



**Thank you for choosing the new Deer Lodge of Ojai, California.**

**We feature local farm fresh organic produce, hormone free meats, poultry and dairy products wherever possible. We have also taken steps to eliminate corn syrup, hydrogenated oils, cottonseed oil, and GMO's from our kitchen. Special thanks to Watkins Cattle Co., Les Bles D'Or Bakery, Kult Kitchen, and Ventura County's organic farmers for their efforts.**

## STARTERS

<b>CHIPS AND SALSA</b> Organic corn chips, served hot with three homemade salsas	<b>\$5</b>
<b>ROADHOUSE CHILI</b> Tri-Tip, chicken, chorizo, four beans, five types of peppers, and a touch of molasses	<b>\$5/\$7</b>
<b>FRENCH ONION TRI-TIP SOUP</b> Grilled tri-tip, roasted onions, mushrooms, covered with melted Swiss	<b>\$5/\$7</b>
<b>SOUP OF THE DAY</b> Beautiful soups made from the freshest local ingredients	<b>\$4/\$6</b>
<b>FRENCH FRIES, GARLIC FRIES, OR SWEET POTATO FRIES BASKET</b>	<b>\$5</b>
<b>THICK SLICED ONION RINGS</b> Sweet and crunchy rings with dipping sauce	<b>\$6</b>
<b>AMAZING MAC &amp; CHEESE</b> Our unforgettable cheese and macaroni made with smoked Gouda or sharp cheddar cheese Add honey smoked bacon for an additional \$3	<b>\$8</b>
<b>CHEF'S MAC</b> With sautéed veggies on a bed of spinach, topped with fresh tomato	<b>\$10</b>
<b>DEER LODGE WINGS</b> Choose between our sweet and spicy glazed or Original BBQ, with bleu cheese or ranch dressing	<b>\$8</b>
<b>MARY'S ORGANIC FRIED CHICKEN STRIPS</b> Hand breaded organic chicken breast with dipping sauce	<b>\$8</b>
<b>ROADHOUSE MEATBALLS</b> Two large spicy meatballs made from fresh ground chicken, beef and pork, covered in our marinara sauce, jack and parmesan cheeses	<b>\$8</b>
<b>GRILLED QUESADILLA</b> Fresh veggies, four cheeses and a hint of bbq sauce on an organic sprouted grain tortilla	<b>\$9</b>
<b>COCONUT SHRIMP</b> Crispy coconut crusted jumbo shrimp, with sweet pineapple habanero glaze	<b>\$9</b>
<b>GRILLED ARTICHOKE</b> Stuffed with black bean corn salsa, with fresh grated horseradish and basil aioli on the side	<b>\$8</b>
<b>VEGAN STUFFED MUSHROOMS</b> We make theses a little different each time, always vegan, gluten free, and loaded with fresh herbs and veggies	<b>\$8</b>

## FARM FRESH SALADS

Try yours with a slice of lentil walnut loaf, grilled portabella, chicken breast or tri-tip for an additional \$3.

Add grilled shrimp or salmon for \$7

<b>THE SUPER FRESH</b> Finely chopped kale, avocado, corn, tomato, green onion, bell pepper, tossed with olive oil, a pinch of garlic, and fresh squeezed lemon juice	<b>\$7/\$10</b>
<b>ROADHOUSE CAESAR</b> We added Green chilies, chives, diced tomato, and sweet corn to a classic favorite, featuring homemade croutons and our own secret dressing	<b>\$6/\$9</b>
<b>SPINACH SALAD</b> With avocado, mushrooms, red onion, bell pepper, candied bacon, tossed with warm balsamic dressing	<b>\$8/\$12</b>
<b>TOPA VISTA SALAD</b> Baby greens, seasonal local fresh fruit, candied walnuts, blue cheese crumbles and avocado, tossed with balsamic dressing	<b>\$8/\$12</b>
<b>CHOPPED SALAD</b> Romaine Lettuce, carrots, cucumber, green onion, jicama, tomato, jack cheese, crunchy tortilla strips, black beans, chicken and tri-tip	<b>\$14</b>
<b>SPICY DUCK SALAD</b> Spinach, carrots, cabbage, green onion, jicama, cilantro, cashews, cranberries, and roasted duck in a spicy orange sesame vinaigrette	<b>\$16</b>

## SANDWICHES

All sandwiches served with coleslaw or side salad. Substitute fries, sweet potato fries, garlic fries, onion rings, mashed potato, brown rice pilaf, or fresh fruit for \$2.

<b>GRILLED LENTIL NUTLOAF</b>	With sauerkraut, grilled onion, Dijon mayo, lettuce, tomato, on toasted marble rye bread with a side of horseradish	<b>\$9</b>
<b>VEGGIE WRAP</b>	Fresh veggies, dried cranberries, spinach, wrapped in an organic Sprouted wheat tortilla with tangy orange sesame vinaigrette, and a side of cottage cheese	<b>\$8</b>
<b>CLASSIC GRILLED CHEESE</b>	American and Jack cheese on sourdough with tomato	<b>\$8</b>
<b>CRISPY FRIED CHICKEN</b>	Breaded organic chicken breast, lettuce, tomato, & mayo add bacon for \$2	<b>\$9</b>
<b>SMOKEY CHICKEN MELT</b>	Grilled chicken breast, jack cheese, green chili, bacon, avocado, and Chipotle mayo on a toasted jalapeno French roll	<b>\$11</b>
<b>BASIL CHICKEN CLUB</b>	Grilled chicken, bacon, lettuce, tomato, & basil aioli on sourdough bread	<b>\$9</b>
<b>BLTA</b>	Piled high with honey cured bacon, avocado, lettuce, tomato, and mayo	<b>\$11</b>
<b>BBQ TRI-TIP</b>	Thinly sliced tri-tip, simmered in our house bbq sauce, on a brioche roll	<b>\$9</b>
<b>GRILLED SALMON</b>	With lettuce, tomato, red onion, basil aioli and melted Swiss cheese, on a brioche roll	<b>\$14</b>

## BURGERS

All burgers are served on fresh baked brioche roll with coleslaw or a side salad.  
Substitute French fries, sweet potato fries, garlic fries, onion rings, mashed potato, brown rice pilaf, or fresh fruit. \$2.  
We use Watkins Cattle Beef for our burgers. **Substitute Venison or Buffalo.** \$4.  
Add jack, cheddar, Swiss, bleu, American, feta, or smoked Gouda cheese. \$1

<b>CLASSIC BURGER</b>	Lettuce, tomato, red onion and pickle on the side	<b>\$10</b>
<b>PATTY MELT</b>	Swiss cheese, grilled onion, sauerkraut, Dijon, on grilled marble rye	<b>\$12</b>
<b>SANTA FE</b>	Jack cheese, green chilies, and chipotle mayo	<b>\$12</b>
<b>TEXAS BBQ</b>	Cheddar, honey cured bacon, crunchy onions, BBQ sauce	<b>\$14</b>
<b>NEW YORK</b>	A blackened patty with Swiss cheese, grilled mushrooms, & demi-glace	<b>\$14</b>
<b>MOTOWN</b>	Crunchy fried jalapenos and onions, avocado, cheddar, chipotle mayo	<b>\$12</b>
<b>DIESTEL RANCH NATURAL TURKEY, PORTABELLA, OR BLACK BEAN BURGER</b>	With roasted red peppers on a whole wheat bun	<b>\$12</b>

## ENTRÉE

**VEGAN BROWN RICE AND VEGGIES** A medley of sautéed veggies & toasted walnuts, over a bed of short grain brown rice, tossed with chopped kale and balsamic vinegar **\$16**

**GRILLED LENTIL WALNUT LOAF** Gluten free, vegetarian loaf made from brown lentils, toasted walnuts, oats, flax seeds, fresh herbs, and veggies. Topped with smokey BBQ glaze, with garlic mashed potatoes.  
Ask for brown rice and mushroom gravy to make this dish Vegan **\$18**

**ORGANIC DIXIE FRIED CHICKEN** Three pieces of delicious hand breaded chicken with garlic mash potato, corn bread, and a little pot of honey on the side. Add two more pieces for \$5 **\$16**

## DINNER ENTRÉE

The following entrées are served after 5 o'clock

**GRILLED SALMON** Chef's weekly expression, ask your server how the salmon is being prepared **MARKET PRICE**

**DUCK CONFIT** Slow roasted tender duck legs, with a tangy apricot glaze, accompanied by roasted root vegetables **\$24**

**WHISKEY GLAZED PORK CHOP** A double thick cut glazed with whiskey, honey, hints of vanilla and ginger, accompanied by roasted root vegetables **\$21**

**WATKINS CATTLE 9OZ. FILET MIGNON** Another weekly expression, please ask your server for details **MARKET PRICE**

**WATKINS CATTLE 18OZ. BONE-IN RIB EYE** A thick cut, served with ancho chili demi glaze, fried onions, and garlic mashed potato **MARKET PRICE**

## KID'S OPTIONS

All kid's meals are served with a choice of fruit, steamed vegetables, fresh salad, or French fries, with a homemade cookie and drink **\$6**

**CLASSIC CHEESE BURGER**

**GRILLED CHICKEN & BROWN RICE**

**GRILLED CHEESE SANDWICH**

**CHEESE QUESADILLA**

**ORGANIC CHICKEN STRIPS**

**MACARONI & CHEESE**

**PASTA WITH MEATBALL**

**LENTIL NUT LOAF**

## SWEET TREATS

**MCCONNELL'S ICE CREAM** Vanilla, or our featured flavor, with chocolate, raspberry, or caramel sauce topped with delicious homemade whipped cream **\$6**  
add a cookie for \$2

**HOMEMADE COOKIE PLATE** Featuring different fresh baked cookies every week, served with local berries **\$5**

**WARM BROWNIE SUNDAE** A hot fudge brownie topped with chocolate ganache, McConnell's ice cream, fresh whipped cream, local berries, and walnuts **\$6**

**COUNTRY STYLE BREAD PUDDING** With homemade whiskey caramel, fresh berries, and homemade whipped cream **\$6**

