

Eat And Drink-

In Room Dining Menu

Winter Season

BREAKFAST (UNTIL 11AM)

SMOKED SALMON & BAGEL* \$14
Red Onion, Hard Boiled Egg, Chives, Tomato, Capers, Cream Cheese

SEASONAL FRUIT \$12
Seasonal Fruit & Berries, Greek Yogurt, Honey, Banana Bread

COUNTRY BISCUIT BOWL* \$10
Scrambled Egg, Biscuit, Hashbrowns, Sausage Gravy, American Cheese

BANANA BREAD FRENCH TOAST* \$13
Sliced Banana, Pecans, Bourbon Spiced Maple Syrup, Bacon

BIG BEACH BREAKFAST* \$15
3 Eggs, Choice of Bacon, Sausage or Canadian Bacon, Hashbrowns, Toast

OATMEAL \$9
Steel Cut, Golden Raisins, Brown Sugar, Sweet Cream



LUNCH (11AM - 3PM)

SANDWICHES/BURGERS

Served with Fries

LODGE DOUBLE BURGER* \$14
Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Brioche Bun

SHRIMP BLT WRAP* \$14
Wheat Tortilla, Cajun Shrimp, Smoked Bacon, Greens, Roasted Tomato, Chipotle Aioli

CAPTAIN'S CLUB \$13
Ham, Roasted Turkey, American Cheese, Bacon, Lettuce, Tomato, Honey Mustard, on Wheat

ONEAL'S REUBEN \$13
House Corned Beef, Beer Steamed Sauerkraut, Swiss Cheese, Cornichon Thousand Island, Pumpernickle Rye Bread

FLATBREADS

FOREST MUSHROOM \$12
Roasted Mushroom, Goat Cheese, Rocket Greens, Charred Shallot, Balsamic

POTATO & BLU \$14
Caramelized Onion, Yukon Gold, Local Blu Cheese, Smoked Bacon, Rosemary

MARGHERITA \$12
Heirloom Tomato, Fresh Mozzarella, Farm Basil

ARTISAN CHEESE \$11
Local Cheeses, Garlic Oil, Herbs

BUFFALO CHICKEN \$15
Fried Chicken Tenders, Bacon, Buffalo Sauce,
Blue Cheese, Mozzarella

21% Gratuity & \$6 Delivery Fee added to Room Service Orders
If you have any concerns regarding food allergies, please alert your server prior to ordering.
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DINNER (3PM - 11PM)

VIDALIA ONION RINGS \$10
Tempura Batter, Herbs, Tomato Bacon Jam

FLASH FRIED BRUSSELS SPROUTS \$12
Horseradish Cream, Scallions

WEDGE \$12
Iceberg, Smoked Bacon, Pickled Onion, Blue Cheese, Buttermilk Herb Dressing

COUNTRY DEVEILED EGGS \$13
Smoked Gouda Pimento Cheese, Cornichon Pickles, House-made Pork Rinds (6 halves)

"TIPS" ON TOAST* \$13
Seared-Chilled Prime Beef, Truffle Aioli, Pine Nuts, Grilled Bread, Cress, Parmesan, Capers

HOUSE SMOKED PORK BELLY \$15
Tomato, Balsamic, Chimichurri Sauce

SHRIMP BLT WRAP* 14
Wheat Tortilla, Cajun Shrimp, Bacon, Field Greens, Roasted Tomato, Chipotle Aioli, Fries

LODGE DOUBLE BURGER* \$14
Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Brioche Bun

STEAMED CHILEAN SEA BASS* \$32
Chick Peas, Currants, Preserved Lemon, Herbs

FILET & FRIES* \$32
Grilled 8 oz. Filet, Thin Cut Fries, Arugula, Chimichurri Sauce

DESSERTS

CHEESECAKE MASON JAR \$8
Cheesecake Mousse, Seasonal Fruit, Berry Puree, Graham Cracker Crumble

FLOURLESS CHOCOLATE TORTE \$6
Chantilly Cream, Chocolate Shavings (gluten free)

PECAN TART \$6
Maple Whipped Cream, Caramel Drizzle



BEVERAGES

COFFEE \$3

JUICE \$5
Fresh Squeezed Orange Juice, Apple, Cranberry, V-8*

MILK \$4
Whole, 2%, Skim, Chocolate

HOT CHOCOLATE \$4

SODAS \$4
Coca-Cola® Products

ICED TEA \$4
Sweetened or Unsweetened

HOT TEA — HARNEY AND SONS \$5
Chamomile, Earl Grey, English Breakfast, Green Sencha, Mint, Raspberry, Mint Chocolate

PERRIER \$5 JUST WATER® \$4

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DINNER (3PM - 11PM)

VIDALIA ONION RINGS \$10
Tempura Batter, Herbs, Tomato Bacon Jam

FLASH FRIED BRUSSELS SPROUTS \$12
Horseradish Cream, Scallions

WEDGE \$12
Iceberg, Smoked Bacon, Pickled Onion, Blue Cheese, Buttermilk Herb Dressing

COUNTRY DEVEILED EGGS \$13
Smoked Gouda Pimento Cheese, Cornichon Pickles, House-made Pork Rinds (6 halves)

"TIPS" ON TOAST* \$13
Seared-Chilled Prime Beef, Truffle Aioli, Pine Nuts, Grilled Bread, Cress, Parmesan, Capers

HOUSE SMOKED PORK BELLY \$15
Tomato, Balsamic, Chimichurri Sauce

SHRIMP BLT WRAP* 14
Wheat Tortilla, Cajun Shrimp, Bacon, Field Greens, Roasted Tomato, Chipotle Aioli, Fries

LODGE DOUBLE BURGER* \$14
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DESSERTS

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Cheesecake Mousse, Seasonal Fruit, Berry Puree, Graham Cracker Crumble

FLOURLESS CHOCOLATE TORTE \$6
Chantilly Cream, Chocolate Shavings (gluten free)

PECAN TART \$6
Maple Whipped Cream, Caramel Drizzle



BEVERAGES

COFFEE \$3

JUICE \$5
Fresh Squeezed Orange Juice, Apple, Cranberry, V-8*

MILK \$4
Whole, 2%, Skim, Chocolate

HOT CHOCOLATE \$4

SODAS \$4
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FLASH FRIED BRUSSELS SPROUTS \$12
Horseradish Cream, Scallions

WEDGE \$12
Iceberg, Smoked Bacon, Pickled Onion, Blue Cheese, Buttermilk Herb Dressing

COUNTRY DEVEILED EGGS \$13
Smoked Gouda Pimento Cheese, Cornichon Pickles, House-made Pork Rinds (6 halves)

"TIPS" ON TOAST* \$13
Seared-Chilled Prime Beef, Truffle Aioli, Pine Nuts, Grilled Bread, Cress, Parmesan, Capers

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DESSERTS

CHEESECAKE MASON JAR \$8
Cheesecake Mousse, Seasonal Fruit, Berry Puree, Graham Cracker Crumble

FLOURLESS CHOCOLATE TORTE \$6
Chantilly Cream, Chocolate Shavings (gluten free)

PECAN TART \$6
Maple Whipped Cream, Caramel Drizzle



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