

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, garlic butter croutons, bearnaise 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** 8 **family** 12

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** 9 **bowl** 14

French Onion Soup

Our twist on the classic. French onion soup topped with a mixture of gouda and Swiss cheeses **cup** 7 **bowl** 10

Soup of the Day

Ask your server what is cooking today! **cup** 6 **bowl** 9

 Indicates Gluten Free option available


*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






Join us on Instagram,
eat with your eyes first!

surf & turf

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

 request no popovers

*6 oz Filet Mignon &

One Lobster Tail  52 **½ lb. Snow Crab**  48
Four Broiled Shrimp  40 **Crab Cake** 40

SAUTÉED WALLEYE &


One Lobster Tail 44 **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 pasta in a garlic cream sauce 24

Chicken Breast Pasta

Creamy parmesan sauce, vegetables, mushrooms, in pasta 20

Lobster Mac "n" Cheese

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

Carry Out Fee 10%

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 58
- *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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Carry Out Fee 10%

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supper club sides

Side dishes are large enough to serve 2-3 people

Garlic Mashed 12	Asparagus 14	Hash Browns or
Au Gratin Potatoes 10	Green Beans 10	Onion Hash Browns 10
Sautéed Mushrooms 10	Loaded Baked Potato 10	add cheese 2