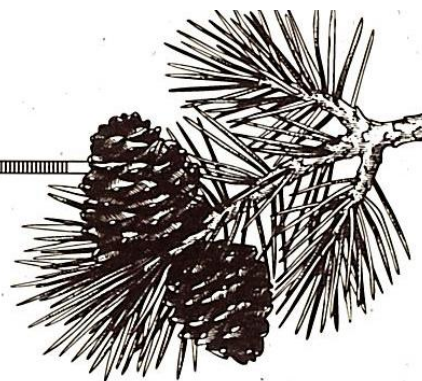


Lunch Menu



SOUPS & SALADS

HOMEMADE SOUP & CHILI CUP \$9 BOWL \$11

Our soups & chili are made from scratch using homemade stock & fresh ingredients. Sometimes wildly inventive, other times familiar classics, but always specialties of the house.

LODGE SALAD \$12

Artisan greens and baby lettuces accented with a variety of fresh vegetables. Served with your choice of our homemade dressings.

KANSAS CITY STEAK SALAD \$30

Slices of pan-seared beef tenderloin tossed with a medley of artisan greens, Wisconsin Blue cheese, cherrywood-smoked bacon, onions, red peppers & tomatoes. Served with our Balsamic Tawny Port Vinaigrette.

SPRING COBB SALAD \$23

Breast of natural chicken, artisan greens, cherrywood smoked bacon, hard cooked egg, avocado, peas, tomatoes, toasted sunflower seeds & crumbled Sartori Montmore Cheese served with Creamy Lemon Dill Dressing.

SINGAPORE SALMON SALAD \$24

Roasted salmon filet, artisan greens, red peppers, broccoli, onions, carrots, tomatoes & pea pods. Topped with cashews & served with our Soy Lemon Vinaigrette.

CURRIED CHICKEN SALAD \$23

Breast of natural chicken, bananas, strawberries, oranges, Granny Smith apples & dried fruit peanut medley served on artisan greens with our Curried Vinaigrette.

KDK SALAD \$23

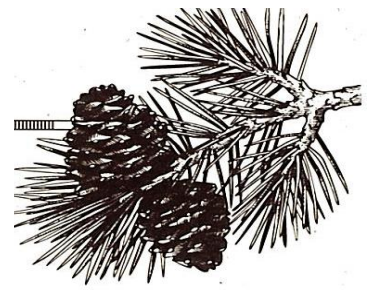
Breast of natural chicken, artisan greens, garbanzo beans, cucumber slices, slivers of red onion, tomatoes & avocado slices. Served with your choice of our homemade dressings.

SALMON GRAIN BOWL \$30

Herb roasted salmon filet with baby arugula, fluffy quinoa, lemon cannellini bean hummus, asparagus, peas, carrots & scallions with Creamy Lemon Dill Dressing.

Our homemade salad dressings: Soy Lemon Vinaigrette, Roast Garlic Ranch, Creamy Maple Horseradish, Sour Cream Blue Cheese, Balsamic Tawny Port Vinaigrette, Creamy Lemon Dill Dressing, Curried Vinaigrette, Creamy Parmesan Peppercorn.

LODGE FAVORITES



CHEF'S CHOICE BREADED CANADIAN WALLEYE \$36

Served with remoulade, oven roasted seasonal vegetables and starch.

TENDERLOIN STEAK \$42

Grilled red onion & blue cheese crowned beef tenderloin with Cognac Demi-glace, served with our homemade mashed potatoes & fresh vegetables.

GRILLED HAM & GOUDA \$21

House made cinnamon swirl bread grilled with Miesfeld's double smoked ham, creamy Gouda cheese and our very own balsamic strawberry rhubarb jam.

PHEASANT BLT \$26

Slices of oven-roasted pheasant breast, cherrywood smoked bacon, green leaf lettuce & tomato slices with our roasted-garlic mayonnaise on toasted Tuscan bread. Paul Breitenbach recommends pairing it with an icy, cold Rolling Rock!

GRILLED CHEESE \$20

Wisconsin Swiss & aged Cheddar cheeses layered with tomato, red onion & bacon on natural grain bread, grilled until crusty & melting hot with a side of whole grain Dijon mustard like Ralph Stayer enjoys.

THE LUMBERJACK \$24

Melt-in-your-mouth tender chunks of pot roast with a rich beef gravy served on a Sheboygan hard roll with a side of Bob Melzer's favorite homemade mashed potatoes.

TUSCAN TURKEY GRILL \$22

Breast of turkey & fontina cheese grilled on Tuscan bread with marinated artichoke hearts, sun-dried tomatoes & baby spinach.

BACKWOODS BEEFSTEAK BURGER \$24

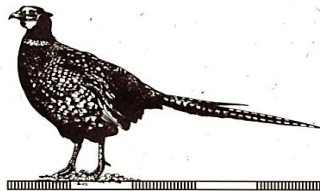
A flavorful ½ pound of ground prime rib served on a crusty roll with your choice of toppings: oven-roasted mushrooms, crisp bacon, Swiss or Cheddar cheeses.

BEEF, BACON & BLUE \$30

Shaved beef tenderloin and buttermilk blue cheese grilled on marble rye bread with grilled red onion slices and cherrywood smoked bacon.

ELK QUESADILLA \$30

Seasoned ground elk, barbecued grilled onions & applewood smoked cheddar cheese griddled in a large tortilla served with artisan greens & cilantro lime sour cream.



Consuming raw or undercooked animal foods may increase your risk of food borne illness.