



*President Coolidge, 1927*

This gracious stone and wood lodge is set in a beautiful mountain valley, surrounded by a ponderosa pine forest. Grace Coolidge Creek winds through the valley and offers excellent trout fishing. Oak, birch, and aspen trees line the babbling creek, providing a colorful year round display.

The State Game Lodge served as the "Summer White House" for President Calvin Coolidge in 1927 and was visited by President Dwight D. Eisenhower for several days in 1953. It was built in 1920, and is listed on the National Register of Historic Places.




**STATE  
GAME LODGE**

**DINNER**

# STATE GAME LODGE

Welcome to the historic dining Room and the International Flavors of Chef Yayan Nuryana and his staff.

 Our suggestion of wine to complement your food selection.

## APPETIZERS


### Buffalo Short Ribs

Locally raised buffalo short ribs lightly smoked and braised served with Roma tomatoes, house BBQ sauce and onion straws. \$10

 Tormaresca Neprica \$8.50/glass


### Donburi Salmon

Sushi style salmon wrapped with nori around asparagus and cream cheese, lightly fried and served with a spicy aioli sauce and an ocean salad. \$12

 Chateau St. Michelle Riesling \$6.50/glass

### Smoked Chicken Fry Bread

Indian fry-bread topped with apple wood smoked sautéed chicken, tomatoes, herbs, wild forest mushrooms and fried leeks. \$10

 Gnarly Head Chardonnay \$8.50/glass

### Bleu Cheese Brulee

A wedge of Maytag bleu cheese brulee served with hearty crackers, buffalo salami and garnished with fresh fruit. \$10

 Vega Rio Rioja Crianza \$8.50/glass

### Maryland Style Crab Cakes


Maryland style crab cakes served with a fruit salsa and cheese croutons. \$12

 Brancott Sauvignon Blanc \$6.50/glass

## SALADS

### Grilled Chicken Caesar

Grilled chicken, romaine hearts, fresh Parmesan, cheese and roasted-garlic croutons, tossed with a creamy Caesar dressing. \$10


 Gnarly Head Chardonnay \$8.50/glass

### Lodge Salad

Mixed greens with spiced candied pecans, oven-dried apple chips and gorgonzola cheese, tossed in South Dakota honey-lime vinaigrette. \$8


**Chicken Lodge Salad \$11**

**Grilled Salmon Lodge Salad \$12**

 Brancott Sauvignon Blanc \$6.50/glass

### Buffalo Chicken Salad

Breaded chicken tenders tossed with hot wing sauce, served on a bed of mixed greens with cucumbers, tomatoes, Mandarin oranges and your choice of ranch or bleu cheese dressing. \$10


 Brancott Sauvignon Blanc \$6.50/glass

### Cranberry Pecan Spinach Salad

Fresh spinach tossed in a cranberry orange vinaigrette, garnished with raisins, red onions, feta cheese, Mandarin oranges and spicy pecans. \$8

**Chicken Spinach Salad \$11**

**Grilled Salmon Spinach Salad \$12**

 Kris Pinot Grigio \$7.50/glass

## PASTAS

Served with House Salad and Bread.


### Smoked Pheasant Pasta

Apple wood smoked pheasant and penne pasta served with julienne sweet peppers, roasted corn, roasted tomatoes, fresh cilantro in a tequila cream sauce. \$23

 Erath Oregon Pinot Noir \$9.50/glass


### Capellini Pomodora

Capellini pasta with tomato concasse, sweet basil and fresh Parmesan cheese. \$16

 George DuBoeuf Beaujolais Villages \$7/glass

### Lobster Alla Carbonara

Sautéed lobster meat with Pancetta, shallots, and peas in a three-cheese cream sauce served with fettuccini pasta. \$22

 Kendall Jackson Chardonnay \$9.50/glass

# ENTREES

*Served with House Salad, House Vegetables and Bread.*


## Rainbow Trout

*Pan-seared and served with warm summer vegetable salad and lemon caper butter sauce. \$19*

 Chateau St. Jean Fume Blanc \$8.50/glass


## Roasted Atlantic Salmon

*Pan-seared and roasted Atlantic salmon, on a bed of sun-dried tomato pilaf with orange-lingonberry sauce. \$20*

 Red Cliff Pinot Noir \$7/glass


## Alaskan Halibut

*Pan-seared Alaskan halibut with capellini pomodora and avocado crab hollandaise sauce. \$23*

 Gnarly Head Chardonnay \$8.50/glass


## Asian Duck Breast

*Marinated and pan-seared duck breast with rice pilaf and a mandarin orange ginger demi-glace. \$26*

 Red Diamond Merlot \$6.50/glass


## Beef Tenderloin Medallions

*Pan-seared Certified Angus Beef® tenderloin medallions topped with a Maytag bleu cheese demi-glace and served with roasted garlic mashed potatoes. \$29*

 Bogle Petite Syrah \$8.50/glass


## Venison Tenderloin

*Roasted Cervena venison served with roasted garlic mashed potatoes and a brandy forest mushroom cream sauce. \$28*

 Vega Del Rio Rioja Crianza \$8.50/glass


## Wapiti Chops

*Grilled elk chops with roasted garlic mashed potatoes and a blueberry red wine sauce. \$30*

 Bogle Petite Syrah \$8.50/glass


## Pork Chop

*Grilled boneless pork chop wrapped with smoked bacon, served with sweet potato puree and topped with a pineapple chutney. \$23*

 7 Deadly Zins \$11.50/glass


## Chicken Parmesan

*Parmesan breaded chicken breast with basil pinach ricotta cheese and pomodora sauce served with cappellini pasta. \$22*

 Kendall Jackson Chardonnay \$9.50/glass

## Buffalo Filet Mignon

*Grilled buffalo filet mignon wrapped in bacon, served with almond potato croquette and a black pepper coriander sauce. \$32*

 Bogle Petite Syrah \$8.50/glass


## Trio Tenderloin Satay

*Buffalo tenderloin, beef tenderloin, wapiti tenderloin skewers on a bed of sun-dried tomato pilaf with a tomato peanut sweet soy relish. \$26*

 Chateau St. Michelle Orphelin \$9/glass


## Cowboy Rib-eye

*Grilled Certified Angus Beef® rib-eye served with roasted garlic mashed potatoes and wild mushroom demi-glace. \$28*

 Liberty School Cabernet Sauvignon \$8/glass

## Buffalo New York Strip

*Grilled buffalo strip steak with sweet potato puree and brandy orange marmalade horseradish sauce. \$30*

 7 Deadly Zins \$11.50/glass



# ACTIVITIES



## **Buffalo Safari Jeep Tour**

**State Game Lodge • 605-255-4541**

Driver/guides offer historical and educational information about the park and wildlife on this 1-1/2 to 2-hour scenic tour of the back country. Departing 8 a.m. – 6 p.m. daily. Reservations recommended. Minimum fee for ride \$115.

Adults: \$35 • Children (under 12): \$25 • Group (10+): \$30 per person



## **Hayride Chuck Wagon Cookout**

**Blue Bell Lodge • 605-255-4531**

Reservations Required By 2:00 p.m. This old-fashioned hayride on a vehicle-drawn wagon takes you on back roads to a mountain meadow canyon for a chuck wagon feast. Sing-along country/folk music entertains everyone throughout the evening. Ask for exact departure time when making reservations. Menu includes choice of an 8 oz. choice sirloin steak or a 1/3 lb. hamburger entrée with all the fixin's (vegetarian option available), including cowboy beans, cornbread and honey, potato salad, coleslaw, watermelon, cookies, chuck wagon coffee and lemonade. A souvenir cowboy hat and bandanna for each paying guest.

Adults: \$40 • Children (under 12): \$30 • Group (10+): \$35 per person

Children 3 years and under: Free *(If they sit on a parent's lap on the ride and eat from a parent's plate.)*



## **Horseback Riding**

**Blue Bell Lodge Stables • 605-255-4700**

Reservations Required.

Saddle up and hit the trail for horseback adventure!

### **1-Hour Trail Ride**

Adults: \$28 • Children (under 12): \$22 • Group: \$25 per person

### **2-Hour Trail Ride**

Adults: \$40 • Children (under 12): \$32 • Group: \$35 per person

### **Half-Day Trail Ride • Includes lunch.**

Per Person: \$110

### **Full-Day Trail Ride • Includes lunch.**

Per Person: \$190

*Note: Children must ride alone and meet minimum safety requirements. Please arrive 30 minutes prior to scheduled trail ride to complete the required insurance related paperwork.*



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