

# Judith Mountain Lodge

## Appetizers

### **Chilean Blue Shell Mussels** **14**

Onions and Bell Peppers sauteed and steamed with Chilean Mussels in a Tequila and White Wine Butter Sauce.

### **Stuffed Mushrooms** **16**

5 Mushrooms filled with our Lump Crabmeat Stuffing and topped with a sprinkling of Parmesan Cheese and Chives.

### **Chargrilled Oysters** **12**

12 Oysters topped with our own Seasoned Butter, Parmesan and Romano Cheeses melted on the grill for extra flavor.

### **Spinach and Artichoke Dip** **10**

Sauteed Spinach, Cheeses and Artichokes served with Warm Pita Chips and a side of Sour Cream.

## Salads and Comfort Food

### **House Salad** **8**

Bed of Mixed Greens, Red Onion, Cucumber, Tomatoes, Bacon, House-Made Croutons and Mozzarella Cheese.

### **Caesar Salad** **9**

Crisp Romaine Lettuce, House-made Croutons, Parmesan Cheese.

Add Chicken \$4      Add Shrimp \$5

### **Lodge Burger and French Fries** **11**

Served with Lettuce Tomato, Onion and Pickle.

### **Chicken Fingers** **9**

4 Chicken Strips served on a Bed of French Fries. Served with Ranch Dressing.

## Classics

Served with Choice of Soup or Salad

### **Chicken Alfredo 16**

Creamy Alfredo and Grilled Chicken set on a bed of Delicious Pasta.

Sub Shrimp \$3

### **Baby-Back Ribs 22**

Tender, Delicious, Fall off the Bone and served with Coleslaw.

### **BBQ Shrimp 19**

10 Delicious Head-on, Peel and Eat served in a New Orleans Style Butter Sauce.

## Steaks and Chops

Entrees served with Potato and Vegetable and Soup or Salad

### **Pork Tchoupitoulas 28**

14 ounce Pork Chop topped with 4 BBQ Shrimp

### **Ribeye 44**

16 ounce, USDA Prime Grade, Hand-Cut Beef.

### **Filet 36**

8 ounce, Hand-Cut Center Tenderloin.

### **Top Sirloin 26**

8 ounce and Full of Flavor.

Crabmeat \$6 Mushrooms \$4 Blue Cheese Crumbles \$4

## Dessert

### **Shawn's World-Famous Bread Pudding 8**

