

Dinner Menu

Appetizers

House Smoked Pork Belly Bites* - \$8
With peach bourbon BBQ sauce

Loaded Fries* - \$8
Hand-cut fries, chili, sharp cheddar, chives and drizzle sour cream

Truffle Fries - \$8
Hand-cut fries, tossed in Truffle oil, Parmesan, roasted garlic, herbs

Firecracker Shrimp* - \$12
Breaded shrimp, cherry peppers, sweet chili sauce

Fried Calamari* - \$10
With house-made marinara sauce and Asiago cheese

Ahi Tuna Tacos* - \$12
3 tacos – seared soy-glazed tuna, pickled red onions, cilantro, red cabbage

Espelette Wings* - \$10
Chicken wings fried and tossed in a spicy butter

Spinach Dip with Pisano Bread - \$8

Pasta

All pasta dishes are served with fresh bread and one trip through our amazing soup and salad bar

Spaghetti and Meatballs* - \$18
House-made pork and beef meatballs, with house-made marinara sauce

Cacio E Pepe - \$16
Parmesan and cracked pepper linguine

Chicken Alfredo* - \$18
Marinated grilled chicken breast, homemade Alfredo sauce with Parmigiano Reggiano, linguine

Meat Lasagna* - \$18
Pork and beef Bolognese, ricotta, mozzarella, basil

Baked Ziti with Italian Sausage* - \$18
Ziti tossed in house-made marinara, with grilled sausage and peppers

Shrimp Scampi* - \$20
Sautéed shrimp in a white wine cream sauce and spaghetti

From the Sea

All entrees From the Sea are served with fresh baked bread, get a choice of two sides, and one trip through our amazing soup and salad bar.

Pan-Seared Salmon* - \$18
With brown butter sauce

Miso Glazed Scallops - \$25
With pan-seared scallop and miso glaze

Pan-Fried Walleye* - \$20
With house-breaded walleye browned to perfection

Fish and Chips* - \$15
Fresh cod beer-battered and fried to golden perfection served with house-cut fries

Salad

Grilled Chicken Caesar Salad* - \$8
With grilled chicken breast, house-made croutons, house-made Caesar dressing, shaved Parmesan

Strawberry Fields Salad - \$8
Candied Walnuts, Raspberry Vinaigrette, shaved onions, strawberry, topped with grilled chicken

Eastbay Lodge Serves Coca-Cola Products

A gratuity of 20% will be added to parties 8 or larger.

*MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Weekly Specials

Friday Fish Fry - \$15 (Served 4-9pm)
Choice of one option below

Beer Battered Walleye*
Hand battered walleye served with hand cut fries, slaw, lemon, and tangy tartar sauce

Broiled Cod*
With a choice of hand cut fries or herb rice. Served with slaw, fresh lemon, and tangy tartar sauce

From the Land

All entrees From the Land are served with fresh baked bread, get a choice of two sides, and one trip through our amazing soup and salad bar. Steaks are cooked to order and to temperature preferences.

\$2 – Add sautéed onions and mushrooms to your steak

Raspberry Chipotle Bone-In Pork Chop* - \$28
Seared 10-oz. pork chop with a raspberry chipotle sauce

14-oz. Ribeye Steak* - \$32
Local-grown beef grilled to perfection

10-oz. New York Strip* - \$24
Tossed in a coffee crust and served with a chocolate jus

Ancho-Seasoned Skirt Steak* - \$28
10-oz. grilled skirt steak with chimichurri

8-oz. Grilled Filet* - \$32
With red wine jus

Chicken Parmesan* - \$21
Hand-breaded chicken breast fried to golden brown, topped with house-made marinara, fresh mozzarella, basil

Chicken Marsala* - \$21
6-oz. double lobed chicken breast seared and topped w/a local mushroom Marsala sauce

Citrus-Brined Airline Chicken Breast* - \$21
6-oz. double lobed chicken breast brined with lemon, lime, orange and herbs then seared to a golden brown

Chicken Pot Pie* - \$18
A puff pastry baked into a bowl and served w/a nice hearty chicken pot pie filling made from scratch in our kitchen

Pizza

Our pizza dough is made from scratch, hand-stretched to 16-inch pizza topped with our house-made pizza sauce

Margherita Pizza - \$18
With basil, heirloom tomatoes, mozzarella cheese

Supreme* - \$20
With sausage, pepperoni, olives, mushrooms, bell peppers, onions

Cheese - \$16

Build Your Own Pizza* - \$16
\$1 each topping
Mushroom, onions, bell peppers, olives, banana peppers, Italian sausage, pepperoni, Canadian bacon, chicken, basil, tomatoes, extra cheese

Chef's Weekly Specialty Pizza* - \$20
Ask your server for details

Sides

Hand-cut fries, loaded fries, homemade mashed potatoes, cilantro rice, baked potato, grilled asparagus, grilled corn on the cob, roasted baby carrots, sautéed broccoli, mashed sweet potatoes

Salad Bar - \$14
Entree size plate for one trip through our soup and salad bar

Dessert

Salted Caramel Cheesecake - \$8
Topped with caramel sauce and whipped cream

New York Cheesecake - \$8
Topped with whipped cream and mixed berry sauce

Orange Chocolate Mousse - \$8
Chocolate mousse with hazelnuts, candied orange pieces, and brownie crumble

Toffee Bread Pudding - \$8
Vanilla cream bread pudding with toffee brittle and a drizzle of caramel sauce

Saturday Prime Rib* (Served 5-9pm)
Choice of a 10-oz. or 14-oz. cut with choice of hand-cut fries, homemade mashed potatoes, baked potato. Served with our amazing salad bar, au jus, horseradish cream.
\$28 for 10-oz.
\$33 for 14-oz.

Sunday Brunch* - \$20.95 (Seasonally 10-3pm)
A variety of bright, flavorful food each week, along with a chef's carving station and freshly made omelet bar

Chef's Special*
A different presentation every week curated by our executive chef. Ask server for details.

Bar dining menu available by request,
please ask your server for details

EastBay
LODGE

Join our guest
WiFi Network



The background of the image is a dark gray topographic map with white contour lines. In the center, there is a black rectangular box with a light blue border. Inside this box, the text "East Bay" is written in a white, cursive script font. Below it, the word "LODGE" is written in a white, bold, sans-serif font, flanked by two horizontal light blue lines.

East Bay
— LODGE —