


early dining menu

(available Sunday thru Thursday • 3:00–6:00pm)

No coupons or deal vouchers please!

All early dining entrées include fresh popovers,
sweet pepper vinaigrette salad or caesar salad

 request no popovers

*Petite Filet Mignon

Two bacon wrapped filet medallions
served with a side of mushroom demi-glace 24

*8oz Top Sirloin

Center cut sirloin aged for flavor and tenderness 22

Pecan Haddock Sauté

Flaky and moist, breaded with panko and pecans 20

Lobster Mac “n” Cheese

Creamy gouda cheese sauce with
chunks of lobster meat and pasta radiatore 19

Broiled Shrimp


Five shrimp, broiled with sun-dried tomato butter 19

Coconut Shrimp

Six pieces of sweet crunchy shrimp served
with our apricot mustard dipping sauce 17

Grilled Chicken Breast

Tender, juicy & marinated in classic Italian dressing 16

 request no sauce

soups

Lobster Bisque

Rich and creamy traditional French soup flavored with
brandy, sherry and bits of lobster **cup 7 bowl 10**

French Onion Soup

Our twist on the classic. French onion soup
topped with a mixture of gouda and
Swiss cheeses **cup 6 bowl 9**

Soup of the Day

Ask your server what is
cooking today! **cup 5 bowl 8**

crafty pastas

All entrées include fresh baked popovers,
sweet pepper vinaigrette salad or caesar salad

Shrimp Pasta

Creamy parmesan sauce, vegetable medley,
pasta radiatore 22

Chicken Breast Pasta

Creamy parmesan sauce, vegetable medley,
pasta radiatore 18

*Consuming raw or undercooked meats, poultry, seafood or shellfish
may increase your risk of foodborne illness

appetizers

Shrimp Cocktail

Six jumbo shrimp, cocktail sauce 16

Coconut Shrimp

Six sweet and crunchy shrimp served with
our apricot mustard dipping sauce 12

Crab Cakes

Two cakes made with lump crab meat
and snow crab. A longtime favorite here! 14

*Blackened Tenderloin Tips & Dip

Blackened seared tenderloin, grape tomatoes,
béarnaise sauce and creamy horseradish 16

Spinach & Artichoke Dip

Creamy parmesan blend with spinach, and
artichokes 12

Bob's Bread

Uncle Bob's secret family recipe.
French bread slathered with garlic, butter,
chervil and parmesan cheese.
Wrapped and baked in foil **small 6 family 10**

Pork Sausage Flatbread

Sausage, red pepper, smoked gouda 12

Chicken BBQ Flatbread

Pulled chicken breast, smoked gouda
red pepper, bbq mayo 12

prime rib

available Fridays & Saturdays while it lasts!

All entrées include fresh popovers,
sweet pepper vinaigrette salad or caesar salad

 request no popovers

*10 oz. 30 *14 oz. 38

*12 oz. 34 *16 oz. 42

Blackened (any size) 2

steak doneness

RARE: very red, cool center

MEDIUM WELL:

hint of pink, hot center

MEDIUM RARE:

red, warm center

WELL DONE:


no pink, hot center


MEDIUM: pink, hot center

 Indicates Gluten Free option available


steakhouse


All entrées include fresh popovers,
sweet pepper vinaigrette salad or caesar salad


 request no popovers


- *8 oz. Filet Mignon** 


The tenderest of all steaks. Sought by steak lovers around the world. Served with béarnaise 38
with Lobster Tail 54
- *Filet Oscar**

8 oz. filet topped with a juicy crab cake, asparagus and béarnaise 42
- *12 oz. Top Sirloin** 


Center cut sirloin we made famous at the Lodge. 28
- *14 oz. Ribeye** 

These steaks are hand picked center cuts. Enjoy! 42
- *14 oz. New York Strip** 

Classic center cut strip aged and marbled to perfection 42
- *Tomahawk Chop** 

Large bone-in Pork Chop both tender and juicy. 28
- Barbecue Ribs** 

Tender & meaty baby back ribs slathered in our house bbq sauce **half** 22 **full** 28
- Grilled Chicken Breast**

Tender, juicy and marinated in classic Italian dressing 18
 request no sauce
- Chicken Oscar**

Grilled chicken breast topped with a juicy crab cake, asparagus and béarnaise 24

*All weights pre-cooked

steak complements

- Steak Butter 2
- Horseradish Crusted 3
- Gorgonzola Crusted 3
- Blackened 2

supper club sides

Side dishes are large enough to serve 2-3 people

- Garlic Mashed**  6
- Asparagus**  9
- Four Cheese Potato Au Gratin** 8
- Hash Browns or Onion Hash Browns**  7
add cheese 2
- Sautéed Mushrooms**  7
- Vegetable du Jour**  7
- Loaded Baked Potato**  5


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seafood classics

All entrées include fresh popovers,
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Sautéed Walleye

- Canadian walleye with panko breading sautéed to perfection. A house favorite since 1996! 24
 request broiled unbreaded filet

Parmesan Walleye

- Canadian walleye with panko breading and a parmesan twist 24

Walleye Oscar

- Sautéed Canadian walleye topped with a juicy crab cake, asparagus and béarnaise 30

Pecan Haddock Sauté

- Flaky and moist breaded with panko and pecans 24

*Cedar Plank Salmon



- Enjoy this farm raised Atlantic salmon 26

Twin Lobster Tails



- Two 5 oz. South African cold water lobster tails served with lemon and butter 48

Broiled Shrimp



- Enjoy ten shrimp broiled with sun-dried tomato butter 26

Coconut Shrimp

- Nine sweet and crunchy shrimp served with our apricot mustard dipping sauce 22


Snow Crab Legs






- One pound of Canadian snap and eats! Served with drawn butter and lemon 36

combinations

All entrées include fresh popovers,
sweet pepper vinaigrette salad or caesar salad

 request no popovers

*8 OZ. TOP SIRLOIN &

- One Lobster Tail**  42
- Five Broiled Shrimp**  30
- ½ lb. Snow Crab**  36

SAUTÉED WALLEYE &

- One Lobster Tail** 40
- Five Broiled Shrimp** 27
- ½ lb. Snow Crab** 32
- *8 oz. Top Sirloin** 32

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