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APPETIZERS

- Pimento Cheese 11
  - bacon jam, lodge-made pickles, saltine crackers

- Short Rib Poutine 14
  - fries, cheese curds, gravy

- Bavarian Pretzel 9
  - stone-ground mustard, local beer cheese

- Fried Pickles 8
  - lodge-made pickles, thin and crispy flash-fried, ranch dressing

- Smoked Chili-Rubbed Wings 11
  - choice of buffalo, lodge BBQ, garlic parm or sweet chili sauce

- Fried Cheese Curds 9
  - Ellsworth Creamery curds, light batter, ranch dressing, basil marinara

- Lodge Starter Sampler 24
  - 4 wings, Bavarian pretzel, cheese curds, crispy onion straws, fried pickles, assorted dipping sauces

SOUP & SALADS

- Soup of the Day 6
- Sliced "Wedge" 8
  - tomato, red onion, bacon, lodge-made blue cheese

- Roasted Golden Beets 9
  - lodge-made ricotta, arugula, white balsamic

- Lodge-Crafted Caesar 10
  - crisp romaine, parmesan reggiano, cherry tomatoes, croutons

- Salad Additions
  - grilled chicken 5, grilled shrimp 6, grilled flank steak* 8, grilled salmon* 6

FROM THE GRILL

- 16 oz. Pork Porterhouse* 28
  - seasonal slaw and seasonal vegetables

- 12 oz. New York Strip* 34
  - pink peppercorn compound butter, lodge-crafted chimichurri, seasonal vegetables

- 7 oz. Filet Mignon* 33
  - pink peppercorn compound butter, lodge-crafted chimichurri, seasonal vegetables

UPGRADES

- caramelized onions 2, sautéed mushrooms 2, blue cheese crust 2, parmesan ranch crust 2, bacon-horseradish crust 2, garlic butter grilled shrimp 6

MAINS

- Creamy Wild Mushroom Risotto 16
  - mascarpone, parmesan reggiano, thyme

- Add grilled chicken 5, grilled shrimp 6, grilled flank steak* 6, grilled salmon* 6

- Applewood Smoked Ribs 18
  - St. Louis ribs, lodge BBQ sauce, house fries, coleslaw

- Loaded Wisco Mac & Cheese 16
  - crispy chicken, bacon, sliced brats, Wisconsin white cheddar, Fried cheese curds, ranch drizzle

- Lodge-Braised Short Ribs 24
  - porcini demi, crispy onion straws, mashed potatoes, chef’s seasonal vegetables

- Sacchetti Primavera 17
  - locally sourced cheese stuffed pasta, local vegetables, basil marinara

- Add grilled chicken 5, grilled shrimp 6, grilled flank steak* 6, grilled salmon* 6

- Catch of the Day MP
  - garlic butter basted, mashed potatoes, chef’s seasonal vegetable, grilled lemon

FAMILY SUPPER

- Serves family of 4

- Grilled Johnsonville Brats, Smoked Ribs, Fried Chicken 59
  - buttermilk drop biscuits, lodge-made pickles and 3 family sides

SIDES

- Mac & Cheese 6
  - aged cheddar, herb crust

- Lodge Fries 6
  - pimento cheese, applewood bacon, ranch dressing

- Roasted Mushrooms 6

- Chef’s Seasonal Vegetable 6

- Mashed Potatoes 6

- Chef’s Selected Succotash 6

- Coleslaw 6

SWEETS

- S’mores Sundae 6
  - toasted graham cracker, chocolate ice cream, burnt marshmallow

- Donut Hole Strawberry Shortcake 6
  - hot and light fried biscuit dough, powdered sugar, strawberry sauce, sliced strawberries, whipped cream

- Deep Fried Raspberry Cheesecake 6
  - two mini pastry shells, rich cheesecake batter, raspberry filling, vanilla and raspberry sauces, vanilla bean ice cream, whipped cream

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WINES BY THE GLASS, BIG POUR OR BOTTLE

Sparkling
Sparkling Wine, Rotari Brut 187 ml, Trentino IT  12
Prosecco, Mionetto 187 ml, Treviso IT  12

Rosé
Rose, SeaGlass, Monterey CA  9/13/34

Whites
Sauvignon Blanc, Oyster Bay, Marlborough NZ  9/13/35
Pinot Grigio, Mezzacorona, Trentino IT  8/11/31
Chardonnay, Trinity Oaks CA  8/11/31
Chardonnay, Wente Estate CA  10/13/38
Moscato, Stemmari, Sicily IT  8/11/31
Riesling, Chateau Ste. Michelle, Columbia Valley WA  9/13/34

Reds
Pinot Noir, Primarius OR  11/15/42
Merlot, Gnarly Head CA  9/13/34
Cabernet Sauvignon, Hayes Ranch CA  9/13/34
Cabernet Sauvignon, Seven Falls, Columbia Valley WA  10/14/38

WINES BY THE BOTTLE

Sparkling
Mumm Napa Brut, Sparkling Wine, Napa CA  46

Whites
Cliffhanger, Pinot Grigio, Trentino IT  36
Layer Cake, Chardonnay, Central Coast CA  34
Brancott, Sauvignon Blanc, Marlborough NZ  36

Reds
Lyric By Etude, Pinot Noir, Napa CA  51
Charles & Charles, Merlot, Columbia Valley WA  34
Joel Gott BIS, Cabernet Sauvignon, Northcoast CA  49
Erath Resplendent, Pinot Noir, Willamette OR  47
Folie a Deux, Merlot, Napa CA  51
Benziger, Cabernet Sauvignon, Sonoma County CA  51
Querceto, Chianti Classico, Tuscany IT  41
Kenwood Jack London, Zinfandel, Sonoma County, CA  58

BEER
Draft Beer 16 oz./20 oz.
Bud Light  5.5/7.5
Blue Moon  6.5/8.5
Samuel Adams Seasonal  6.5/8.5
Angry Orchard Hard Cider  6.5/8.5
Miller Light  5.5/7.5
Coors Light  5.5/7.5
Spotted Cow  5.5/7.5
Leinenkugel Seasonal  6.5/8.5
Moon Man  5.5/7.5
Lakefront IPA  6.5/8.5

Domestic Bottled Beer
Budweiser  5.5
Bud Light  5.5
Coors Light  5.5
Miller Lite  5.5
Miller High Life  5.5
Blue Moon  6.5
Michelob Ultra  5.5
Samuel Adams Boston Lager  6.5
O’Doul’s, NA  5.5

Imported Bottled Beer
Heineken  6
Corona  6
Guinness  6
Modelo Especial  6
Stella Artois  6

LODGE LIBATIONS

Floral Arrangement  11
Pinnacle vodka, sparkling rosé, Absinthe, St. Germain liquor, peach brandy

Moscow Mule  9
Tito’s vodka, ginger beer, fresh lime juice

Great Wolf Margarita  9
Sauza Blue tequila blended with lime, salted rim

Dells of Wisconsin  13
Sauza Añejo tequila, Campari, Grand Marnier, honey, lemon

Old & New  10
Jim Beam bourbon, Angostura Bitters, cane sugar, citrus oils

Autumn Harvest  12
Knob Creek rye whiskey, fresh-pressed apple juice, ginger-cranberry cordial

Classic Mojito  9
Cruzan rum, fresh lime and mint, club soda

Resort Life  11
Sauza Blue tequila, Campari, pineapple juice, habanero lime

Green Garden  12
Aviation gin, Midori, fresh cucumber, lemon juice, home made simple syrup