

Starter

Buffalo Chislic

Blackened Seasoned & Fried Buffalo Sirloin Tips.
Chipotle Hollandaise. Balsamic Reduction.
Tomato Relish. Stacked Onion. **18**

Elouan Pinot Noir

Shrimp & Chorizo

Pan Seared Shrimp with Seared Chorizo.
Garlic. Scallion. Fresh Citrus.
Roasted Garlic Polenta. Feta. **18**

J. Lohr 'Riverstone' Chardonnay

Crostini

Rabbit & Rattlesnake Sausage.
Smoked Blue Cheese Crusted Ciabatta.
Spiced Rum Chutney. Scallion. **14**

Chateau St. Jean Chardonnay

French Onion Crock

Caramelized Yellow, Red & Green Onion. Brandy.
Red Wine. Beef Jus. Crouton. Swiss. Parmesan. **9**

Decoy Merlot

Salad

add Grilled Chicken +4 / Seared Shrimp +7 / Grilled Salmon +7

House

Spinach. Mandarin Orange. Red Onion. Dried Cranberry. Feta.
Honey Balsamic Vinaigrette. **11**

Italico Pinot Grigio

Caesar

Romaine. Boiled Egg. Tomato Relish. Crouton. Parmesan. Creamy Caesar. **11**

Oliver 'Vine Series' Moscato

Lodge

Mixed Greens. Boiled Egg. Bacon. Tomato. Red Onion. Peas. Crouton.
Gorgonzola. Peppercorn-Ranch. **12**

F. Coppola 'Sofia' Rosé

Between Bread

Served with Choice of French Fries or Fresh Seasonal Fruit.

sub Sweet Potato Fries, Petit House or Caesar Salad +2

Chicken Melt

Grilled Chicken. Bacon. Swiss. Spiced Rum Chutney.
Dijonaise. Mixed Greens. Grilled Sourdough. **15**

Fernson Lion's Paw Lager

House Burger

Red Pepper Aioli. Cheddar. Bacon. Stacked Onion.
Romaine. Tomato. Pub Bun. **17**

Lost Cabin SoDank IPA

Buffalo Burger

Lettuce. Tomato. Onion. Pickle. Pub Bun. **18**

add Cheese +1 **add** Bacon +2

Fernson Lion's Paw Lager

Philly Strip Dip

Shaved Strip Loin. Mushroom. Onion.
Horseradish Cream. Smoked Blue Cheese Crusted
Ciabatta. Au Jus. **19**

Mt. Rushmore Buffalo Snot Stout

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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 Choice of Petit House or Caesar Salad & Ciabatta Bread.

Buffalo Tips

Pan Seared. Mushroom-Barley Risotto. Sunny Side Egg.
Chipotle Hollandaise. Stacked Onion. 34

Diora La Petite Grace Pinot Noir

Manhattan Au Poivre

9oz Manhattan Strip. Pepper Crust. Parmesan Mashed Potato.
Bourbon-Pepper Demi. Horseradish Cream. 36

Kokomo Cabernet Sauvignon

Pork Filet Mignon

Bacon-Wrapped Pork Medallions. Wild Rice Mélange.
Green Beans. Spiced Rum Chutney. 27

Kate Arnold Riesling

Elk Osso Buco

Moroccan Braised. Roasted Garlic Polenta. Zucchini. Pan Jus.
Charred Tomato. Roasted Red Pepper Coulis. 37

Josh Cellars Reserve Bourbon Barrel Aged Cabernet Sauvignon

Walleye

Almond Crusted & Seared. Parmesan Mashed Potato.
Green Beans. Charred Tomato. Citrus Beurre Blanc. 30

Chateau St. Jean Robert Young Chardonnay

Honey Pepper Salmon

House Pepper Seasoned. Honey Glaze. Parmesan Mashed Potato.
Green Beans. Chipotle Hollandaise. 28

Black Cabra Malbec

Blackened Chicken

Mushroom-Barley Risotto. Zucchini. Pan Jus. Feta. Tomato Relish. 26

Brancot Sauvignon Blanc

Shrimp & Chorizo Carbonara

Mushroom. Peas. Red Onion. Tomato. Carbonara Cream. Fettuccine. 29

Predator Old Vine Zinfandel

Limoncello Fettucine

White Beans. Roasted Bell Pepper. Mushroom. Zucchini. Red Onion.
Garlic. Red Pepper Flake. Spinach. Naked Limoncello Sauce. 22

with Chicken 26 with Shrimp 29

J. Lohr 'Riverstone' Chardonnay

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Finisher

Pineapple & Apple Crisp

Bourbon Caramel. Sea Salt.
Vanilla Ice Cream. 9

Chipotle Chocolate Bread Pudding

Raspberry Salsa.
Crème Anglaise. 7
a la mode 9

Lemon Ice Box Pie

Lemon Custard. Almond Crust.
Blueberry Compote. 8

SLL Cocktail

Manhattan

Woodford Reserve. Carpano Antica
Sweet Vermouth. Bitters. Cherry. 14

Classic Martini

Tito's Vodka *or* Hendricks Gin.
Carpano Dry Vermouth.
Olive Brine. 10

Limoncello Martini

Tito's Vodka. Limoncello. Lemon
Juice. Sugar Rim. Lemon Twist. 11

Cosmopolitan Martini

Tito's Vodka. Limoncello. Cointreau.
Lime Juice. Cranberry Juice. 9

Bloody Mary

Tito's Vodka. Bloody Mix.
Traditional Accoutrements. 9

Maple Bacon Old Fashioned

Yellowstone Bourbon. Bacon. Maple
Grove Maple Syrup. Bitters.
Orange Twist. 14

Old Fashioned

Woodford Reserve. Brown Sugar
Cube. Cherry. Orange Twist. Orange
Bitters. 13

Crown Cathedral

Crown Royal. Honey. Basil. Soda.
Lemon Twist. 9

Flat Iron Fizz

Tito's Vodka. Crème de Fleur.
Orange Juice. Soda. 12

House Mule

Tito's Vodka *or* Hendricks Gin.
Ginger Beer. Fresh Lime. Toasted
Rosemary. 12

Lemon Bee

Hendricks Gin. Limoncello. Bitters.
Fresh Lemon. Honey. 11

Café Coolidge

Bailey's Irish Cream. Amaretto.
Coffee. Whipped Cream. Dash of
Cinnamon. 9

Irish Manhattan

Jameson. Orange Bitters. Carpano
Dry Vermouth. Cherry. 12

Beer

Draught

Lost Cabin SoDank IPA 7 ♦ Fernson Lion's Paw Lager 7
Mt. Rushmore Buffalo Snot Stout 7 ♦ Remedy Hefe-Metal Hefeweizen 7

Bottle & Can

Bud Light 7 ♦ Budweiser 7 ♦ Coors Light 7 ♦ Miller Lite 7 ♦ Busch Light 7 ♦ Michelob Ultra 7
Redbridge Lager (GF) 7 ♦ Kona Big Wave 7 ♦ Bud Zero (NA) 7 ♦ Crow Peak 11th Hour IPA 7.5
Sturgis Red Cut Amber 7.5 ♦ Lost Cabin Bruce Banner APA 8 ♦ Lost Cabin BEER Light American Lager 8
Moose Drool Brown Ale 8 ♦ New Belgium Fat Tire 8 ♦ Corona Extra 8 ♦ Stella Artois 8

Seltzer

White Claw (variety) 7 ♦ High Noon (variety) 7 ♦ Nütrl (variety) 7



Wine

Whites

CHARDONNAY

CSP Private Label {CALIFORNIA} ... 8/GLS - 30/BTL
Chateau St. Jean {SONOMA, CALIFORNIA} ... 9/GLS - 32/BTL
J. Lohr 'River Stone' {MONTEREY, CALIFORNIA} ... 10/GLS - 35/BTL
Chateau St. Jean Robert Young {SONOMA, CALIFORNIA} ... 85/BTL

SAUVIGNON BLANC / CHENIN BLANC

Brancot Sauvignon Blanc {NEW ZEALAND} ... 9/GLS - 32/BTL
Pine Ridge Chenin Blanc-Viognier {NAPA, CALIFORNIA} ... 42/BTL

PINOT GRIGIO

Italico {ITALY} ... 9/GLS - 32/BTL

ROSÉ

F. Coppo 'Sofia' {CALIFORNIA} ... 10/GLS - 36/BTL
Elouan {OREGON} ... 44/BTL

RIESLING

Kate Arnold {COLUMBIA VALLEY, WASHINGTON} ... 40/BTL

MOSCATO

Oliver 'Vine Series' {INDIANA} ... 9/GLS - 32/BTL

SPARKLING & SWEET

House Sparklin' Brut {WASHINGTON} ... 24/BTL
Bisol 'Jeio' Prosecco {ITALY} ... 42/BTL

Reds

CABERNET SAUVIGNON

CSP Private Label {CALIFORNIA} ... 8/GLS - 30/BTL
J. Lohr 'Seven Oaks' {PASO ROBLES, CALIFORNIA} ... 10/GLS - 35/BTL
Josh Cellars Reserve Bourbon Barrel Aged {CALIFORNIA} ... 42/BTL
Kokomo {ALEXANDER VALLEY, CALIFORNIA} ... 78/BTL
Duckhorn {NAPA, CALIFORNIA} ... 98/BTL

MERLOT

CSP Private Label {CALIFORNIA} ... 8/GLS - 30/BTL
Decoy {CALIFORNIA} ... 10/GLS - 35/BTL
J. Lohr 'Los Osos' {PASO ROBLES, CALIFORNIA} ... 44/BTL

PINOT NOIR

Elouan {WILLAMETTE VALLEY, OREGON} ... 10/GLS - 35/BTL
Diora La Petite Grace {MONTEREY, CALIFORNIA} ... 52/BTL

MALBEC

Black Cabra {ARGENTINA} ... 34/BTL

INTERESTING REDS

Predator Old Vine Zinfandel {LODI, CALIFORNIA} ... 10/GLS - 36/BTL
Ghost Pine Winemaker's Red Blend {CALIFORNIA} ... 42/BTL
Kokomo Cuvée Red Blend {CALIFORNIA} ... 48/BTL
1000 Stories Bourbon Barrel Zinfandel {CALIFORNIA} ... 52/BTL

** Wines Subject to Change Based Upon Availability **
SLL invites you to take your unconsumed wine with you upon departure.

