FETTUCCINE \$16

Fettuccine tossed in our creamy homemade alfredo sauce

SIZZLING FAJITAS \$18

Served with flour or corn tortillas, sour cream, pico de gallo, cheddar cheese & guacamole

MARKET-FRESH TILAPIA \$16

Pan-seared and topped with lemon-butter caper sauce, served with asparagus and rice pilaf

20% OFF DINNER ENTREES FOR VIP MEMBERS

THE LODGE DALLAS. PRICES/AVAILABILITY SUBJECT TO CHANGE. SALES TAX AND GRATUITY AUTOMATICALLY ADDED TO ALL TABLE SERVICE





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FROM THE GRILL

UPGRADE ANY STEAK:

OSCAR STYLE \$7, BLEU CHEESE MELT \$4

SIGNATURE STEAK & LOBSTER \$40

6oz. filet mignon & 6 oz. Canadian lobster

PAIRS NICELY WITH

OPUS ONE CABERNET

FILET MIGNON 8oz. \$29

PAIRS NICELY WITH

CAYMUS CABERNET

FILET MIGNON 10oz. \$33

PAIRS NICELY WITH

DUCKHORN "PARADUXX" RED BLEND

RIBEYE 12oz. \$27

PAIRS NICELY WITH

SASSACIA

NEW YORK STRIP 12oz. \$27

PAIRS NICELY WITH

SILVER OAK CABERNET

SIDES \$6 each

SPICY MAC & CHEESE

GARLIC MASHED POTATOES

SAUTEED VEGETABLES

SAUTEED SPINACH

SEASONED FRENCH FRIES

CUP OF FRESH FRUIT

RICE PILAF

GREEN BEANS ALMONDINE

TOASTED GARLIC BREAD

BAKED POTATO

ASPARAGUS SPEARS

PECAN WILD RICE

NEW POTATOES

GRILLED VEGETABLES

FINGERLING POTATOES

SAUTÉED MUSHROOMS

SHOESTRING FRIES

ENTREE ADD ONS

6oz. CANADIAN LOBSTER TAIL \$16

THREE SAUTÉED JUMBO CRAB CLAWS \$14

THREE CRAB STUFFED JUMBO GULF SHRIMP \$14

4OZ. GRILLED OR BLACKENED SALMON \$7

4OZ. GRILLED, FRIED OR BLACKENED CHICKEN \$4

THREE GRILLED, FRIED OR BLACKENED SHRIMP \$7

SWEET ENDINGS

OUR DESSERTS WILL PAIR NICELY WITH THE
PERRIER JOUET BELLE EPOQUE ROSE

CHOCOLATE ERUPTION \$8

creamy chocolate mousse, chunks of New York cheesecake & caramel in a brownie crust, topped with shaved chocolate curls & almonds

XANGO CHEESECAKE \$7

New York cheesecake stuffed into thin layers of puff pastry, deep fried then rolled into sugar & cinnamon

CHEF'S FAMOUS CHURRO \$8

homemade churro over a scoop of vanilla ice cream rolled in roasted pecans

KAHLUA CAKE \$7

NEW YORK CHEESECAKE \$6

RED VELVET CAKE \$7

CARROT CAKE \$7

TIRAMISU \$6

ESPRESSO \$4

CAPPUCCINO \$6

HOT TEA \$4

20% OFF DINNER ENTREES FOR VIP MEMBERS





LUNCH MENU

\$6 LUNCHES

GRILLED CHICKEN CAESAR SALAD

Tossed with our homemade garlic anchovy dressing

SOUP & CLUB SANDWICH

Your choice of a cup of soup: jalapeno pinto bean, south texas chili or chicken tortilla served with half of a club sandwich & fries

CUP OF SOUP & SALAD

Your choice of soup: jalapeno pinto bean, south texas chili or chicken tortilla served with your choice of fresh salad: Niko's Greek, strawberry spinach, caesar or house salad

LODGE CLUB SANDWICH

Toasted wheat bread with layers of grilled chicken, ham, bacon, swiss & American cheeses served with seasoned fries

CHEESEBURGER

8oz. of top ground sirloin with cheddar cheese, romaine, red onions & pickles on a kaiser bun with mayo & mustard sides served with fries

BUILD-YOUR-OWN WRAP

Spinach or wheat wrap with turkey or ham, Swiss, cheddar or provolone cheese, mustard or mayo with lettuce, tomatoes, onions, olive oil and red wine dressing, served with a cup of fresh fruit

SIGNATURE FAVORITES

FRENCHED PORK CHOP \$16

8oz. bone in pork chop marinated overnight in honey jerk seasoning then carefully grilled and accompanied by pecan wild rice, sauteed vegetables & hickory sauce

CHICKEN LEMONATTO \$14

Tender chicken breast rolled in bread crumbs and crushed pecans and flat-grilled with lemon-butter caper sauce lightly drizzled on top, served yellow rice pilaf with sautéed vegetables

TERIYAKI STIR FRY \$15

Chicken or beef tenderloin tossed with vegetables & spicy szechuan sauce with steamed rice, egg roll & alfalfa sprouts

MARKET FRESH TILAPIA \$16

Rolled in bread crumbs & pan seared with asparagus, crowned with capers & warm lemon butter sauce served over rice pilaf

BLACKENED/GRILLED CHICKEN BREAST \$14

Served with sauteed spinach & rice pilaf

CHICKEN SOUVLAKI \$14

Marinated & skewered with onions & peppers then grilled, served with rice pilaf, pita bread & sauteed vegetables

SOUTH OF THE BORDER

CHICKEN ENCHILADAS \$13

Served with rice, refried beans, tortilla chips, pico de gallo, sour cream & avocado slices

SIZZLING FAJITAS \$18

served with flour or corn tortillas, sour cream, pico de gallo, cheddar cheese & guacamole

CHICKEN OR CHEESE QUESADILLAS

Served with guacamole, sour cream, salsa & pico de gallo

CHICKEN OR CHEESE NACHOS

with guacamole, sour cream and pico de gallo





LIBATIONS

CHAMPAGNE

Ace of Spades Rose \$1,200
Ace of Spades Brut \$850
Dom Perignon Rose \$925
Dom Perignon Brut \$625
Luc Belaire Rose \$325
Moët & Chandon Rose Nectar \$325
Moët & Chandon Imperial Brut \$150
Nicolas Feuillatte Palmes D'or Brut \$325
Perrier-Jouet Belle Epoque Rose \$650
Perrier-Jouet Belle Epoque Brut \$600
Veuve Clicquot Rose \$325
Veuve Clicquot Yellow Label Brut \$175
Veuve Clicquot Demi-Sec Yellow Label \$325

CHARDONNAY

Cakebread, Napa Valley \$150
Jordan, Napa Valley \$150
Mer Soliel, Central Coast \$100

CABERNET SAUVIGNON

Caymus, Napa Valley \$475
Duckhorn "Three Palms Vineyard", Napa Valley \$475
Far Niente, Napa Valley \$325
Jordan, Napa Valley \$150
Silver Oak, Alexander Valley \$325
Sterling Vineyards, Napa Valley \$100

MERLOT

Sterling Vineyards, Napa Valley \$125

OTHER REDS

Duckhorn "Goldeneye" Pinot Noir, Anderson Valley \$150
Duckhorn "Paraduxx" Red Blend, California \$150
Opus One, Napa Valley \$600
Prisoner \$325
Sassicaia \$600

WINE BY THE GLASS

A LA TERRE CHARDONNAY \$10.25

ESTANCIA CHARDONNAY \$11.75

DR. LOOSEN RIESLING \$10.25

LOST ANGEL MOSCATO \$10.25

MARK WEST PINOT NOIR \$11.75

AMBER HILL RED BLEND \$11.75

JACOB'S CREEK MERLOT \$10.25

LA TERRE CABERNET \$10.25

ESTANCIA CABERNET \$11.75

FREAKSHOW CABERNET \$11.75

RAYMOND SOMMELIER CABERNET \$17

SKELETON MALBEC \$10.25

PREMIUM SPIRITS

DON JULIO 1942

GRAND MARNIER 100th ANNIVERSARY

CROWN ROYAL EXTRA RARE

GRAN PATRON PLATINUM

DeLEON DIAMANTE

LOUIS 13

