



The Lodge Est 1974

AT GULF STATE PARK

A Hilton Hotel

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,
\$6 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

GULF MARGARITA \$14

Lunazul Silver Tequila, Triple Sec, Tres Agave, Grand
Marnier Float, Fresh Lime Wedge, Salt on the Rim

GULF OF MOJITO \$13

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

RUM PUNCH \$13

Captain Morgan, Malibu Rum, Banana Liqueur, Pineapple,
Orange & Cranberry Juices, Orange Wedge & Cherry

JALAPENO MARGARITA \$13

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



The Lodge

Est 1974

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

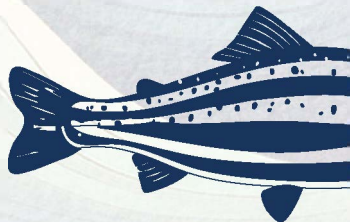
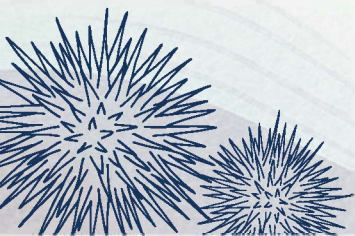
Three Eggs, Country Ham, Gruyere Cheese,
Choice of Grits or Home Fries

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 TIRAMISU \$8

Strawberries Scented Mascarpone, Strawberry Syrup,
Ladyfinger Cookies, Macerated Strawberries &
Blueberries, Whipped Chantilly Cream

SIGNATURE KEY LIME PIE \$9

Coconut Graham Crust, Whipped Toasted Italian
Meringue

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

Iceberg 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



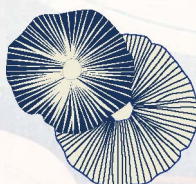
CANNED BEER

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

Zardetto, Prosecco, Italy

Los Monteros, Cava, Spain

GL

BTL

8

40

9

45

WHITE WINE

Mohua, Sauvignon Blanc, New Zealand

Castello Del Poggio, Pinot Grigio, Italy

Rodney Strong, Chardonnay, CA

10

40

9

34

14

52

RED WINE

Elouan, Pinot Noir, Oregon

Franciscan, Cabernet Sauvignon, CA

14

52

12

40



The Lodge Est 1974

AT GULF STATE PARK

A Hilton Hotel