

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 Zinfandel \$8.5/glass

PHEASANT STUFFED SHELLS

Smoked pheasant, goat cheese and herbs, baked with fontina cheese, crispy egg plant and pomodoro sauce. \$10

Bibbiani Poggio Chianti \$9/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 Argentina Malbec \$9.5/glass

SALADS

Served with Bread.

BUFFALO STEAK & ASPARAGUS SALAD

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

Montecillo Rioja Crianza \$9/glass

BUFFALO CHICKEN SALAD

Breaded chicken tossed with hot wing sauce, served on a bed of mixed greens tossed with honey ranch dressing, cucumber, tomatoes, sweet corn and cheddar cheese. \$10.5

Sun Garden Gewurtztraminer \$7.5/glass

ROASTED APPLE & CHICKEN SALAD

Mixed greens with roasted apples, chicken, applewood smoked bacon, dried cherries, gorgonzola and toasted almonds, with honey balsamic vinaigrette. \$11

Pine & Post Chardonnay \$ 7.5/glass

CRANBERRY PECAN SPINACH SALAD

Fresh spinach tossed in a cranberry vinaigrette, with craisins, red onions, 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 Oregon Pinot Noir \$11.5/glass

PORTABELLA WELLINGTON

Portabella duxelle and horseradish chive jack cheese, wrapped in a puff pastry and served with fingerling potatoes, house vegetable and marinara sauce. \$17

Angeline Pinot Noir \$10/glass

BUFFALO STROGANOFF

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

Bivio Tuscan Red Blend \$8/glass

LOBSTER ALLA CARBONARA

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

Kim Crawford Chardonnay \$12/glass.

TRIPLE MAC & CHEESE

Penne noodles with aged white cheddar, fontina, gorgonzola, crisp pancetta, fresh herbs and breadcrumbs. \$16

Triple Mac & Cheese with Chicken \$18

J. Lohr Riverstone Chardonnay \$9.5/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

ALASKAN HALIBUT

Pan-seared Alaskan halibut with capellini pomodora and avocado crab hollandaise sauce. \$25

Pine & Post Chardonnay \$7.5/glass

WALLEYE

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

J. Lohr Riverstone Chardonnay \$9.5/glass

COPPER RIVER SALMON

Copper River salmon, lightly grilled with olive oil, salt and pepper, served with fingerling potatoes, fried leeks, tomato vodka cream and house vegetable. \$24

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 Chianti \$9/glass

DOUBLE CUT PORK CHOP

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

Hob Knob Pinot Noir \$9/glass

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

STEAK, GAME & CHOPS

Served with House Salad, House Vegetable & Bread.

COWBOY RIBEYE

Grilled Certified Angus Beef® ribeye, served with garlic mashed potatoes and wild mushroom demi glace. \$28

Liberty School Cabernet Sauvignon \$10/glass

BUFFALO NEW YORK STRIP

Spice-rubbed buffalo strip steak, served with fingerling potatoes and wild mushroom ragout. \$28

7 Deadly Zins \$11.5/glass

WAPITI TENDERLOIN SALTIMBOCCA

Elk tenderloin, wrapped with prosciutto and sautéed with garlic, sage and lemon butter sauce, served with fingerling potatoes. \$32

Bogle Petite Syrah \$9/glass

VENISON CHOPS

Herb-crusted venison, roasted and topped with Maytag bleu cheese butter sauce, served with garlic mashed potatoes. \$28

Boony 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

BUFFALO FILET MIGNON

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

Louis Martini Napa Valley Cabernet Sauvignon \$14/glass

TOP SIRLOIN

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

Red Diamond Merlot \$7/glass

TRIO TENDERLOIN 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 Four Bears Cabernet Sauvignon \$10/glass

BURGERS & SANDWICHES

All Burgers & Sandwiches served with choice of French Fries, Fresh Fruit or Lodge Coleslaw.

LODGE BUFFALO BURGER

Half-pound Genuine Custer State Park buffalo with caramelized shallots, horseradish chive jack cheese, lettuce and tomato. \$11

Plain Lodge 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

Bogle Petite Syrah \$9/glass

PRIME RIB DIP

Slow-roasted prime rib, shaved and topped with sautéed onions, mushrooms and Swiss cheese on a ciabatta roll, served with au jus. \$13

Avalon Cabernet \$7/glass

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

WINE LIST

WHITES	GLASS	BOTTLE
Starling Castle Riesling - <i>Germany</i>	\$7.5	\$28
Gustav Adolf Schmitt Riesling Spatlese - <i>Germany</i>		\$32
Kris Pinot Grigio - <i>Italy</i>	\$9.5	\$36
Stella Pinot Grigio - <i>Italy</i>		\$28
Four Graces Dundee Hills Pinot Gris - <i>Oregon</i>		\$36
Oyster Bay Sauvignon Blanc - <i>New Zealand</i>	\$7.5	\$28
Brancott Sauvignon Blanc - <i>New Zealand</i>		\$34
Kim Crawford Sauvignon Blanc - <i>New Zealand</i>		\$50
Sun Garden Gewurztraminer - <i>Germany</i>	\$7.5	\$28
Hogue Gewurztraminer - <i>Washington</i>		\$32
Custer State Park Chardonnay	\$5.5	\$22
Pine & Post Chardonnay - <i>Washington</i>	\$7.5	\$28
J. Lohr Riverstone Chardonnay - <i>California</i>	\$9.5	\$36
Kim Crawford Unoaked Chardonnay - <i>New Zealand</i>	\$12	\$46
Sean Minor Four Bears Chardonnay - <i>Central Coast</i>		\$32
Kendall Jackson Chardonnay - <i>California</i>		\$35
Chateau St. Jean Fume Blanc - <i>California</i>	\$9.5	\$36
Caymus Conundrum - <i>California</i>		\$60
BLUSH		
Custer State Park White Zinfandel	\$5.5	\$22
Folie a Deux Rose - <i>California</i>		\$31
SPARKLING		
Martini & Rossi Asti 187 ml - <i>Italy</i>	\$7.5	
Pitule Moscato d' Asti - <i>Italy</i>		\$36
Korbel Brut - <i>California</i>		\$37
Schramsberg Blanc de Blanc - <i>California</i>		\$90
REDS		
Hob Nob Pinot Noir - <i>France</i>	\$9	\$34
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
ZD Pinot Noir - <i>California</i>		\$86
Greg Norman Shiraz - <i>Australia</i>		\$38
Layer Cake Shiraz - <i>Australia</i>		\$40
Boony Doon Syrah Le Pousseur - <i>Central Coast</i>	\$10	\$38
Custer State Park Merlot	\$5.5	\$22
Red Diamond Merlot - <i>Washington</i>	\$7	\$26
Frei Brothers Reserve Merlot - <i>California</i>	\$10.5	\$40
Columbia Crest Grand Estate Merlot - <i>Washington</i>		\$31
Martin Ray Merlot - <i>Napa Valley</i>		\$46
Jessup Merlot - <i>California</i>		\$88
Ravenswood Vintners Blend Zinfandel - <i>California</i>	\$8.5	\$32
7 Deadly Zins - <i>California</i>	\$11.5	\$44
Amador Foothill Esola Vineyard Zinfandel - <i>Shenandoah Valley</i>		\$38
Custer State Park Cabernet Sauvignon	\$5.5	\$22
Avalon California Cabernet Sauvignon - <i>California</i>	\$7	\$26
Liberty School Cabernet Sauvignon - <i>California</i>	\$10	\$38
Sean Minor Four Bears Cabernet Sauvignon - <i>California</i>	\$10	\$38
Louis Martini Napa Valley Cabernet Sauvignon - <i>California</i>	\$14	\$54
Rodney Strong Cabernet Sauvignon - <i>California</i>		\$48
Penfold Bin 407 Cabernet Sauvignon - <i>Australia</i>		\$78
Cakebread Cabernet Sauvignon - <i>California</i>		\$120
Di Majo Norante Sangiovese - <i>Italy</i>		\$34
Bivio Tuscan Red Blend - <i>Italy</i>	\$8	\$30
Bibbiani Poggio Vignoso Chianti - <i>Italy</i>	\$9	\$34
Bogle Petite Syrah - <i>California</i>	\$9	\$34
Don Miguel Gascon Malbec - <i>Argentina</i>	\$9.5	\$36
Montecillo Rioja Crianza - <i>Spain</i>	\$9	\$34
Gimenez Mendez Identity - <i>Uruguay</i>		\$40