

LODI

BAR & GRILL

APPETIZERS

- FRIED CALAMARI 16.00**
served with spicy aioli sauce
- BATTERED GREEN BEANS 12.00**
served with spicy ranch sauce
- MINI ANGUS SLIDERS 14.00**
bacon, cheese, mayonnaise
- AHI TUNA 14.00**
sesame seed crust, teriyaki sauce
- POTATO SKINS 12.00**
bacon, sharp cheddar, green onions, sour cream
- CHIPS AND SALSA 9.00**
served with house made salsa
- QUESADILLA 13.00**
beef or chicken with sour cream, house-made salsa
- FRIED MUSHROOMS 12.00**
served with ranch dressing
- FRIED ZUCCHINI 12.00**
served with ranch dressing
- BEEF EGG ROLLS 12.00**
- CHEESE STICKS 10.00**
served with marinara sauce
- CHICKEN WINGS 12 | 18**
breaded, choice of plain, asian glaze, buffalo, sweet chili cilantro or lemon pepper. choose from 5 or 10 pieces
- HONEY WALNUT SHRIMP 12.00**
try our sweet and savory shrimp
- SALT & PEPPER SHRIMP 12.00**
made in-house

BURGERS & SANDWICHES

served with your choice of side

- LODI BURGER 16.00**
lettuce, tomato, sweet onions, mayonnaise, additional toppings available
- WESTERN BURGER 18.00**
bacon, cheddar, tomato, lettuce, onion ring, bbq sauce
- RIB EYE STEAK SANDWICH 8OZ 20.00**
lettuce, tomato, onion, mayo
- FRENCH DIP 18.00**
prime rib served with au jus
- ULTIMATE GRILLED CHEESE 12.00**
swiss, american, monterey jack and cheddar on texas toast. add ham \$3
- TURKEY CLUB 15.00**
turkey, bacon, lettuce, tomatoes, mayonnaise
- LOCKEFORD SAUSAGE 16.00**
grilled onions, house-made mustard
- PHILLY CHEESESTEAK 16.00**
sauteed steak served with green and red peppers, onions, cheese sauce
- NEW GRILLED FISH SANDWICH 17.00**
served with tartar sauce, lettuce, tomato and onion
- CHICKEN RANCH SANDWICH 16.00**
the best ever sandwich is made with 6oz of chicken breast topped with monterey jack cheese, bacon lettuce, tomato, onion, and ranch dressing

SOUP & SALAD

- NEW ENGLAND CLAM CHOWDER 7 | 10**
made in-house. our version of creamy clam chowder is the best. try it in a sour dough bread bowl
- CLAM CHOWDER BREAD BOWL 14.00**
- SOUP OF THE DAY 7 | 10**
- HOUSE SALAD 5 | 8**
onion, tomato, cabbage, croutons, choice of dressing
- CAESAR SALAD 8 | 12**
parmesan cheese, croutons, romaine lettuce, caesar dressing
- COBB SALAD 18.00**
chicken, bacon, tomato, boiled egg, avocado, blue cheese, choice of dressing
- THAI CHICKEN SALAD 15.00**
crispy or grilled chicken, peanuts, rice noodles, cilantro, mint, served with peanut dressing

ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

ALL DAY BREAKFAST

- RANCHER'S BREAKFAST 18.00**
made with the famous smoked dakota sausage from lockford meat and sausage company, served with two eggs, hash browns or country potatoes and toast
- BREAKFAST BURRITO 14.00**
farm fresh eggs, mixed cheese, hash browns or country potatoes, sour cream, salsa, choice of meat (ham, bacon or sausage)
- PANCAKE STACK 9.00**
three buttermilk pancakes, whipped butter, maple syrup
- LOADED PANCAKES 11.00**
served with seasonal fruit
- FRENCH TOAST 9.00**
two slices of texas toast, whipped butter, maple syrup
- EGGS BENEDICT 15.00**
two poached farm fresh eggs, ham, hollandaise sauce, hash browns
- BISCUITS & GRAVY 16.00**
two biscuits, country gravy, two farm fresh eggs, choice of ham, bacon, or sausage
- STEAK & EGGS 20.00**
8oz ribeye steak, two eggs, hash browns, toast
- TWO EGG COMBO 16.00**
two farm fresh eggs, two pieces of bacon, two pieces of sausage, hash browns, toast
- LODI SCRAMBLE 15.00**
turkey, bacon, chopped spinach, vine ripened tomato, farm fresh eggs, hash browns, toast
- CHICKEN FRIED STEAK 18.00**
country gravy, two farm fresh eggs, hash browns, toast
- BREAKFAST SANDWICH 12.00**
english muffin, hash browns, egg, cheese, and choice of ham, bacon, or sausage
- BREAKFAST QUESADILLA 14.00**
eggs, hash browns, bacon, cheese, sour cream and salsa
- YOGURT & FRESH FRUIT 11.00**
with walnuts
- TWO BUTTERMILK BISCUITS 6.00**
with house-made country gravy

THREE EGG OMELET YOUR WAY

\$16.00
choose up to 3 items, cheese included.
additional charge for extra items

CHOOSE A CHEESE:
AMERICAN
SWISS
CHEDDAR
JACK
BLUE

CHOOSE 2 ITEMS:
CRISPY BACON
DICED HAM
SAUSAGE
GRILLED ONIONS
SAUTÉED MUSHROOMS

FRESH AVOCADO
TOMATOES
MIXED BELL PEPPERS
SOUR CREAM

EXTRAS

- 2 EGGS 8.00**
- BACON 6.00**
- SAUSAGE 6.00**
- GRILLED HAM 6.00**
- TURKEY 6.00**
- HASH BROWNS 4.00**
- COUNTRY POTATOES 5.00**
- OATMEAL 6.00**
- 1 PANCAKE 4.00**
- TOAST 4.00**
white, wheat, sourdough, rye, biscuit or english muffin

ASIAN

SPRING ROLLS 13.00

choice of shrimp, chicken or pork & shrimp. served with spicy peanut sauce.

PHO 12.00

choice of beef, meatballs, or chicken, bean sprouts, thai basil

PHO COMBO 14.00

beef, meatballs, chicken, bean sprouts thai basil

SWEET AND SOUR 14.00

choice of shrimp, chicken or port, vegetables
choice of chow mein, fried or steamed rice

FRIED RICE 12.00

choice of beef, pork, chicken or shrimp

STIR FRY 14.00

choice of beef, chicken or pork, vegetables, chow mein or rice

TERIYAKI BOWL 15.00

choice of beef, chicken or pork, vegetables, chow mein or rice

CHOW MEIN 12.00

choice of beef, chicken, shrimp or pork

FRIED PRAWNS 14.00

panko crust, house sweet and sour sauce with choice of chow mein or fried rice

ASIAN PORK CHOP 16.00

steamed rice, tomato, cucumber, fried egg, pho broth

VERMICELLI NOODLES 14.00

rice noodles, grilled pork, shrimp, vegetables, fish sauce

KUNG PAO CHICKEN 16.00

recipe was started in house. served with perfectly spiced chicken, peanuts and your choice of chow mein, fried rice or steamed rice

ENTREES

comes with your choice of side

ATLANTIC SALMON 22.00

grilled or blackened, served with steamed rice and vegetables

CHICKEN TENDERS 13.00

french fries and bbq sauce

CHICKEN FRIED STEAK 18.00

country gravy, mashed potatoes and seasonal vegetables

NEW CAJUN SHRIMP PASTA 16.00

served with garlic bread

CHICKEN SKEWER PLATE 16.00

grilled chicken skewers, teriyaki sauce, rice and seasonal vegetables

FETTUCCINE ALFREDO 19.00

fettuccine noodles with chicken or shrimp served with garlic bread

FISH AND CHIPS 19.00

french fries and tartar sauce

NEW YORK STEAK 12OZ 27.00

mashed potatoes and seasonal vegetables

RIB EYE STEAK 12OZ 35.00

mashed potatoes and seasonal vegetables

PRIME RIB WEEKENDS

(friday - sunday only)

au jus, mashed potatoes, and seasonal vegetables

PRIME RIB 12 OZ
35.00

PRIME RIB 16 OZ
40.00

SWEET TOOTH

FUDGY WUDGY 8.00

chocolate layer cake filled with a rich chocolate cream, covered with chocolate ganache and rimmed with chocolate flakes, complimented with whipped cream

TOASTED ALMOND CAKE 8.00

layered sponge cake soaked with amaretto syrup layered with imported mascarpone cream and topped with italian amarettini cookies and roasted almonds, finished with an almond brown sugar crumble

VANILLA CREME BRULEE 8.00

cream based custard baked and topped with bruleed sugar

LIMONCELLO 8.00

delicate frozen lemon sorbet and lemon sauce served in a champagne flute

APPLE TARTLET 8.00

pastry filled with caramelized apples

COPPA CAFFE 8.00

fior-di-latte gelato with a rich coffee & pure cocoa swirl

COPPA CREMA PISTACHIO 8.00

custard gelato swirled together with chocolate and pistachio gelato topped with praline pistachios

ICE CREAM 6.00

choice of chocolate or vanilla

CHEESECAKE 8.00

CARROT CAKE 8.00

GULP, SWIG & SLURP

BEER! BOTTLED & ON TAP

MGD	5.00	STELLA ARTOIS	6.00
COORS	5.00	HEINEKEN	6.00
COORS LIGHT	5.00	CORONA	6.00
BUD	5.00	O'DOUL'S N/A	5.00
BUD LIGHT	5.00	MODELO	6.00
MICHELOB ULTRA	5.00	NUTRL	6.00
DOS EQUIS	6.00	O N T A P	
GUINNESS	6.00		
SIERRA NEVADA	6.00	COORS LIGHT	5.00
NEW CASTLE	6.00	BUD LIGHT	5.00
PACIFICO	6.00	ULTRA	5.00
FRESH SQUEEZED	6.00	PACIFICO	6.00
ANGRY ORCHARD	6.00	MIND HAZE	6.00
TRULY	6.00	805	6.00

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition. Menu items may contain eggs, fish, milk, peanuts, crustacean shellfish, soy, tree nuts and wheat. Please contact the restaurant if a person in your party has a food allergy or other food sensitivities.

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant.

SPECIALTY COCKTAILS

JALAPENO MARGARITA 10.00

tequila, triple sec, jalapeno peppers, fresh lime, agave nectar, orange bitters, sweet and sour

NEW VOLCANO SUNDAE 7.00

cream de banana, malibu rum, vodka, chocolate sauce

I DON'T KNOW 7.00

vodka, orange juice, pineapple juice, strawberry puree, sprite

THE GET AWAY 8.00

malibu rum, cream de banana, watermelon schnapps, cranberry juice, pineapple juice

UPPERCUT 9.00

151 rum, orange and lemon muddled, orange and pineapple juice, raspberry puree

WINE

HOUSE WHITE WINE	5	20	HOUSE RED WINE	5	20
chardonnay / california			merlot / california		
SAUVIGNON BLANC	8	28	STAMA	9	32
california			cabernet / california		
McCAY	15	55	EARTHQUAKE	12	44
chardonnay/ lodi, california			cabernet / lodi, california		
MD CHARD	9	32	7 DEADLY	10	36
chardonnay / california			zinfandel / california		
WHITE ZINFANDEL	6	20	OZV	8	28
california			zinfandel / california		
MOSCATO	8	28	BURLINGTON CHANDLER	16	65
lodi, california			cabernet / california		
PINOT GRIGIO	6	20	J ROGET SPLITS		7
california			champagne / california		
NUVOLA	14	50	J ROGET		20
gewurtraminer / lodi			champagne / california		