

IN-ROOM DINING MENU

HOURS OF OPERATION

BREAKFAST 7:00 AM - 11:00 AM DINNER 5:00 PM - 9:00 PM

*DIAL ZERO TO CONNECT TO IN-ROOM DINING SERVICE

The total price will include 24% Service Charge, S6 Delivery Fee & 10% Sales Tax

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*This item may contain raw or undercooked meats, poultry, shellfish or eggs. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase or risk foodborne illnesses.

All drinks contain 1 ½ ounces of liquor, unless special ordered.

BEVERAGES

COFFEE

Regular or Decaf 12 OZ. CUP \$4.50 16 OZ. CUP \$5.00

JUICE \$5

Orange Juice, Apple Juice,
Cranberry Juice,
Grapefruit Juice,
V8® Tomato Juice

MILK \$4

Whole, 2%, Skim, Chocolate

HOT CHOCOLATE \$4.50

SODAS \$4

Coke, Diet Coke, Coke Zero, and Sprite

ICED TEA \$4

Sweetened or Unsweetened

HOT TEA — HARNEY AND SONS \$5

Chamomile, Earl Grey, English Breakfast, Green, Mint

BOTTLED WATER \$6 Still or Sparkling



SIGNATURE COCKTAILS

MAKER'S MULE \$14

Maker's Mark Bourbon, Ginger Beer, Lime Juice, Fresh Mint

GULF OF MOJITO \$13

Malibu Rum, Ginger Syrup, Coconut Cream, Lime Juice, Pineapple Juice, Mint, Club Soda & Blue Curacao

PINK PARADISE \$13

Tito's Vodka, Caravella Limoncello, Organic Sour, Cranberry Juice, Splash of Grapefruit Juice, Sugar on the Rim

JALAPENO MARGARITA \$13

Dulce Pineapple-Jalapeno Tequila, Tres Agave, Lime Juice, Fresh Jalapeno, Tajin on the Rim



The Lodge

AT GULF STATE PARK

A Hilton Hotel

BREAKFAST



AVAILABLE 7:00 AM - 11:00 AM

BANANA BREAD FRENCH TOAST* \$15

Sliced Banana, Pecans, Bourbon-Maple Syrup, Bacon

HAM & GRUYERE OMELET* \$16

Three Eggs, Country Ham, Gruyere Cheese, Choice of Grits or Home Fries

BIG BEACH BREAKFAST* \$16

Three Eggs Your Way, Bacon or Sausage,
Choice of Grits or Home Fries

SEASONAL FRUIT \$15

Seasonal Fruit & Berries, Greek Honey Yogurt, Banana Bread





ENTREES

CRISPY SKIN SNAPPER* \$27

Parmesan Tortellini, Dijon Crawfish Cream Sauce, English Peas, Crispy Prosciutto

CHICKEN & DUMPLING* \$24

Pan-Seared Airline Chicken Breast, Southern Dumpling Spaetzle, Peas, Carrots, Onion, Roasted Chicken Au Jus

RIBEYE STEAK* \$34

Garlic Hasselback Potatoes, Asparagus, Sherry
Mushroom Sauce

DESSERTS

STRAWBERRIES & CREAM ICE BOX CAKE \$8

Fresh Strawberries, Whipped Sweet Cream, Graham Crust

SIGNATURE KEY LIME PIE \$9

Coconut Graham Crust, Whipped Italian Meringue

PEANUT BUTTER FUDGE ICE CREAM \$8

Peanut Butter Mousse, Sweet Cream, Chocolate Fudge Drizzle, Coco Crisp, Nut Crust

HOUSE BAKED COOKIES \$6

Seasonal Selection Of 2 House Baked Cookies

KIDS MENU

Kids Menu Served with a Choice of Chips or Fries.
Includes a Drink.

CHEESE OR PEPPERONI PIZZA \$8.95

HAMBURGER* \$8.95

CHEESEBURGER*\$8.95





DINNER

AVAILABLE 5:00 PM - 9:00 PM

SHAREABLES

CRISPY GULF FISH BITES \$13

Cajun Citrus Aioli, Heirloom Tomato Salad, Lemon

BACON & SHRIMP STUFFED JALAPENO \$12

Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon, Bourbon – Tomato – Bacon Jam

SALADS

SUMMER PEACH & SPINACH SALAD \$13

Baby Spinach, Peaches, Avocado, Goat Cheese, Red Onion, Spiced Almonds, Brown Sugar Balsamic Vinaigrette

BABY ICEBERG WEDGE SALAD \$12

Ceberg Lettuce, Heirloom Tomatoes, Bacon, Red Onion, Cheddar Cheese, Creamy Blue Cheese Dressing

SALAD ADDITIONS

Shrimp \$9 | Chicken \$8 | Snapper \$13 | Steak \$14

SANDWICHES/BURGERS

Sandwiches & Burgers Served with Choice of Chips or Fries.

LODGE DOUBLE SMASHED BURGER* \$17

Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Mustard Sauce, Brioche Bun

CHICKEN PESTO GRILLED CHEESE \$16

Grilled Chicken, Mozzarella Cheese, Tomato, Basil Pesto, Sourdough Bread



CANNED BEER

DOMESTIC \$5

Miller Lite Coors Light Michelob Ultra Yuengling Montucky Cold Snack Lager

PREMIUM/IMPORT \$6

Corona
Blue Moon
Guinness
Heineken
White Claw



WINE

SPARKLING	GL	BTL
Zardetto, Prosecco, Italy	8	40
Los Monteros, Cava, Spain	9	45
WHITE WINE	-	
Mohua, Sauvignon Blanc, New Zealand	10	40
Castello Del Poggio, Pinot Grigio, Italy	9	34
Rodney Strong, Chardonnay, CA	14	52
RED WINE	the sec	
Elouan, Pinot Noir, Oregon	14	52
Franciscan, Cabernet Sauvignon, CA	12	40

