Small Plates

Buffalo Chislic

House Pepper Seasoned. Cranberry Demi-Glace. Sea Salt Fries. Crispy Leek. **19**

Shrimp & Chorizo

Pan Seared Shrimp. Buffalo Chorizo. Garlic. Scallion. Fresh Citrus. Roasted Pepper Polenta. Feta. 19

Bruschetta

Crostini. Fresh Mozzarella. Tomato Relish. Basil. Cracked Pepper. Arugula. Olive Oil. Balsamic Reduction. 14

French Onion Fondue

Caramelized Leek, Yellow & Red Onion. Sauce Bordelaise. Swiss. Provolone. Parmesan. Crostini & Pita Chips. 16

Salad

add Grilled Chicken +6 / Seared Shrimp +10 / Grilled Salmon +10

House

Spinach. Arugula. Mandarin Orange. Red Onion. Dried Cranberry. Feta. Honey Balsamic Vinaigrette. 14

Caesar

Romaine. Boiled Egg. Tomato Relish. Crouton. Parmesan. Creamy Caesar. 13

Lodge

Mixed Greens. Boiled Egg. Bacon. Tomato. Red Onion. Peas. Crouton. Gorgonzola. Peppercorn-Ranch. 14

Between Bread

Served with Choice of French Fries or Fresh Seasonal Fruit. *sub* Sweet Potato Fries, Petit House or Caesar Salad +2

Chicken BLT

Grilled Chicken. Bacon. Swiss. Honey-Dijon. Mixed Greens. Tomato. Pub Bun. 17

House Burger

Red Pepper Aioli. Cheddar. Bacon. Grilled Onion. Romaine. Tomato. Pub Bun. 19 sub Buffalo +5

Buffalo Burger

Lettuce. Tomato. Onion. Pickle. Pub Bun. 20 *add* Cheese +1 *add* Bacon +2

Eisenhower Club

Turkey. Ham. Bacon. Provolone. Lettuce. Tomato. Red Pepper Aioli. Wheat Toast. 17



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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

Bourbon Marinade. Parsnip-Garlic Mashed. Wild Mushroom. Onion. Sunny Side Egg. Sauce Bordelaise. Crispy Leek. **36**

Manhattan Au Poivre

9oz Manhattan Strip. Pepper Crust. Sea Salt Frites. Sauce Bordelaise. Horseradish Cream. **39**

Pork Filet Mignon

Bacon-Wrapped Pork Medallions. Wild Rice Mélange. Seasonal Vegetable. Balsamic Onion Jam. **31**

Elk Osso Buco

Slow Braised Elk Shank. Parsnip-Garlic Mashed. Seasonal Vegetable. Wild Mushroom. Braising Jus. 41

Walleye

Lightly Breaded & Fried. Wild Rice Mélange. Seasonal Vegetable. Brown Sugar Beurre Blanc. Almond. **36**

Honey Pepper Salmon

House Pepper Seasoned. Honey Glaze. Parsnip-Garlic Mashed. Seasonal Vegetable. Hollandaise. **33**

Blackened Chicken

Roasted Pepper-Polenta. Seasonal Vegetable. Pan Jus. Feta. Arugula. Tomato Relish. Balsamic Reduction. 29

Shrimp & Chorizo Carbonara

Seared Shrimp. Buffalo Chorizo. Mushroom. Peas. Red Onion. Tomato. Carbonara Cream. Fettuccine. **34**

Limoncello Fettucine

White Beans. Roasted Bell Pepper. Mushroom. Zucchini. Red Onion. Garlic. Red Pepper Flake. Spinach. Naked Limoncello Sauce. 25 *with* Chicken 29 *with* Shrimp 33



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