

# dinner



## this & that

<b>HAND-DIPPED ELLSWORTH CHEESE CURDS</b>	<b>9</b>
spotted cow ale battered with a dill ranch sauce	
<b>ARTICHOKE &amp; FOUR CHEESE FONDUE</b>	<b>10</b>
toasted artisanal bread	
<b>BUCKET OF SHRIMP*</b>	<b>11</b>
baker's dozen, tangy cocktail sauce & fresh lemon wedges	
<b>DESIGNER DEVEILED EGGS</b>	<b>3</b>
free-range chicken eggs, smoked tomato aioli & bacon chip	
<b>CRISPY CALAMARI*</b>	<b>8</b>
black pepper aioli & lemon wedge	
<b>SHRIMP TACOS*</b>	<b>8</b>
3 hand-dipped shrimp, lime marinated cabbage, jalapeño tartar sauce	

## flat breads

<b>PROSCIUTTO &amp; ARUGULA</b>	<b>10</b>
basil pesto, tomatoes, shaved prosciutto, provolone & parmesan cheeses, baby arugula	
<b>WILD MUSHROOM &amp; ASPARAGUS</b>	<b>10</b>
wild mushroom medley, asparagus, sundried tomatoes, rosemary olive oil & feta cheese garnished with a cherry balsamic glaze	

## on the side

<b>STEAMED BROCCOLI</b>	<b>4</b>
<b>SAUTÉED SUGAR SNAP PEAS</b>	<b>4</b>
<b>SUMMERTIME SUCCOTASH</b>	<b>4</b>
<b>BABY RED GARLIC MASHED POTATOES</b>	<b>4</b>
<b>MINNESOTA WILD RICE PILAF</b>	<b>3</b>
<b>SMOKEHOUSE POTATO SALAD WITH BACON</b>	<b>4</b>
<b>HOUSE SALAD</b>	<b>4</b>

\*consuming raw or uncooked meats, poultrys, sea food, shell fish or eggs may increase your risk of food borne illnesses.

## soups & salads

	side	meal
<b>CHICKEN &amp; WILD RICE SOUP</b>	<b>4</b>	<b>7</b>
<b>FEATURED SOUP</b>	<b>4</b>	<b>6</b>
<b>CAESAR SALAD</b>	<b>5</b>	<b>8</b>
fresh cut romaine lettuce, homemade croutons, parmesan cheese & a lemon wedge		
<b>HONEY ROASTED BEET &amp; HAZELNUT SALAD</b>	<b>10</b>	
toasted hazelnuts & dried cherries, wisconsin goat cheese, field greens & dressed with a balsamic vinaigrette		
<b>APPLE &amp; SPICED PECAN SALAD</b>		<b>8</b>
field greens, spiced pecans, dried apricots, red onion, sliced apple & white wine vinaigrette		
<b>GRILLED CHICKEN CHEF SALAD*</b>		<b>14</b>
field green medley, herb marinated grilled chicken breast, cherry tomatoes, shaved radish, fresh mozzarella, cucumber, hard-boiled egg, green top onions, garlic croutons		

**Add to any salad:** seared salmon **6**  
grilled chicken breast **4**

## weekly specials

	small	large
<b>MONDAY NIGHT FRIED CHICKEN*</b>	<b>12</b>	<b>15</b>
garlic mashed potatoes & gravy, butter glazed green beans & coleslaw		
<b>FRIDAY NIGHT FISH FRY*</b>	<b>11</b>	<b>13</b>
pale ale-dipped haddock, slaw & fries		
<b>SATURDAY NIGHT PRIME RIB*</b>	<b>23</b>	<b>27</b>
served with horseradish sauce & choice of 1 side		

## the grill

all steaks & pork chops are hand-cut & garnished with herbed butter; served with house salad & choice of 2 sides		
<b>10 OZ BLACK ANGUS TOP SIRLOIN*</b>		<b>24</b>
<b>12 OZ BLACK ANGUS RIB EYE*</b>		<b>28</b>
<b>10 OZ PORTERHOUSE BONE-IN PORK CHOP*</b>		<b>20</b>
<b>Add to any steak:</b>		
wild mushrooms	<b>1</b>	wisconsin bleu cheese <b>2</b>

## burgers & sandwiches

all our burgers are half-pound angus beef patties served on an egg kaiser bun with your choice of fries, lodge chips, signature pecan feta slaw or smokehouse potato salad (substitute a cup of soup or salad for 2)

<b>TRL BURGER*</b>	<b>9</b>
lettuce, tomato, onion & pickle	
<b>WESTERN BURGER*</b>	<b>12</b>
bacon, cheddar cheese, bourbon BBQ & tobacco onions	
<b>MUSHROOM &amp; WHITE BEAN VEGGIE BURGER</b>	<b>9</b>
lettuce, tomato, onion & pickle (contains gluten)	
<b>PORK<sup>3</sup> SANDWICH*</b>	<b>10</b>
smoked pork, shaved ham, natural cured bacon served with a whole-grain mustard aioli, swiss cheese, pickled red onions on an artisanal italian roll	
<b>LODGE CLUB*</b>	<b>10</b>
roasted chicken breast, bacon, avocado, cheddar, tomato, field greens & garlic mayo on 8 grain bread	
<b>BLACKENED WHITE FISH SANDWICH*</b>	<b>11</b>
pan seared white fish seasoned with blackening spices, tomato, bacon & leaf lettuce served with zesty chipotle lime mayo on an egg kaiser bun	
<b>BBQ PULLED SHORT RIB SANDWICH*</b>	<b>10</b>
6 hour braised short rib, brandy BBQ, garlic aioli, shoestring onions on an egg kaiser bun	
<b>FRIED CHICKEN THIGH SANDWICH*</b>	<b>10</b>
breaded chicken thighs, black pepper honey, lettuce, tomato, avocado & house made B&B pickles	
<b>OPEN-FACED STEAK SANDWICH*</b>	<b>11</b>
grilled sirloin steak, toasted cranberry-walnut bread, parmesan & horseradish dressing, pickled red onions & wild baby arugula	

For gluten free or dairy free selections, please ask your server for our special dietary needs menu.  
Groups of 8 or more may be subject to a 20% service charge.

## from the water

includes house salad & choice of dressing	
<b>HAND-BREADED WALLEYE*</b>	<b>24</b>
baby red garlic mashed potatoes, steamed broccoli, lemon tartar sauce topped with maître d' butter	
<b>PAN-BROILED SCALLOPS*</b>	<b>26</b>
baby red garlic mashed potatoes, summertime succotash, rhubarb sauce	
<b>GRILLED SALMON*</b>	<b>25</b>
wild rice pilaf, sautéed sugar snap peas, pesto marinated petite tomatoes & tomato beurre blanc	

## local favorites

includes a house salad & choice of dressing	
<b>CREAMY PESTO CAVATAPPI PASTA</b>	<b>15</b>
creamy pesto alfredo, asparagus, petite tomatoes, roasted wild mushrooms & fresh herbs	
<b>CHICKEN MILANES*E</b>	<b>16</b>
breaded chicken thighs, baby red garlic mashed potatoes, lemon caper sauce & a wild baby arugula salad	
<b>BBQ BRAISED SHORT RIB*</b>	<b>20</b>
6 hr braised beef short rib with a brandy BBQ sauce, baby red garlic mashed potatoes & coleslaw	

## scratch made desserts

<b>BANANA WALNUT CAKE</b>	<b>5</b>
cinnamon & brown sugar ice cream, salted caramel	
<b>FROZEN LAYERED MOUSSE</b>	<b>5</b>
chocolate & vanilla bean layered mousse finished with salted caramel	
<b>KEY LIME PIE</b>	<b>5</b>
graham cracker crust, chantilly cream, raspberry sauce	