


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 24

Broiled Shrimp

Five shrimp, broiled with sun-dried tomato butter 20

Coconut Shrimp

Six pieces of sweet crunchy shrimp served with our apricot mustard dipping sauce 18

Grilled Chicken Breast

Tender, juicy and marinated in classic Italian dressing 17

soup

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**

dinner pastas

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

*Steak Tip Pasta

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

Chicken Breast Pasta

Creamy parmesan sauce, vegetables, mushrooms, in pasta 18

Lobster Mac “n” Cheese

Creamy gouda cheese sauce with chunks of lobster meat and pasta radiatore 34

appetizers

Frikadeller

Our family recipe Danish meatballs served on a bed of sweet red cabbage 12

Spinach Artichoke Dip

Hot artichoke dip served with multigrain crackers 16

Shrimp Cocktail

Six jumbo shrimp, cocktail sauce 18

Coconut Shrimp

Six sweet and crunchy shrimp served with our apricot mustard dipping sauce 14

Crab Cakes

Two cakes made with lump crab meat and snow crab. A longtime favorite here! 18

*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, herbil 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 20

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 baked 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. fi let 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

*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

seafood classics

All entrées include fresh baked 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 baked 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

🌱 Indicates Gluten Free option available