

STARTERS

caprese

marinated vine ripened tomatoes, fresh basil,
fresh mozzarella, balsamic vinaigrette 7

jumbo shrimp cocktail

lemon wedge, homemade cocktail sauce 11

onion rings

creamy horseradish dijon sauce 7.5

seared ahi tuna

fresh tempura vegetables, wasabi aioli 12

spicy calamari

flash fried, banana peppers, roasted red pepper sauce 8

buffalo chislic

creamy horseradish dijon sauce 14

SALADS

crispy chicken salad

romaine greens, crispy chicken, shredded cheddar,
candied pecans, bacon, homemade honey mustard 10

cranberry spinach salad

fresh baby spinach, grilled chicken, mandarin oranges, onions,
spicy pecans, crumbled feta, cranberry vinaigrette 10
sub grilled salmon 13

shrimp scampi caesar

romaine greens, shrimp scampi, shaved parmesan,
homemade croutons & creamy caesar dressing 14

blackened buffalo salad

fresh iceberg, blackened buffalo sirloin, vine ripened tomatoes,
marinated cucumbers, shredded carrots, homemade gorgonzola dressing 15

SANDWICHES

served with choice of steak fries, fresh fruit or cottage cheese

lodge buffalo burger

half pound buffalo burger, caramelized shallots,
horseradish chive jack cheese, lettuce, tomato 13.5

gorgonzola burger

half pound, shoestring onions, homemade gorgonzola
dressing, lettuce, tomato 10

classic reuben

shaved corned beef, sauerkraut, baby swiss,
1000 island dressing, grilled marble rye 10

chicken breast blt

grilled chicken breast, swiss, bacon,
lettuce, tomato 10

STEAKS

served with choice of side, fresh vegetable du jour, choice of house wedge or side caesar, bread

ribeye

certified angus beef®, thick cut 16oz 32 10oz 24
wine pairing > shoofly shiraz

ny strip

12oz, certified angus beef®, thick cut 24
wine pairing > j lohr seven oaks cabernet

filet mignon

certified angus beef® 8oz 25 6oz 21
wine pairing > chateau ste michelle merlot

top sirloin

10oz, certified angus beef® 18
wine pairing > pepperwood pinot noir

BUFFALO & MORE

served with choice of house wedge or side caesar, bread

buffalo ribeye

14oz, hand cut, asiago mashed, sauteed summer squash, red onion demi glace 39
wine pairing > j lohr seven oaks cabernet

buffalo tenderloin

6oz, house specialty, special paha sapa marinade, asiago mashed,
grilled asparagus spears, chipotle demi glace 34
wine pairing > benzinger cabernet

berkshire pork chop

natural iowa pork, thick cut, roasted garlic fingerling potatoes,
honey glazed carrots, pomegranate demi glace 22
wine pairing > greg norman pinot noir

elk medallions

asiago mashed, sauteed summer squash, wild forest mushroom demi glace 40
wine pairing > shoofly shiraz

STEAK ADD ONS

butter sauteed onions & mushrooms 2.5

sauteed steak mushrooms

butter, garlic, oregano 3

michael topping

bleu cheese, parmesan & horseradish encrusted 2.5

oscar style

blue crab, fresh asparagus, hollandaise 3

coconut shrimp

three, add to any entree 6

SIDES

asiago mashed ~ roasted garlic fingerling potatoes
steak fries ~ minnesota wild rice blend

ENTREES

served with choice of house wedge or side caesar, bread

roast pheasant

leg & breast half, house made sage & cornbread stuffing, sauteed summer squash, slow simmered herb pan gravy 27
wine pairing > shoofly shiraz

chicken marsala

airline chicken breast, wild forest mushrooms, caramelized shallots, creamy marsala sauce, asiago mashed 18
wine pairing > sean minor 4 bears cabernet

wild salmon

grilled, minnesota wild rice blend, grilled asparagus spears, roasted shallot & leek cream 25
wine pairing > kendall jackson vintner's chardonnay

walleye

sylvan lake specialty, roasted garlic fingerling potatoes, grilled asparagus spears, smoked tomato coulis 25
wine pairing > craggy range sauvignon blanc

maryland crab cakes

sauteed spinach, tomato concasse, shoestring potatoes, whole grain mustard hollandaise 23
wine pairing > chateau ste michelle riesling

PASTAS

served with choice of house wedge or side caesar, bread

elk bolognese

slow simmered traditional bolognese with black hills flair, pappardelle pasta 20
wine pairing > j lohr seven oaks cabernet

tuscan shrimp

sauteed shrimp, tomato concasse, fresh basil, lemon zest, capers, extra virgin olive oil, cavatappi pasta 18
wine pairing > 3 blind moose pinot grigio

roasted vegetable

roasted seasonal vegetables, portabella mushrooms, light herb cream sauce, penne pasta 15
wine pairing > chateau ste michelle riesling

blackened chicken risotto

blackened airline chicken breast, sweet corn risotto, broccoli, roasted red pepper, smoked tomato coulis 18
wine pairing > dragonstone riesling

WINE LIST

WHITES

chardonnay

csp chardonnay 6/gls 23/btl
sean minor 4 bears chardonnay 7.75/gls 30/btl
kendall jackson vintner's chardonnay 9.75/gls 38/btl
cambria katherine's vine chardonnay 49/btl
rombauer chardonnay 86/btl

pinot grigio

3 blind moose pinot grigio 6.5/gls 25/btl

riesling/gewurztraminer

chateau ste michelle riesling 7.75/gls 30/btl
dragonstone riesling 10.25/gls 40/btl
sun garden gewurztraminer 25/btl

sauvignon blanc

beringer founders estate sauvignon blanc 6.75/gls 26/btl
craggy range sauvignon blanc 12.75/gls 50/btl
duckhorn sauvignon blanc 54/btl

white zinfandel

csp white zinfandel 6/gls 23/btl

REDS

pinot noir

pepperwood pinot noir 6.25/gls 24/btl
greg norman pinot noir 10.5/gls 41/btl
angeline pinot noir 32/btl

merlot

csp merlot 6/gls 23/btl
velvet devil merlot 8.25/gls 32/btl
chateau ste michelle merlot 10.75/gls 42/btl
firestone merlot 42/btl
jessup cellars merlot 88/btl

shiraz

shoofly shiraz 8.5/gls 33/btl
wolf blass shiraz 28/btl

cabernet

csp cabernet 6/gls 23/btl
j lohr seven oaks cabernet 10.5/gls 41/btl
benzinger cabernet 12.5/gls 49/btl
sean minor 4 bears cabernet 38/btl
merryvale starmont cabernet 55/btl
silver oak alexander valley cabernet 98/btl

interesting reds

fetzer valley oaks zinfandel 22/btl
clos du bois zinfandel 38/btl
di majo sangiovese 34/btl