



Dinner Menu

All Entrees served with choice of: Soup, Garden Green Salad or Caesar Salad and fresh baked Honey Wheat Bread.

STRAWBERRY SEAFOOD "CATCH OF THE DAY" Grilled Salmon topped with a Lemon-lime White Wine Jelly	\$19.95
BROILED NEW YORK STRIP STEAK With a Garlic & Brandy Sauce	\$21.95
TRADITIONAL LODGE BBQ BABY BACK RIBS With Homemade BBQ Sauce	\$18.95
CHICKEN CORDON BLUE Chicken Breast stuffed with Ham and Swiss Cheese	\$16.95
CHICKEN ARTICHOKE & PARMESAN CHEESE Chicken Breast with Artichoke and parmesan cheese Topped with a roasted red pepper cream sauce	\$18.95

Above entrees come with vegetable & choice of Rice Pilaf or Country Mashed Potatoes

CREOLE PENNE "BATON ROUGE" Penne Pasta tossed with Blackened Chicken, Roasted Red Peppers, Garlic and Scallions in a Creole cream sauce. Served with Garlic Bread	\$15.95
EGGPLANT PARMESAN With Homemade marinara over penne pasta. Served with Garlic Bread	\$14.95
STRAWBERRY LODGE BURGER with Homemade Fries	\$10.95
KIDS GRILLED CHEESE With Potato Chips	\$ 6.95
SOUP, GARDEN SALAD AND HOMEMADE BREAD	\$10.95

DESSERTS

Fudgy Wudgy Chocolate Cake	\$5.50	Mile High Mud Pie	\$5.50
Original Supreme Cheesecake drizzle with strawberry or chocolate sauce			\$5.50
Apple, Peach or Pumpkin Pie	\$4.50		

Add - **Dryer's** Ice Cream-scoop \$2.00

(Vanilla, Chocolate, Strawberry, Chocolate Chip Mint,
Mocha Almond Fudge, Almond Praline, Cookie Dough & Rocky Road)

A gratuity of 20% will be added to parties of 6 or more