

STATE GAME LODGE

Welcome to the Historic Dining Room and the Flavors of Chef Yayan Nuryana and his staff.

APPETIZERS

BUFFALO SHORT RIBS

Locally raised buffalo short ribs, lightly smoked and braised, served with Roma tomatoes, house BBQ sauce and onion straws. \$11

Ravenswood Vintners Blend Zinfandel \$8.5/glass

BACON WRAPPED SCALLOPS

Bacon wrapped seared scallops, with sautéed spinach, Béarnaise sauce and herb crostini. \$10

Kris Pinot Grigio \$9.5/glass

COCONUT SHRIMP

Coconut battered jumbo shrimp, served with wasabi laced Asian dipping sauce. \$12

Starling Castle Riesling \$7.5/glass

SMOKED CHICKEN FRY BREAD

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

Pine & Post Chardonnay \$7.5/glass

BLEU CHEESE BRULEE

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

Don Miguel Gascon Malbec \$9.5/glass

SALADS

Served with Bread.

BUFFALO STEAK & ASPARAGUS SALAD

Pan seared, marinated buffalo sirloin tips and asparagus served over romaine, with Roma tomatoes, red onion, gorgonzola and honey balsamic vinaigrette. \$12

Montecillo Rioja Crianza \$9/glass

APPLE WALNUT WEDGE

Iceberg wedge with applewood bacon, tomatoes, red onion, candied walnuts, Granny Smith® apples and bleu cheese dressing. \$9

Oyster Bay Sauvignon Blanc \$10.5/glass

CRANBERRY PECAN SPINACH SALAD

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

Chicken Spinach Salad \$11

Grilled Salmon Spinach Salad \$12

Kris Pinot Grigio \$9.5/glass

Please enjoy our suggestion of wine to compliment your food selection.

ENTREES

Served with House Salad & Bread.

SMOKED PHEASANT PASTA

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

Erath Pinot Noir \$11.5/glass

BUFFALO STROGANOFF

Pan seared buffalo sirloin with wild and domestic mushrooms, simmered in a seasoned brown sauce and served over ribbon noodles, with a dollop of sour cream. \$21

Bivio Tuscan Red Blend \$8/glass

CHICKEN & SHRIMP STIR FRY

Pan seared chicken and shrimp tossed with shredded carrots, red peppers, snap peas, zucchini, broccoli, stir fry sauce and white rice, topped with green onion garnish. \$20

Sean Minor 4 Bears Chardonnay \$8/glass

RAINBOW TROUT

Pan seared rainbow trout topped with a citrus beurre blanc, served with fingerling potatoes and house vegetable. \$19

Chateau St. Jean Fume Blanc \$9.5/glass

WALLEYE

Lightly seasoned walleye, charbroiled and served with fingerling potatoes and Creole beurre blanc. \$23

J. Lohr Riverstone Chardonnay \$9.5/glass

POTATO CRUSTED SALMON

Three cheese mashed encrusted Atlantic salmon, served with sautéed spinach and lemon butter sauce. \$21

Angeline Pinot Noir \$10/glass

ROASTED CHICKEN

Semi boneless roasted half chicken with sweet cherry compote, served with gourmet rice blend and house vegetable. \$18

Bibbiani Poggio Vignoso Chianti \$9/glass

BURGERS & SANDWICHES

Served with Choice of French Fries or Fresh Fruit.

LODGE BUFFALO BURGER

Locally raised, half pound buffalo burger with caramelized shallots, horseradish chive Jack, lettuce and tomato. \$11

Plain Buffalo Burger \$10

Don Miguel Gascon Malbec \$9.5/glass

CHEESEBURGER AMERICANA

Half pound, Midwestern beef patty topped with Tillamook cheddar, Monterey Jack, lettuce, tomato and red pepper aioli. \$10

Plain Burger \$9

Bogle Petite Syrah \$9/glass

PRIME RIB DIP

Slow roasted prime rib, shaved and topped with Swiss, sautéed onions and mushrooms on a ciabatta roll, served with au jus. \$12

Avalon Cabernet Sauvignon \$7/glass

Please enjoy our suggestion of wine to compliment your food selection.

STEAK, GAME & CHOPS

Served with House Salad, House Vegetable & Bread.

BUFFALO RIBEYE

Grilled Midwest buffalo ribeye, served with sweet potato puree and Chianti cream sauce. \$31

Liberty Cabernet Sauvignon \$10.5/glass

VENISON FLANK STEAK

Green pepper crusted flank steak, served with garlic mashed potatoes and blueberry raspberry burgundy sauce. \$29

Bonny Doon Syrah Le Pousseur \$10/glass

BEEF TENDERLOIN MEDALLIONS

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

Bogle Petite Syrah \$9/glass

TOP SIRLOIN

Grilled Certified Angus Beef® sirloin, served with loaded garlic mashed potatoes. \$22

Red Diamond Merlot \$7/glass

BUFFALO FILET MIGNON

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

Alexander Valley Cabernet Sauvignon \$15/glass

TRIO TENDERLION SATAY

Buffalo tenderloin, beef tenderloin and wapiti tenderloin skewers on a bed of sundried tomato pilaf with tomato peanut sweet soy relish. \$26

Sean Minor 4 Bears Cabernet Sauvignon \$10/glass

ELK MEDALLIONS

Pan seared Canadian elk, served with fingerling potatoes and blueberry burgundy sauce. \$26

7 Deadly Zins \$12/glass

DOUBLE CUT PORK CHOP

Grilled, bone in chop with sweet cherry demi and balsamic reduction, served with almond potato croquette. \$20

Avanti Pinot Noir \$8.5/glass

KONA LAMB CHOPS

Kona coffee crusted chops, served with sweet potato puree and orange marmalade horseradish sauce. \$29

J. Lohr Southridge Syrah \$9/glass

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WINE LIST

WHITES

	GLASS	BOTTLE
Custer State Park Chardonnay	\$6	\$23
Pine & Post Chardonnay - <i>Washington</i>	\$7.5	\$28
Sean Minor 4 Bears Chardonnay - <i>Central Coast</i>	\$8	\$30
J. Lohr Riverstone Chardonnay - <i>California</i>	\$9.5	\$36
Kendall Jackson Vintner's Reserve Chardonnay - <i>California</i>		\$40
Kim Crawford Unoaked Chardonnay - <i>New Zealand</i>		\$44
Kris Pinot Grigio - <i>Italy</i>	\$9.5	\$36
Stella Pinot Grigio - <i>Italy</i>		\$28
Starling Castle Riesling - <i>Germany</i>	\$7.5	\$28
Pacific Rim Dry Riesling - <i>Washington</i>		\$32
Sun Garden Gewurztraminer - <i>Germany</i>	\$7.5	\$28
Hogue Gewurztraminer - <i>Washington</i>		\$32
Oyster Bay Sauvignon Blanc - <i>New Zealand</i>	\$10.5	\$40
Chateau Ste. Michelle Sauvignon Blanc - <i>Washington</i>		\$32
Kim Crawford Sauvignon Blanc - <i>New Zealand</i>		\$50
Chateau St. Jean Fume Blanc - <i>California</i>	\$11.5	\$44
Caymus Conundrum - <i>California</i>		\$60

BLUSH

Custer State Park White Zinfandel	\$6	\$23
Folie a Deux Rose - <i>California</i>		\$31

SPARKLING

Martini & Rossi Asti 187 ml - <i>Italy</i>	\$8	
Pitule Moscato d' Asti - <i>Italy</i>		\$32
Korbel Brut - <i>California</i>		\$36
JanKris Sparkling Almond - <i>California</i>		\$38
Schramsberg Blanc de Blanc - <i>California</i>		\$90

REDS

Avanti Pinot Noir - <i>France</i>	\$8.5	\$32
Angeline Pinot Noir - <i>Sonoma-Mendocino</i>	\$10	\$38
Erath Pinot Noir - <i>Oregon</i>	\$11.5	\$44
White Haven Pinot Noir - <i>New Zealand</i>		\$58
Kokomo Pinot Noir - <i>Russian River</i>		\$78
Custer State Park Merlot	\$6	\$23
Red Diamond Merlot - <i>Washington</i>	\$7	\$26
Avalon Merlot - <i>California</i>	\$10	\$38
Martin Ray Merlot - <i>Napa Valley</i>		\$46
Duckhorn Decoy Merlot - <i>Napa Valley</i>		\$60
Greg Norman Shiraz - <i>Australia</i>		\$39
J. Lohr Southridge Syrah - <i>California</i>	\$9	\$34
Bonny Doon Syrah Le Pousseur - <i>Central Coast</i>	\$10	\$38
Custer State Park Cabernet Sauvignon	\$6	\$23
Avalon California Cabernet Sauvignon - <i>California</i>	\$7	\$26
Liberty School Cabernet Sauvignon - <i>California</i>	\$10.5	\$40
Sean Minor 4 Bears Cabernet Sauvignon - <i>California</i>	\$10.5	\$40
Alexander Valley Cabernet Sauvignon - <i>Alexander Valley</i>	\$15	\$58
Rodney Strong Cabernet Sauvignon - <i>California</i>		\$50
Cakebread Cabernet Sauvignon - <i>California</i>		\$140
Ravenswood Vintners Blend Zinfandel - <i>California</i>	\$8.5	\$32
7 Deadly Zins - <i>California</i>	\$12	\$46
Plungerhead Zinfandel - <i>Lodi</i>		\$36
Bonterra Organic Zinfandel - <i>Mendocino County</i>		\$42
Ridge Lytton Springs Zinfandel - <i>California</i>		\$50
Petraio Sangiovese - <i>Italy</i>	\$7	\$28
Bivio Tuscan Red Blend - <i>Italy</i>	\$8	\$30
Bibbiani Poggio Vignoso Chianti - <i>Italy</i>	\$9	\$34
Bogle Petite Syrah - <i>California</i>	\$10	\$38
Don Miguel Gascon Malbec - <i>Argentina</i>	\$9.5	\$36
Montecillo Rioja Crianza - <i>Spain</i>	\$9	\$34
Kokomo Cuvee - <i>Sonoma County</i>		\$46