

## 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

## soups

### Lobster Bisque

Rich and creamy traditional French soup flavored with brandy, sherry and bits of lobster **cup** 8 **bowl** 12

### 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


*\*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*

**Carry Out Fee 10%**


 Indicates Gluten Free option available

## 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** 40

### SAUTÉED WALLEYE &


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

**Crab Cake** 40

## 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**

## 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

## steakhouse

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

 request no popovers

### steak toppers

**Gorgonzola** 5   **Blackened** 3   **Oscar topped** 8  
**Horseradish** 5   **Bearnaise** 3

- \*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
- \*Petite Filet Mignon** 

Two bacon wrapped filet medallions 28
- \*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 and juicy grilled Chicken Breast 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

## 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

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## supper club sides

Side dishes are large enough to serve 2-3 people

**Garlic Mashed**  10  
**Au Gratin Potatoes**  8  
**Sautéed Mushrooms**  8

**Asparagus**  12  
**Green Beans**  10  
**Loaded Baked Potatoes**  9

**Hash Browns or Onion Hash Browns**  9  
add cheese 2