

lunch



this & that

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| HAND-DIPPED ELLSWORTH CHEESE CURDS spotted cow ale battered with a dill ranch sauce | 9 |
| ARTICHOKE & FOUR CHEESE FONDUE toasted artisanal bread | 10 |
| BUCKET OF SHRIMP* baker's dozen, tangy cocktail sauce & fresh lemon wedges | 11 |
| DESIGNER DEVEILED EGGS free-range chicken eggs, smoked tomato aioli & bacon chip | 3 |
| CRISPY CALAMARI* black pepper aioli & a lemon wedge | 8 |

flat breads

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

soups & salads

| | side | meal |
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| CHICKEN & WILD RICE SOUP | 4 | 7 |
| FEATURED SOUP | 4 | 6 |
| HOUSE SALAD field green medley, petite tomatoes, cucumbers, croutons & homestead cheese | 4 | 6 |
| DOCK LUNCH apple wedges, wisconsin cheddar cheese, artisanal bread & cup of soup | 8 | 8 |
| CAESAR SALAD fresh cut romaine lettuce, homemade croutons, parmesan cheese & a lemon wedge | 5 | 8 |
| HONEY ROASTED BEET & HAZELNUT SALAD toasted hazelnuts & dried cherries, wisconsin goat cheese, field greens & dressed with a balsamic vinaigrette | 10 | 10 |
| APPLE & SPICED PECAN SALAD field greens, spiced pecans, dried apricots, red onion, sliced apple & white wine vinaigrette | 8 | 8 |
| GRILLED CHICKEN CHEF SALAD* field green medley, herb marinated grilled chicken breast, cherry tomatoes, shaved radish, fresh mozzarella, cucumber, hard-boiled egg, green top onions & garlic croutons | 14 | 14 |
| Add to any salad: | grilled chicken breast | 4 |
| | seared salmon | 6 |

beverages

| | small | large |
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| JUICE OJ, tomato, apple, cranberry, V8, grapefruit | 2 | 3.25 |
| COFFEE | | 3 |
| CHAI LATTE | | 5 |
| CAFÉ LATTE OR CAFÉ MOCHA available in: dark roast, breakfast blend or decaf flavor additions: vanilla, hazelnut or raspberry | | 5 |
| RISHI ORGANIC HOT TEA | | 3 |
| ICED TEA OR LEMONADE | | 3 |
| HOT CHOCOLATE OR HOT APPLE CIDER | | 3 |
| MILK skim, 2%, chocolate | | 3 |
| BOTTLED WATER spring or sparkling | | 3 |
| ASSORTED SODAS | | 3 |

*consuming raw or uncooked meats, poultries, seafood, shell fish or eggs may increase your risk of food borne illnesses.

burgers & sandwiches

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

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| TRL BURGER* lettuce, tomato, onion & pickle | 9 |
| WESTERN BURGER* bacon, cheddar cheese, bourbon BBQ & tobacco onions | 12 |
| MUSHROOM & WHITE BEAN VEGGIE BURGER lettuce, tomato, onion & pickle (contains gluten) | 9 |
| ROASTED CHICKEN CHERRY WRAP* chicken, dried cherries, toasted pecans, field greens, orange zest & mayo in a flour tortilla or lettuce leaves | 8 |
| PORK³ SANDWICH* smoked pork, shaved ham, natural cured bacon served with whole-grain mustard aioli, swiss cheese, pickled red onions on toasted artisanal italian roll | 10 |
| LODGE CLUB* roasted chicken breast, bacon, avocado, cheddar, tomato, field greens & garlic mayo on 8 grain bread | 10 |
| BLACKENED WHITE FISH SANDWICH* pan seared white fish seasoned with blackening spices, tomato, bacon & leaf lettuce served with zesty chipotle lime mayo on an egg kaiser bun | 11 |
| TUNA MELT* herbed tuna salad with celery, onions & cheddar cheese on grilled 8 grain bread | 8 |
| HOT HAM & CHEESE SANDWICH toasted sourdough bread, shaved ham, swiss & american cheese | 8 |
| BBQ PULLED SHORT RIB SANDWICH* 6 hour braised short rib, brandy BBQ, garlic aioli, shoestring onions on an egg kaiser bun | 10 |
| FRIED CHICKEN THIGH SANDWICH* breaded chicken thighs, black pepper honey, lettuce, tomato, avocado & house-made B&B pickles | 10 |
| CHICKEN FLATBREAD SANDWICH* shaved chicken, basil pesto, tomato, provolone cheese & a cherry balsamic reduction | 9 |

entrées

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| GRILLED SALMON* wild rice pilaf, sautéed sugar snap peas, pesto marinated petite tomatoes & tomato beurre blanc | 16 |
| CREAMY PESTO CAVATAPPI PASTA creamy pesto alfredo, asparagus, petite tomatoes, roasted wild mushrooms & fresh herbs | 14 |
| GRILLED CHICKEN BREAST* summertime succotash, baby arugula salad & cherry balsamic reduction | 14 |

scratch made desserts

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

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.