

SMALL PLATES

State Game Lodge Lost Chili

CUP 9 BOWL 14

smoke ancho buffalo chili,
tortilla frites, cotija cheese

Shrimp Scampi Dip 16

shrimp, garlic, parmesan,
herbs, crostini

SUB gluten free crackers &
tortilla chips +3

Elk Ravioli 15

black truffle mushroom,
marinated tomato, parmesan
cream, micro green

Bison Oxtail Ragu 19

slow braised, tomato ragu,
fried potato gnocchi, basil,
parmesan

SALADS

Served with bread.

ADD grilled chicken +6 / grilled shrimp +10

Cranberry Pecan Spinach 16

baby spinach, pear, dried cranberries, spicy
pecans, red onion, gorgonzola crumble, vanilla-
cranberry vinaigrette

Beet Carpachio 17

pickled, roasted & spiraled beet, shaved shallot,
goat cheese, baby arugula, honey-citrus vinaigrette

SGL Caesar 15

romaine, herb croutons, marinated tomato, parmesan
crisp, roasted garlic dressing

Poke Bowl (VEG) 22

rice noodle, avocado, tomato, red onion, asparagus,
zucchini, bell pepper, scallion, marinated tofu,
toasted sesame, sweet-ginger tamari, cilantro, lime

BETWEEN BREAD

Served with choice of fries, potato salad or fresh fruit.

SUB sweet potato fries +2.

Buffalo Burger 22

white cheddar cheese, lettuce, tomato, red onion,
pickle, pub bun

Bacon Cheeseburger 18

applewood bacon, smoked gouda cheese, lettuce,
tomato, red onion, pickle, pub bun

Black Bean Burger (VEG) 16

baby arugula, roasted corn pico, cotija cheese,
avocado aioli, pub bun

Pastrami Rubeen 17

thinly sliced pastrami, swiss cheese, 1000 island,
sauerkraut, marble rye



STATE
GAME LODGE

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CONSUMER WARNING: Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

MAIN

Served with side house salad & bread.

Buffalo Filet Mignon 54

applewood bacon, parsnip-garlic mashed, seasonal vegetable, crispy leek, sauce bordelaise

NY Strip 44

charbroiled premium beef strip loin, red jacket potato, seasonal vegetable, sauce bordelaise, roasted garlic compound butter

Buffalo Sirloin 38

8 oz grilled buffalo sirloin, wild rice mélange, cranberry demi-glaze, onion frites, seasonal vegetable

Half Roasted Duck 49

wild rice mélange, apricot-brandy glaze, crispy leek, seasonal vegetable

Elk Osso Bucco 42

slow braised elk shank, parsnip-garlic mashed, wild mushroom, braising jus, seasonal vegetable

Heluka Pork Porterhouse 36

cajun seasoned, red jacket potato, seasonal vegetable, white truffle-sauce robert

Lamb Chops 48

garlic-herb marinade, roasted pepper polenta, sautéed arugula & roasted tomato, gremolata, balsamic reduction

Walleye Almondine 36

lightly breaded & fried, wild rice mélange, seasonal vegetable, dill-hollandaise, toasted almond

Pappardelle Pasta 31

rosemary-grilled chicken, garlic, shallot, herbs, wild mushroom, roasted tomato, white wine-cream, parmesan cheese



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