

SMALL PLATES

State Game Lodge Chili

CUP 10 BOWL 16

smoke ancho buffalo chili,
tortilla frites, cotija cheese

Brussels & Artichoke Dip 16

artichoke, brussels sprout, roasted
garlic, cream cheese, parmesan,
asiago, house cracker, baguette

*SUB gluten-free crackers &
tortilla chips (+3)*

Elk Ravioli 18

black truffle mushroom,
marinated tomato, parmesan cream,
baby arugula

Buffalo Back Ribs 19

braised back ribs, sweet asian
bbq, toasted sesame

SALADS

Served with bread.

ADD grilled chicken +7 / grilled shrimp +11

Cranberry Pecan Spinach 17

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

Caprese 19

heirloom tomato, buratta mozzarella, baby arugula,
fresh basil, olive, cracked pepper, balsamic reduction

SGL Caesar 16

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

Poke Bowl (VEG) 23

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 23

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

Bacon Cheeseburger 20

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

Black Bean Burger (VEG) 18

pepper jack, cilantro-lime slaw, avocado aioli, pub
bun

Pastrami Rueben 18

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



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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 59

7oz, applewood bacon, parsnip-garlic mashed, seasonal vegetable,
onion frites, sauce bordelaise

Decoy Merlot

NY Strip 46

12oz charbroiled premium beef strip loin, red jacket potato, seasonal vegetable,
sauce bordelaise, roasted garlic compound butter

Duckhorn Greenwing Cabernet

Buffalo Skirt Steak 41

7oz red chile marinated, wild rice mélange, seasonal vegetable, chimichurri sauce

Portilla Malbec

Duck Breast 39

8oz, 5 spice rubbed, wild mushroom risotto, seasonal vegetable,
baby arugula, tomato relish

Elouan Pinot Noir

Elk Osso Bucco 44

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

Pine Ridge Chenin Blanc

Pork Chop 37

bone-in rib chop, cajun seasoned, red jacket potato, seasonal vegetable,
sauce charcutière

Harken Chardonnay

Rack of Lamb 55

4 bone, garlic-herb marinade, creamy parmesan polenta, fried wild mushroom,
baby arugula, tomato relish

Predator Old Vine Zinfandel

Walleye Almondine 37

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

Ca' Bolani Pinot Grigio

Chicken Florentine Pasta 33

rosemary-grilled chicken, garlic, shallot, herbs, spinach, roasted tomato,
white wine cream, parmesan

F. Coppola Pinot Grigio



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