

SMALL PLATES

State Game Lodge Chili

CUP 10 BOWL 16

smoke ancho buffalo chili,
tortilla frites, cotija cheese

Charcuterie Board 24

bison summer sausage, jackalope
sausage, prosciutto, salami,
assorted cheese, dried fruits & nuts,
herb crostini & crackers

SUB gluten-free crackers &
bread (+3)

French Onion Fondue 16

caramelized leek, yellow & red onion,
sauce bordelaise, swiss, parmesan,
herb crostini

Elk Ravioli 19

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

Buffalo Back Ribs 21

braised back ribs, sweet asian
bbq, toasted sesame

SALADS

Served with bread.

ADD grilled chicken +7 / grilled shrimp +11

Cranberry Pecan Spinach (VEG) 17

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

Wedge 16

grape tomato, red onion, bacon, blue cheese crumble
& dressing

SGL Caesar 16

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

Poke Bowl (VEG) 24

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 24

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

Bacon Cheeseburger 21

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

Portabella "Burger" (VEG) 19

herb marinated & grilled portabella mushroom,
roasted bell pepper, balsamic onion jam, gorgonzola,
baby arugula, roasted pepper aioli

Pastrami Rubeen 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 62

7oz, applewood bacon, parsnip-garlic mashed, seasonal vegetable,
cranberry-demi glace, leek crisp

Decoy Merlot

Steak Au Poivre 47

12oz pepper crusted strip steak, parsnip-garlic mashed, seasonal vegetable,
sauce au poivre

Sebastiani Cabernet Sauvignon

Buffalo Steak Tips 42

sautéed mushroom & onion, garlic, fresh herb, parsnip-garlic mashed,
sauce bordelaise

Portilla Malbec

5-Spice Duck 41

roasted 5-spice duck hindquarter, leek risotto, seasonal vegetable,
raspberry-duck sauce

Elouan Pinot Noir

Elk Osso Bucco 46

slow braised elk shank, parsnip-garlic mashed, braising jus,
roasted carrot, celery & leek

Portilla Malbec

Pork Filet 37

bacon-wrapped pork loin, leek risotto, seasonal vegetable,
lingonberry gastrique, leek crisp

Harken Chardonnay

Lamb T-Bones 54

garlic-herb marinated, lemon-couscous pilaf, seasonal vegetable,
mint chutney

Predator Old Vine Zinfandel

Poached Walleye 39

butter poached, lemon-couscous pilaf, seasonal vegetable, dill-hollandaise

Gustav Schmitt Riesling

Cajun Pasta 34

blackened chicken & shrimp, bell pepper, red onion, tomato, roasted garlic,
cajun cream, herb crostini

La Vieille Ferme Rosé



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