

APPETIZERS

PAN SEARED BUFFALO BITES

Cajun-seasoned South Dakota buffalo steak tips, pan-seared and served with fried haystack onions, bold BBQ and bistro sauce. \$10

SYLVAN'S VERANDA PLATTER

Assorted gourmet cheeses, local South Dakota buffalo salami, pickles and hearty crackers. \$11

SWEET CHILI SHRIMP

Lightly breaded Gulf shrimp, tossed with sweet chili aioli and served atop spicy cabbage slaw. \$10

SPICY CALAMARI

Breaded calamari rings, tossed with banana peppers, roasted red peppers, lemon, a few red pepper flakes and olive oil. \$8

ONION RINGS

With horseradish Dijon sauce. \$7.5

SPINACH & ARTICHOKE DIP

Lodge-made spinach and artichoke dip with sliced bread and crackers. \$8

GREENS

CRANBERRY CHICKEN SALAD

Fresh spinach, grilled chicken, Mandarin oranges, onions, spicy pecans and feta cheese, served with cranberry vinaigrette. \$10

Cranberry Grilled Salmon Salad \$13

CHICKEN CLUB SALAD

Mixed salad greens with smoked bacon, grilled chicken breast, tomatoes, hard-boiled eggs and cheddar cheese, served with honey ranch dressing. \$10

BUFFALO TIPS & ASPARAGUS SALAD

Pan-seared, buffalo steak tips and asparagus served over romaine with Roma tomatoes, red onion, gorgonzola and balsamic vinaigrette. \$13

BURGERS & SANDWICHES

All burgers and sandwiches served with choice of steak fries, fresh fruit or cottage cheese.

LODGE BUFFALO BURGER

Half-pound **Genuine Custer State Park** buffalo, with caramelized shallots, horseradish chive jack cheese, lettuce and tomato on a grilled bun. \$10.5

BBQ BACON CHEDDAR BURGER

Half-pound hamburger glazed with bold BBQ sauce, with bacon, Tillamook cheddar cheese, lettuce and tomato on a grilled potato bun. \$10

SOUTH DAKOTA DIP

Slow-roasted South Dakota beef and cheddar cheese tucked between grilled sourdough bread and served with a side of au jus. \$10

CRISPY PARMESAN CHICKEN

Parmesan breaded chicken breast on grilled ciabatta bread, with lettuce, tomato and roasted red pepper aioli. \$9

PASTAS

All pastas are served with choice of house salad or cranberry spinach salad and bread.

PENNE BRUSCHETTA

Sautéed fresh vegetables, garlic, white wine and bruschetta marinara mix, tossed with penne pasta and garnished with fried basil, tomatoes and balsamic reduction. \$16
Chicken Breast Penne Bruschetta \$19

Wine Pairing: Chateau Ste. Michelle Merlot

BLACKENED CHICKEN FETTUCCINE ALFREDO

Creamy fettuccine Alfredo topped with Cajun chicken. \$18

Wine Pairing: Dragonstone Riesling

TRIPLE MAC & CHEESE

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

Triple Mac & Cheese with Chicken \$19

Wine Pairing: Three Blind Moose Pinot Grigio

CAVATAPPI SHRIMP CHARDONNAY

Jumbo Gulf shrimp, pan-seared and tossed with cavatappi pasta, Roma tomatoes, red onion, spinach and a chardonnay cream sauce. \$20

Wine Pairing: Kendall Jackson Chardonnay

ENTREES

Served with choice of house salad or cranberry spinach salad and bread.

STEAK TIP MARSALA

Seasoned steak tips with caramelized shallots, wild mushrooms and herb Marsala cream, served with asiago mashed potatoes. \$18

Wine Pairing: Chateau Ste. Michelle Merlot

CEDAR PLANK SALMON

Fresh Atlantic salmon fillet, topped with a pecan crumb crust and roasted on an aromatic cedar plank, with a maple mustard bourbon sauce, served with asiago mashed potatoes and vegetable. \$22

Wine Pairing: Kendall Jackson Chardonnay

CHARBROILED SHRIMP

Seasoned grilled shrimp, served with herb wild rice blend, vegetable, fresh lemon-lime and drawn butter. \$20

Wine Pairing: Craggy Range Sauvignon Blanc

WALLEYE

Lightly breaded walleye fillet, pan-fried with a dill hollandaise sauce and toasted almonds, served with asiago mashed potatoes and vegetable. \$21

Wine Pairing: Sean Minor Four Bears Chardonnay

CHICKEN WELLINGTON

Chicken breast stuffed with a wild mushroom duxelle and wrapped in a puff pastry, served with hunter tomato-mushroom cream sauce, served with herb wild rice blend. \$19

Wine Pairing: Kendall Jackson Chardonnay

COCONUT SHRIMP

Coconut breaded shrimp with a sweet and spicy marmalade, served with asiago mashed potatoes and vegetable. \$20

Wine Pairing: Chateau Ste Michelle Riesling

STEAKS & CHOP

Served with choice of house salad or cranberry spinach salad, house vegetable, one side and bread.

FILET MIGNON

8oz Certified Angus Beef® hand-carved tenderloin, wrapped with smoked bacon and sauce béarnaise. \$28

Wine Pairing: Benzinger Cabernet Sauvignon

WHISKEY GLAZED TOP SIRLOIN

8oz top sirloin steak, topped with caramelized shallots and a Jack Daniel's demi glaze. \$20

Wine Pairing: Velvet Devil Merlot

NEW YORK STRIP

12oz Certified Angus Beef® aged, charbroiled New York strip steak. \$25

Wine Pairing: J. Lohr Seven Oaks Cabernet Sauvignon

BONE IN PORK CHOP

Premium, thick-cut pork loin chop with blackberry demi, haystack onions and balsamic reduction. \$19

Wine Pairing: Greg Norman Pinot Noir

BUFFALO

Served with choice of house salad or cranberry spinach salad, house vegetable, one side and bread.

BUFFALO TENDERLOIN (*Paha Sapa Pte*)

'A Sylvan Lake legend!' Bacon-wrapped buffalo tournedos, topped with pine nuts and marinated in the chef's special sauce. \$30

Wine Pairing: Benzinger Cabernet Sauvignon

BUFFALO RIBEYE

12oz buffalo ribeye with our own special char-rub, grilled. Recommended preparation: medium rare to medium. \$29

Wine Pairing: J. Lohr Seven Oaks Cabernet Sauvignon

BUFFALO SIRLOIN STEAK

10oz buffalo sirloin with wild mushroom compound butter. \$24

Wine Pairing: Shoofly Shiraz

STEAK ADD ONS

BUTTER SAUTÉED ONIONS & FRESH MUSHROOMS \$2.5

SAUTÉED STEAK MUSHROOMS

Butter, garlic and oregano sautéed button mushrooms. \$3

MICHAEL TOPPING

Encrusted with bleu cheese, parmesan and horseradish. \$2.5

OSCAR STYLE

Blue crab, fresh asparagus and hollandaise sauce, atop. \$3

COCONUT SHRIMP (3)

With any entrée. \$6

SIDES

Asiago Mashed Potatoes

Baked Potato

Loaded Baked Potato (add \$1)

Loaded Mashed Potatoes (add \$1)

Steak Fries

Herb Wild Rice Blend

WINE LIST

WHITES

Chardonnay

	GLASS	BOTTLE
Custer State Park Chardonnay	5.5	22
Sean Minor 4 Bears Chardonnay	7.5	28
Kendall Jackson Chardonnay	9.5	36
Indian Wells Chardonnay		38
Cambria Katherine's Vine Chardonnay		48
Rombauer Chardonnay		86
Stags Leap Chardonnay		90

Pinot Grigio

Three Blind Moose Pinot Grigio	6.25	23
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Riesling / Gewurtztraminer

Chateau Ste. Michelle Riesling	7.5	28
Dragonstone Riesling	10	38
Starling Castle Riesling		24
Sun Garden Gewurtztraminer		24

Sauvignon Blanc / Chenin

Beringer Founders Estate Sauvignon Blanc	6	22
Craggy Range Sauvignon Blanc	12.75	49
Duckhorn Sauvignon Blanc		54
Pine Ridge Chenin Viognier		34

White Zinfandel

Custer State Park White Zinfandel	5.5	20
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REDS

Merlot

Custer State Park Merlot	5.5	22
Velvet Devil Merlot	8	30
Chateau Ste. Michelle Merlot	10.5	40
Yellowtail Merlot		22
Firestone Merlot		42
Chalk Hill Merlot		75

Cabernet Sauvignon

Custer State Park Cabernet Sauvignon	5.5	22
Cartlidge & Brown Cabernet Sauvignon	7	26
J. Lohr Seven Oaks Cabernet Sauvignon	10.25	39
Benzinger Cabernet Sauvignon	12.25	47
Sean Minor 4 Bears Cabernet Sauvignon		38
Merryvale Starmont Cabernet Sauvignon		88
Cakebread Cabernet Sauvignon		120

Pinot Noir

Pepperwood Pinot Noir	6	22
Greg Norman Pinot Noir	10.25	39
Angeline Pinot Noir		32

Shiraz

Shoofly Shiraz	8.25	31
Wolf Blass Shiraz		28

Intriguing Reds

Clos du Bois Zinfandel	9	36
Fetzer Valley Oaks Zinfandel		22
Di Majo Norante Sangiovese		34
Folie a Deux Menage a Trois		30
Red Truck	6.5	24