



LODGE DINING TAKEOUT MENU

S T A R T E R S

- [VV] **ROASTED TOMATO BRUSCHETTA** | oven roasted cherry tomatoes, basil, balsamic, grilled herb focaccia \$20
- [GF] **SHRIMP COCKTAIL** | house poached jumbo shrimp, choice of cocktail or raspberry jalapeño sauce \$22
- [VV] **LINGONBERRY HUMMUS** | toasted crostini, assortment of grilled, fresh and pickled vegetables \$20
- WHITE FRIED CHEESE** | lightly breaded, served with raspberry jalapeño sauce \$20

[GF] = GLUTEN FREE

[V] = VEGETARIAN

[VV] = VEGAN

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

ADD CHICKEN \$7 / ADD SHRIMP \$8

- CAESAR** | romaine, parmesan croutons, shaved parmesan, black peppercorn Caesar dressing \$15
- [GF][VV] **GARDEN** | artisan greens, shaved carrots, cucumbers, cherry tomatoes, maple vinaigrette \$15

L I G H T E R F A R E

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

- CHICKEN SANDWICH** | marinated, char grilled, applewood smoked bacon, artisan greens, tomatoes, white cheddar cheese, garlic aioli, brioche bun \$24
- THE LODGE CLASSIC BURGER** | house steak blend, char grilled, artisan greens, tomatoes, pickled onions, white cheddar cheese, brioche bun \$24
- FISH AND CHIPS** | castle danger battered walleye, house seasoned fried, lemon caper aioli, served on a bed of artisan greens \$26

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 \$27
add andouille sausage \$7
- SWEDISH MEATBALLS** | house meatball blend, lingonberry, Swedish gravy, horseradish whipped potatoes, seasonal vegetables \$30

K I D S M E N U

- CHICKEN STRIPS** french fries \$12
- MACARONI AND CHEESE** \$10
- MINI CORN DOGS** french fries \$12
- WALLEYE FINGERS** french fries \$12

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

- GARDEN HOUSE SALAD** \$10
- SOUP OF THE EVENING** \$8