

# LODI

## BAR & GRILL

### APPETIZERS

#### FRIED CALAMARI 17.00

lightly dusted with parmesan cheese and served with spicy aioli sauce

#### BATTERED GREEN BEANS 13.00

breaded green beans fried to perfection served with spicy ranch

#### MINI ANGUS SLIDERS 15.00

(3) mini burgers served with bacon, cheese, and mayonnaise

#### AHI TUNA 15.00

sesame seed crusted ahi served rare with teriyaki and sriracha sauce

#### POTATO SKINS 13.00

(4) potato skin halves with cheddar cheese, bacon, and green onions

#### QUESADILLA 13.00

giant tortilla folded with jack cheese, choice of plain, beef or chicken served with sour cream and salsa

#### FRIED MUSHROOMS 13.00

beer battered mushrooms served with a spicy ranch sauce

#### FRIED ZUCCHINI 13.00

italian breaded zucchini served with a spicy ranch sauce

#### BEEF EGG ROLLS 14.00

(4) beef egg rolls stuffed with ground beef, cabbage, and delicious seasoning, then fried until crispy

#### CHEESE STICKS 12.00

(9) italian breaded cheese sticks with marinara sauce

#### CHICKEN WINGS 12 | 18

breaded chicken wings with choice of buffalo, lemon pepper, sweet chili cilantro, or asian glaze sauce. Full or half order available

#### HONEY WALNUT SHRIMP 15.00

tempura battered shrimp and walnuts served with a sweet and savory honey sauce over a bed of cabbage

# BURGERS & SANDWICHES

served with your choice of side - french fries, mashed potatoes, rice or vegetables

#### NEW PARKWEST BURGER 18.00

served with bbq sauce, pickle, tomatoes, cheddar cheese, and our new parsley slaw

#### LODI BURGER 17.00

lettuce, tomato, onion, mayonnaise, american cheese

#### WESTERN CHEESEBURGER 19.00

lettuce, tomato, BBQ sauce, cheddar cheese and an onion ring

#### RIB EYE STEAK SANDWICH 8OZ 22.00

lettuce, tomato, sliced onion, mayonnaise on ciabatta bread

#### FRENCH DIP 20.00

prime rib soaked in au jus served on a milk roll

#### ULTIMATE GRILLED CHEESE 13.00

swiss, american, jack and cheddar on texas toast. add smoked ham for \$3

#### TURKEY CLUB 16.00

turkey, bacon, lettuce, tomato, mayonnaise, on white bread

#### LOCKEFORD SAUSAGE 18.00

the famous Lockeford sausage (smoked Dakota) sandwich, with grilled onions, a house mustard sauce on a ciabatta roll

#### PHILLY CHEESESTEAK 18.00

sautéed sliced steak served with bell peppers, onions, and cheese sauce

#### GRILLED FISH SANDWICH 18.00

served with tartar sauce, lettuce, tomato and onion

#### CHICKEN RANCH SANDWICH 18.00

grilled chicken breast topped with jack cheese, bacon, lettuce, tomato, onion, and ranch dressing

### ASIAN

#### SALT & PEPPER SHRIMP 15.00

dredged lightly and fried shrimp with red and yellow onions, jalapenos, and cracked black pepper

#### SPRING ROLLS 15.00

choice of shrimp, chicken or pork / shrimp served with vermicelli noodles, cucumber, mint, cilantro, peanut sauce with a drop of chili sauce

#### PHO 14.00

vietnamese noodle soup, choice of beef meatball, shrimp or chicken served with jalapenos, bean sprouts, thai basil and lime. PHO COMBO - with beef meatball and chicken (+\$2.00)

#### SWEET AND SOUR 16.00

choice of shrimp, chicken or pork. served with chow mein, fried rice or steamed rice

#### FRIED RICE 14.00

choice of beef, chicken, pork or shrimp

#### CHOW MEIN 14.00

choice of beef, chicken, shrimp or pork

#### STIR FRY 12.00

choice of beef, chicken or pork with vegetables, with choice of chow mein, fried rice or steamed rice

#### TERIYAKI BOWL 17.00

choice of beef, chicken, pork and seasoned vegetables, served with choice of chow mein, fried rice or steamed rice

#### FRIED PRAWNS 17.00

panko crusted prawns lightly fried with side of sweet and sour sauce, served with choice of chow mein, fried rice or steamed rice

#### ASIAN PORK CHOP 18.00

PWC signature dish! Grilled marinated pork chops with rice, fried egg, pho broth, lettuce, tomato, & cucumber

#### VERMICELLI NOODLES 16.00

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

#### KUNG PAO CHICKEN 18.00

a PWC classic! Spiced chicken, peanuts, bell peppers, onion, jalapeno, served with choice of chow mein, fried rice or steamed rice

# ALL DAY BREAKFAST

#### RANCHER'S BREAKFAST 19.00

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 10.00

three buttermilk pancakes, whipped butter, maple syrup

#### FRENCH TOAST 10.00

two slices of texas toast, whipped butter, maple syrup

#### EGGS BENEDICT 16.00

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 16.00

turkey, bacon, chopped spinach, vine ripened tomato, farm fresh eggs, hash browns, toast

#### CHICKEN FRIED STEAK 19.00

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

## THREE EGG OMELET YOUR WAY \$18.00

choose up to 4 items. served with hashbrowns and choice of toast  
\*extra items add \$1 each

### CHOOSE UP TO 4 ITEMS:

AMERICAN CHEESE

SWISS CHEESE

CHEDDAR CHEESE

JACK CHEESE

BLUE CHEESE

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

1 PANCAKE 4.00

TOAST 4.00

white, wheat, sourdough, rye, biscuit or english muffin

## SOUP & SALAD

### NEW ENGLAND CLAM CHOWDER 8 | 12

made in-house, our version of creamy clam chowder is the best  
upgrade to a sourdough bread bowl for +\$2.00

### SOUP OF THE DAY 7 | 10

upgrade to a sourdough bread bowl for +\$2.00

### 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, hard boiled egg, avocado, blue cheese, choice of dressing

### THAI CHICKEN SALAD 16.00

crispy or grilled chicken, peanuts, rice noodles, cilantro, mint, served with peanut dressing



**ASK YOUR SERVER ABOUT OUR DAILY SPECIALS**



# ENTREES

### ATLANTIC SALMON 24.00

grilled or blackened, served with steamed rice and seasonal vegetables

### CHICKEN TENDERS 14.00

three crispy chicken strips, served with bbq sauce and french fries

### CHICKEN FRIED STEAK 19.00

prepared in house steak in a battered crispy cracker crust with house made country gravy served with mashed potatoes and vegetables

### CAJUN SHRIMP PASTA 22.00

five shrimp sauteed with peppers, onions, garlic in a spicy cream sauce, served with garlic bread

### CHICKEN SKEWER PLATE 19.00

grilled and marinated with teriyaki sauce, served with steamed rice and vegetables

### FETTUCCINE ALFREDO 21.00

classic cream sauce on top of fettuccine noodles, your choice of chicken or shrimp, and garlic bread

### FISH AND CHIPS 19.00

crispy breaded cod fish fried served with french fries and house made tartar sauce

### NEW YORK STEAK 12OZ 32.00

tender and juicy steak served with mashed potatoes and vegetables

### RIB EYE STEAK 12OZ 38.00

our most tender cut! served with mashed potatoes and vegetables

### NEW LOBSTER MAC & CHEESE 24.00

our great mac and cheese dish made with 4 different cheeses, served with garlic bread

## PRIME RIB WEEKENDS

(friday - sunday only) au jus, mashed potatoes, and seasonal vegetables

PRIME RIB 12 OZ  
39.00

PRIME RIB 16 OZ  
44.00

## SWEET TOOTH

### FUDGY WUDGY 9.00

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 9.00

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 9.00

cream based custard baked and topped with bruleed sugar

### LIMONCELLO 9.00

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

### APPLE TARTLET 9.00

pastry filled with caramelized apples

### COPPA CAFFE 9.00

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

### COPPA CREMA PISTACHIO 9.00

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

### ICE CREAM 7.00

choice of chocolate or vanilla

### CHEESECAKE 9.00

### CARROT CAKE 9.00

# 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	<b>O N T A P</b>	
GUINNESS	6.00	COORS LIGHT	5.00
SIERRA NEVADA	6.00	BUD LIGHT	5.00
NEW CASTLE	6.00	ULTRA	5.00
PACIFICO	6.00	PACIFICO	6.00
FRESH SQUEEZED	6.00	MIND HAZE	6.00
ANGRY ORCHARD	6.00	805	6.00
TRULY	6.00		

## SPECIALTY COCKTAILS

### JALAPENO MARGARITA 10.00

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

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