

S T A R T E R S

- [VV] **ROASTED TOMATO BRUSCHETTA** | oven roasted cherry tomatoes, basil, balsamic, grilled herb focaccia \$14
- [GF] **GRILLED SHRIMP** | herb marinated, char grilled, smoked tomato horseradish chutney, artisan greens \$16
- [VV] **LINGONBERRY HUMMUS** | rye crackers and toasted crostini, assortment of grilled, fresh and pickled vegetables \$14

F R O M T H E G A R D E N

ADD CHICKEN \$5 / ADD SHRIMP \$8

- CAESAR** | romaine, parmesan croutons, shaved parmesan, black peppercorn Caesar dressing \$11
- [GF][VV] **GARDEN** | artisan greens, shaved carrots, cucumbers, cherry tomatoes, maple vinaigrette \$11

L I G H T E R F A R E

ALL LIGHT FARE SERVED WITH FRENCH FRIES

**CHICKEN SANDWICH** | marinated, char grilled, applewood smoked bacon, artisan greens, tomatoes, white cheddar cheese, garlic aioli, brioche bun \$17

**THE LODGE CLASSIC BURGER** | house steak blend, char grilled, artisan greens, tomatoes, pickled onions, white cheddar cheese, brioche bun \$18

**FISH AND CHIPS** | castle danger battered walleye, house seasoned fried, lemon caper aioli, served on a bed of artisan greens \$19

E N T R E E S

ADD SOUP OR SALAD TO ANY ENTRÉE \$2

**LUCCA PASTA** | penne pasta, bell peppers, red onions, creole cream sauce \$18  
add andouille sausage \$7

**SWEDISH MEATBALLS** | house meatball blend, lingonberry, Swedish gravy, horseradish whipped potatoes, seasonal vegetables \$25

K I D S M E N U

- CHICKEN STRIPS** french fries \$8
- MACARONI AND CHEESE** \$7
- MINI CORN DOGS** french fries \$7
- WALLEYE FINGERS** french fries \$8

S O U P S / S A L A D S

- GARDEN HOUSE SALAD** \$7
- SOUP OF THE EVENING** \$6

[GF] = GLUTEN FREE

[V] = VEGETARIAN

[VV] = VEGAN