

Small Plates

Buffalo Chislic

House Pepper Seasoned. Cranberry Demi-Glace.
Sea Salt Fries. Crispy Leek. **22**

Bruschetta

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

Coconut Shrimp

(6) Malibu Batter. Coconut Breading. Sweet Chili.
Piña Colada Crème. **18**

French Onion Fondue

Caramelized Leek, Yellow & Red Onion.
Sauce Bordelaise. Swiss. Parmesan.
Herb Crostini. **16**

Salad

add Grilled Chicken +7 / Seared Shrimp +11 / Grilled Salmon +11

House

Spinach. Arugula. Mandarin Orange. Red Onion. Dried Cranberry. Feta.
Honey Balsamic Vinaigrette. **15**

Caesar

Romaine. Boiled Egg. Tomato Relish. Crouton. Parmesan.
Creamy Caesar. **14**

Lodge

Mixed Greens. Boiled Egg. Bacon. Tomato. Red Onion. Peas. Crouton. Gorgonzola.
Peppercorn-Ranch. **15**

Between Bread

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

House Burger

Red Pepper Aioli. Cheddar. Bacon. Grilled Onion.
Romaine. Tomato. Pickle. Pub Bun. **21**
sub Buffalo +5

Buffalo Burger

Lettuce. Tomato. Onion. Pickle. Pub Bun. **23**
add Cheese +1 / Bacon +2

Chicken BLT

Grilled Chicken. Bacon. Swiss. Honey-Dijon.
Mixed Greens. Tomato. Pickle. Pub Bun. **19**

Eisenhower Club

Turkey. Ham. Bacon. Swiss. Lettuce.
Tomato. Red Pepper Aioli. Wheat Toast. **19**



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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 Petite House or Caesar Salad & Ciabatta Bread.

Buffalo Steak Tips

Sautéed Mushroom & Onion. Garlic. Fresh Herb. Garlic Mashed Potato. Sauce Bordelaise. 42

Decoy Merlot

Steak Frites

12oz Strip Steak. Pepper Crust. Sea Salt Fries. Sauce Bordelaise. Horseradish Cream. 47

Predator Old Vine Zinfandel

Pork Filet Mignon

9oz Bacon-Wrapped Pork Loin. Wild Rice Mélange. Seasonal Vegetable.
Balsamic Onion Jam. 34

Elouan Pinot Noir

Elk Osso Buco

Slow Braised Elk Shank. Garlic Mashed Potato. Seasonal Vegetable. Mushroom.
Braising Jus. 46

Sebastiani Cabernet Sauvignon

Walleye

Lightly Breaded & Fried. Wild Rice Mélange. Seasonal Vegetable. Brown Sugar Beurre Blanc.
Toasted Almond. 39

Gustav Schmitt Riesling

Honey Pepper Salmon

House Pepper Seasoned. Honey Glaze. Garlic Mashed Potato. Seasonal Vegetable. Hollandaise. 37

Portilla Malbec

Chicken Madeira

Lightly Floured & Seared Chicken Medallions. Garlic Mashed Potato. Seasonal Vegetable.
Mushroom-Madeira Demi-Glace. 32

Brancot Sauvignon Blanc

Chicken Carbonara

Seared Chicken. Bacon. Mushroom. Peas. Red Onion. Tomato.
Carbonara Cream. Fettuccine. 35

La Crema Chardonnay

Limoncello Fettuccine

White Beans. Roasted Bell Pepper. Mushroom. Zucchini. Red Onion. Garlic. Red Pepper Flake. Spinach.
Naked Limoncello Sauce. 27

with Chicken 34 *with* Salmon or Shrimp 38

La Vieille Ferme Rosé



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