



DINNER

APPETIZERS TO SHARE

Golden Isles ceviche* 12.00

Blue crab hushpuppies* 12.00

Cajun rémoulade

Coastal jumbo lump crab cakes* 16.00

Vegetable slaw, mango, mint

Southern fried spring rolls* 12.00

Chorizo, collards, black-eyed peas, mustard sauce

"Grilled and chilled" peel and eat shrimp* 12.00

Fried green tomatoes 10.00

Créole mayonnaise, black-eyed pea relish

Idaho potato chips 10.00

Maytag blue cheese

The Lodge nachos 10.00

add chicken 6.00

Grilled chicken quesadilla* 14.00

and the usual suspects

SOUPS

Cup 6.00 Bowl 10.00

Chef's daily soup

Roasted tomato, basil cream

Chicken and corn chowder

SALADS

Classic Caesar 12.00

Chopped iceberg salad 12.00

Teardrop tomato, cucumber, crisp bacon, onion, Ranch dressing

Grilled NY strip steak Caesar* 19.00

Applewood smoked bacon, eggs, tomato, blue cheese, fries, Teriyaki

Arugula and endive 12.00

Apples, pears, candied pecans, sherry vinaigrette

Cobb salad* 12.00

Mixed greens, bacon, tomato, onion, avocado, eggs, blue cheese

Heirloom tomato carpaccio 12.00

Heirloom tomato carpaccio and fresh mozzarella

Additions to any salad

Grilled, blackened, or fried chicken* 7.00, Grilled or fried Georgia white shrimp* 8.00 or Lump crab* 10.00

A service charge of 20% and 7% sales tax will be added to Food and Beverage service.

*As required by the State of Georgia, we provide this information: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. 🍴"



SIGNATURE SANDWICHES

All served with fries, coleslaw, onion rings, fruit or chips

Golf club crabsino 18.00

Crabmeat salad, bacon, sourdough bread

Grouper BLT* 16.00

Fried green tomato, herbed mayonnaise, sourdough bread

The Lodge burger* 14.00

Cheddar cheese, housemade pickles

Open-faced fried chicken sandwich* 14.00

Ciabatta, smoked cheddar and pecan spread, petite salad

ENTREES

Grilled vegetable ravioli 25.00

Summer vegetables, smoked tomato broth

Shrimp and grits* 27.00

Sautéed Georgia white shrimp, tomato, garlic, chives, creamy stone-ground grits

Pan-seared flounder* 28.00

Basmati rice, lemon, basil, Georgia white shrimp

Barbeque lacquered mahi-mahi* 28.00

Hoppin' John risotto, peach salsa

Southern fried chicken breast* 27.00

Okra pancakes, sweet corn and butterbean succotash, pan gravy

Sweet tea brined pork chop* 28.00

Macaroni and cheese gratin, stewed okra and tomato, bacon jus

Meatloaf* 21.00

Potato purée, collard greens, barbeque gravy

Smoked baby back ribs 24.00

Baked beans, coleslaw, French fries

Beef tenderloin, red wine sauce* 35.00

Potato gratin, grilled asparagus, mushrooms

Grilled rib-eye steak* 32.00

Hand-cut fries, broccolini, blue cheese panna cotta

SIDE DISHES

Broccolini	Caesar salad
Grilled asparagus	Mixed green salad
Collard greens	Sweet corn grits
Fried green tomatoes	Potato purée

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