



THE LODGE

Appetizers

FRIED LOBSTER

Battered and fried lobster tailbites served with cocktail and tartar sauces, **22**

CRAB CAKE

One Maryland-style crab cake with cocktail sauce and remoulade, **16**

FRIED GREEN TOMATOES

Golden fried, topped with goat cheese with fried shallot aioli, **12**

HOT ARTICHOKE & SPINACH DIP

With house-made crackers, **12**

Salad & Soup

Add five shrimp, chicken breast, or grilled salmon to any salad, **8**

WATERFALL SALAD

Mixed baby greens tossed with blue cheese crumbles, cucumbers, carrots, Granny Smith apples, candied pecans and raspberry vinaigrette, **12**

CLASSIC CAESAR SALAD

Crisp hearts of romaine tossed with Caesar dressing, Parmesan cheese and garlic croutons, **10**

SMALL HOUSE SALAD

Gourmet greens, cucumbers, tomatoes, carrots, red onion, croutons and choice of dressing, **8**

WEDGE SALAD

With tomatoes, red onion, cucumbers, blue cheese crumbles and chopped bacon, **12**

CAPRESE SALAD

Fresh tomato, basil, and Buffalo mozzarella finished with a balsamic drizzle, sea salt and olive oil, **14**

SOUP DU JOUR

Cup, **5** | Bowl, **7**

From the Sea

All seafood entrées served with wild rice medley and seasonal vegetables.

SCALLOPS ST. JACQUES

A French Classic – Scallops in a creamy wine sauce, topped with breadcrumbs, Gruyere, and broiled, **32**

CRAB CAKES

Two jumbo lump crab cakes Maryland-style served with cocktail sauce and remoulade, **36**

LOBSTER & SHRIMP SCAMPI

White wine, garlic, lemon and cream sauce served over linguini, **32**

BROILED FISH DU JOUR

Broiled in olive oil, garlic and lemon, *market price*

WILD-CAUGHT SALMON

Grilled with a sesame teriyaki glaze, **32**

FRIED SHRIMP

Twelve jumbo fried shrimp served with cocktail and remoulade, **26**

From the Land

All entrées served with whipped potatoes and seasonal vegetables.

ANGUS SHORT RIBS

House smoked short ribs and served with au jus, **34**

PORK CHOP

Pan-roasted with a balsamic caper demi-glace, **28**

CHICKEN MARSALA

Springer Mountain Farms chicken breast pounded thin with sautéed a traditional marsala mushroom sauce served over linguini, **26**

FILET MIGNON

Prime cut of filet grilled and served with a marsala mushroom, peppercorn demi-glace.

6 oz., **26** | 8 oz., **31** | 10 oz., **36**

Sweets

Ask your server about tonight's special homemade desserts, ice cream and sorbets.

Waterfall
CLUB

FOR TAKE-OUT, 706-212-4000 EXT. 300

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.