



# Soups & Salads

## Homemade Soups

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

Cup \$5 Bowl \$6

## Curried Chicken Salad \$14

Breast of natural chicken, crisp greens, bananas, strawberries, oranges, Granny Smith apples, golden raisins and dried cranberries are tossed with our Curried Vinaigrette Dressing and topped with peanuts.

## Lodge Salad \$8

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

## Nature's Salad \$14

A more generous portion of the Lodge Salad with the addition of slivered ham, turkey, Swiss and Cheddar cheeses and egg wedges. Served with your choice of our homemade salad dressings.

## Smokehouse Cold Salad \$14

Our version of this classic salad will truly become one of your favorites. Crisp greens are topped with slices of smoked breast of chicken, applewood bacon, tomatoes, scallions, avocados, egg wedges, Wisconsin Blue cheese and our Cider Maple Vinaigrette.

## River Wildlife Chili

Chunks of lean ground beef, kidney beans, tomatoes and our special seasonings simmered together to create an all-time River Wildlife favorite.

Cup \$5 with cheese & sour cream \$5.50  
Bowl \$6 with cheese & sour cream \$6.50

## Kansas City Steak Salad \$15

Slices of pan-seared beef tenderloin are tossed with a medley of crisp greens, Wisconsin Blue cheese, applewood smoked bacon, onions and tomatoes. Served with our Balsamic Tawny Port Vinaigrette.

## Singapore Salmon Salad \$15

Herb-seared salmon fillet, crisp greens, broccoli, onions, carrots, tomatoes and pea pods. Topped with cashews and served with our Soy Lemon Dressing.

## K&B Salad \$14

So often requested that we decided to put it on our lunch menu: Mixed greens, breast of turkey, garbanzo beans, cucumber slices, slivers of red onion, tomatoes and avocado slices. Healthy and ever so delicious! Served with your choice of our homemade dressings.

## Our Homemade Salad Dressings

Soy Lemon, Roast Garlic Ranch, Sour Cream Blue Cheese, Balsamic Tawny Port Vinaigrette, Pepato Vinaigrette, Dijon Herb Vinaigrette and Cider Maple Vinaigrette.

# Lodge Favorites



## Pheasant BLT \$16

Slices of oven-roasted pheasant breast, bacon, green leaf lettuce and tomato slices with our roast garlic mayonnaise on toasted Tuscan bread.

## Tenderloin Steak \$18

Pan-seared tenderloin with a cognac shallot butter served with a side of our homemade mashed potatoes and fresh vegetable of the day.

## Backwoods Beefsteak \$13

A flavorful half pound of ground prime rib served on a crusty hearth roll with your choice of the following toppings: oven-roasted mushrooms, crisp bacon, red onions, tomato slices, leaf lettuce and Swiss or Cheddar cheese.

# ...and More Favorites

## The Lumberjack \$14

Melt-in-your-mouth tender chunks of pot roast with rich beef gravy served on a crusty hearth roll with a side of Bob Melzer's favorite mashed potatoes. Yummy!

## Grilled Cheese \$12

Nothing nicer could happen to fine Wisconsin Swiss and aged Cheddar cheeses than layering them with tomato, onion and bacon slices on natural-grain bread and grilling until crusty and melting hot. Ralph Stayer likes his with just a touch of Dijon mustard.

## Turkey & Havarti \$13

Tender slices of roasted turkey breast & dilled Havarti cheese, sliced avocado, herb and olive oil-marinated sundried tomatoes. Served open face on sourdough bread.

## Smoked Pheasant Pita \$15

Richly flavored slices of farm-raised smoked pheasant are tossed with dried sweet cherries, slivered red onion, Sartori's Merlot BellaVitano cheese, pistachios, baby greens and our Cider Maple Vinaigrette.

## Grilled Ham & Gouda \$13

Cinnamon swirl bread is paired with our homemade apple pie jam, slices of Miesfeld's double smoked ham and Gouda cheese to create a winning combination of flavors.

## The Wrangler Roast Beef \$14

Shaved roast beef is layered with applewood smoked bacon, aged Cheddar cheese, BBQ sautéed onions and then broiled on a ciabatta roll.

## The Winterland Grill \$14

This hearty sandwich features Johnsonville Summer Sausage, smoked chicken breast, browned sauerkraut, Swiss cheese and our secret recipe remoulade grilled on marble rye bread.

## Children's Favorites \$8

Accompanied by fresh vegetables and chips. Select one:  
Peanut butter and jam sandwich  
Grilled cheese sandwich  
Chicken strips

## Chef's Specials of the Day

Your server will familiarize you with our kitchen's creative offerings and fresh, daily fish entrée.

All sandwiches can be prepared with gluten free bread.

# Desserts



\$8 per item

## Carrot Cake with Maple Cream Cheese Frosting

Ultra-moist, rich and wholesomely delicious ... a dessert that will become your all-time favorite.

## Sandra's Brownies

Moist, luscious, dark-as-midnight brownies topped with homemade vanilla bean ice cream and our espresso fudge glaze.

## French Silk Pie

A gourmet dessert of sublimely light chocolate, whipped cream and pecans. A must for chocolate lovers.

## Vanilla Bean Ice Cream

We make this scrumptious dessert with the richest Wisconsin cream and farm-fresh eggs. Enjoy it naked or gilded with our Espresso Fudge Glaze.

## Fruit Crisp

Fresh, seasonal fruit with a crunchy topping of buttery brown sugar oatmeal streusel and garnished with whipped cream. Substitute a scoop of Vanilla Bean Ice Cream for an additional \$2.