

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 26

Lobster Mac “n” Cheese

Creamy gouda cheese sauce with
chunks of lobster meat and pasta radiatore 26

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 19

Grilled Chicken Breast

Tender, juicy and marinated in classic
Italian dressing 18

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** 6 **bowl** 9

dinner 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 20

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 14

Spinach Artichoke Dip

Hot artichoke dip served with toasted
baguette slices 16

Shrimp Cocktail

Six jumbo shrimp, cocktail sauce 18

Coconut Shrimp

Six sweet and crunchy shrimp served with
our apricot mustard dipping sauce 16

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 20

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 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. 34

*12 oz. 38

*14 oz. 42

*16 oz. 46

Blackened (any size) 3

*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

Steak Toppers

Gorgonzola 5	Blackened 3
Horseradish 5	Bearnaise 3
Oscar topped 8	

***8 oz. Filet Mignon** 🍷
The tenderest of all steaks. Sought by steak lovers around the world. Served with béarnaise 42
with Lobster Tail 56

***8 oz. Filet Oscar**
8 oz. filet topped with a juicy crab cake, asparagus and béarnaise 50

***10oz Top Sirloin** 🍷
Center cut sirloin we made famous at the Lodge 30

***14 oz. Ribeye** 🍷
These steaks are hand picked center cuts. Enjoy! 50

***14 oz. New York Strip** 🍷
Classic center cut strip aged and marbled to perfection 52

Barbecue Ribs 🍷
Tender & meaty baby back ribs slathered in our house bbq sauce **half** 23 **full** 36

Grilled Chicken Breast
Tender, juicy and marinated in classic Italian dressing 24
🍷 request no sauce

Chicken Oscar
Chicken Breast topped with juicy crab cake, asparagus and béarnaise 32

Pork Chop 🍷
Large bone-in Pork Chop both tender and juicy 30

*All weights pre-cooked

supper club sides

Side dishes are large enough to serve 2-3 people

Garlic Mashed 🍷 10	Asparagus 🍷 12
Au Gratin Potatoes 🍷 8	Green Beans 🍷 10
Sautéed Mushrooms 🍷 8	Loaded Baked Potatoes 🍷 9
Hash Browns or Onion Hash Browns 🍷 9 add cheese 2	

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! 28
🍷 request broiled unbreaded filet

Parmesan Walleye
Canadian walleye with panko breading and a parmesan twist 28

Walleye Oscar
Sautéed Canadian walleye topped with a juicy crab cake, asparagus and béarnaise 36

***Garlic Lemon Salmon** 🍷
Enjoy this farm raised Atlantic salmon 30

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 26

Snow Crab Legs 🍷
One pound of Canadian snap and eats! Served with drawn butter and lemon 48

surf & turf

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

*6 oz Filet Mignon & One Lobster Tail 🍷 48	½ lb. Snow Crab 🍷 48
Four Broiled Shrimp 🍷 40	Crab Cake

SAUTÉED WALLEYE &

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

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