

## LODGE DINING

# TAKEOUT MENU

[GF] = GLUTEN FREE

[V] = VEGETARIAN

[VV] = VEGAN

#### STARTERS

[VV] **ROASTED TOMATO BRUSCHETTA** I oven roasted cherry tomatoes, basil, balsamic, grilled herb focaccia \$16

[GF] **SHRIMP COCKTAIL** I house poached jumbo shrimp, choice of cocktail or raspberry jalapeño sauce \$18

IVVI **LINGONBERRY HUMMUS** I toasted crostini, assortment of grilled, fresh and pickled vegetables \$16 **WHITE FRIED CHEESE** I lightly breaded, served with raspberry jalapeño sauce \$16

#### FROM THE GARDEN

ADD CHICKEN \$7 / ADD SHRIMP \$8

**CAESAR** I romaine, parmesan croutons, shaved parmesan, black peppercorn Caesar dressing \$13 [GF][VV] **GARDEN** I artisan greens, shaved carrots, cucumbers, cherry tomatoes, maple vinaigrette \$13

#### LIGHTER FARE

ALL LIGHT FARE SERVED WITH FRENCH FRIES
GLUTEN FREE BUNS ARE AVAILABLE UPON REQUEST

**CHICKEN SANDWICH** I marinated, char grilled, applewood smoked bacon, artisan greens, tomatoes, white cheddar cheese, garlic aioli, brioche bun \$19

**THE LODGE CLASSIC BURGER** I house steak blend, char grilled, artisan greens, tomatoes, pickled onions, white cheddar cheese, brioche bun \$20

**FISH AND CHIPS** I castle danger battered walleye, house seasoned fried, lemon caper aioli, served on a bed of artisan greens \$22

#### ENTREES

ADD SOUP OR SALAD TO ANY ENTRÉE \$2

**LUCCA PASTA** I penne pasta, bell peppers, red onions, creole cream sauce \$23 add andouille sausage \$7

**SWEDISH MEATBALLS** I house meatball blend, lingonberry, Swedish gravy, horseradish whipped potatoes, seasonal vegetables \$27

### KIDS MENU

**CHICKEN STRIPS** french fries \$8

**MACARONI AND CHEESE \$7** 

MINI CORN DOGS french fries \$7

WALLEYE FINGERS french fries \$8

SOUPS/SALADS

**GARDEN HOUSE SALAD \$7** 

**SOUP OF THE EVENING \$6**