


# early dining menu

(available Sunday thru Thursday • 3–5:30pm)

No coupons or deal vouchers please!

All early dining entrées include choice of mashed potato or Green Beans, 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

## Lobster Mac “n” Cheese

Creamy gouda cheese sauce with chunks of lobster meat and pasta radiatore 22

## 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 and marinated in classic Italian dressing 16

## 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

### \*Steak Tip Pasta

tenderloin tips, sautéed mushrooms, and radiatori pasta noodles in a garlic cream sauce 24

### Chicken Breast Pasta

Creamy parmesan sauce, vegetables, mushrooms, in pasta radiatore 18

### Lobster Mac “n” Cheese

Creamy gouda cheese sauce with chunks of lobster meat and pasta radiatore 28

## appetizers

### Shrimp Cocktail

Six jumbo shrimp, cocktail sauce 16

### Coconut Shrimp

Six sweet and crunchy shrimp served with our apricot mustard dipping sauce 13

### Crab Cakes

Two cakes made with lump crab meat and snow crab. A longtime favorite here! 15

### \*Blackened Tenderloin Tips & Dip

Blackened seared tenderloin, grape tomatoes, béarnaise sauce and creamy horseradish 17

### 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**

### Lobster Mac “n” Cheese

Creamy gouda cheese sauce with chunks of lobster meat and pasta radiatore 18

## 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

\*12 oz. 34

\*14 oz. 38

\*16 oz. 42

**Blackened (any size) 2**

\*These items are served raw or undercooked, or contain or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness

 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 40  
**with Lobster Tail** 54
- \*8 oz. Filet Oscar**  
8 oz. filet topped with a juicy crab cake, asparagus and béarnaise 48
- \*10oz Top Sirloin** 🍷  
Center cut sirloin we made famous at the Lodge 28
- \*14 oz. Ribeye** 🍷  
These steaks are hand picked center cuts. Enjoy! 46
- \*14 oz. New York Strip** 🍷  
Classic center cut strip aged and marbled to perfection 48
- Barbecue Ribs** 🍷  
Tender & meaty baby back ribs slathered in our house bbq sauce **half** 28 **full** 42
- Grilled Chicken Breast**  
Tender, juicy and marinated in classic Italian dressing 22  
🍷 request no sauce
- Chicken Oscar**  
Chicken Breast topped with juicy crab cake, asparagus and béarnaise 30
- Pork Chop** 🍷  
Large bone-in Pork Chop both tender and juicy 28

\*All weights pre-cooked

**supper club sides**

Side dishes are large enough to serve 2-3 people

- Garlic Mashed** 🍷 8
- Au Gratin Potatoes** 8
- Asparagus** 🍷 10
- Hash Browns or Onion Hash Browns** 🍷 7  
add cheese 2
- Sautéed Mushrooms** 🍷 7
- Green Beans** 🍷 8
- Loaded Baked Potato** 🍷 7

**seafood classics**

All entrées include fresh popovers,  
sweet pepper vinaigrette salad or caesar salad  
🍷 request no popovers

- Sautéed Walleye**  
Canadian walleye with panko breading sautéed to perfection. A house favorite since 1996! 26  
🍷 request broiled unbreaded filet
- Parmesan Walleye**  
Canadian walleye with panko breading and a parmesan twist 26
- Walleye Oscar**  
Sautéed Canadian walleye topped with a juicy crab cake, asparagus and béarnaise 34
- \*Garlic Lemon Salmon** 🍷  
Enjoy this farm raised Atlantic salmon 28
- 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 28
- Coconut Shrimp**  
Nine sweet and crunchy shrimp served with our apricot mustard dipping sauce 24
- Snow Crab Legs** 🍷  
One pound of Canadian snap and eats! Served with drawn butter and lemon 52

**surf & turf**

All entrées include fresh popovers,  
sweet pepper vinaigrette salad or caesar salad  
🍷 request no popovers

- \*6 oz Filet Mignon &**
- One Lobster Tail** 🍷 44     **½ lb. Snow Crab** 🍷 46
- Four Broiled Shrimp** 🍷 39     **Crab Cake** 39

**SAUTÉED WALLEYE &**

- One Lobster Tail** 38     **½ lb. Snow Crab** 42
- Four Broiled Shrimp** 32     **\*6 oz Filet Mignon** 39
- Crab Cake** 32

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