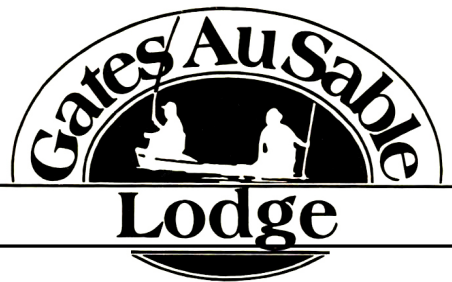


# DINNER menu



## SMALL PLATES

### SAUSAGE STUFFED MEDJOOOL DATES

Wrapped in bacon with goat cheese and red pepper sauce. \$9.95

### SWEDISH MEATBALLS

A Lodge favorite, made with beef, pork, and sweet spices, topped with cranberry compote and quick pickled cucumbers. \$9.95

### BLACKEND TROUT TACOS

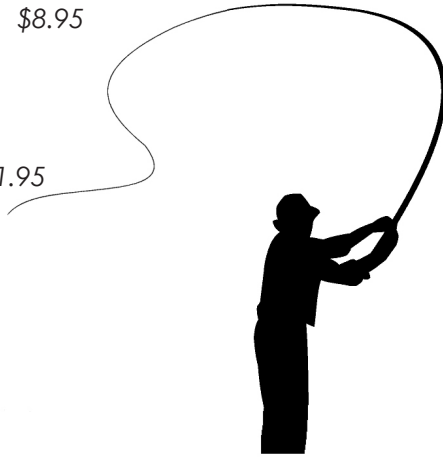
Fresh rainbow trout with fried avocado, cilantro lime slaw and garlic aioli. \$11.95

### CRISPY ZUCCHINI-QUINOA CAKES

With barbecued carrots, crumbled goat cheese and garlic yogurt sauce. \$8.95

### SHRIMP SCAMPI

Seared shrimp with roasted garlic, lemon and griddled bread. \$11.95



## BURGERS

Served with Lodge-Made chips and a kosher dill pickle. Make any burger a double for \$4.

### CLASSIC CHEESEBURGER

Choice of cheese, lettuce, tomato and onion. \$8.95

### THE 3-WEIGHT

Smaller sized 1/4 lbs. patty with LTO and choice of cheese. \$7.95

### THE HEX

Caramelized mushrooms and onions, bacon, horsey sauce and pepper jack. \$9.95

### THE WILDFIRE

Seasoned with Jordan's secret spices, triple pepper relish, bacon, jack cheese and Sriracha mayo. \$9.95

### PATTY MELT

Caramelized onions and American on griddled rye. \$9.95

### THE SHARON

Sautéed onions, BBQ sauce, melted swiss and blue cheese dressing. \$9.95

### THE BIG MAC TO PARM

American cheese, secret sauce, shredded lettuce and onion. \$9.95

### THAI TURKEY BURGER

Sweet soy glaze, cilantro lime slaw and fried avocado. \$10.95

### BLACK BEAN VEGGIE

Southwest style vegetarian burger with cucumber, guacamole, tomatoes, roasted peppers and greens. \$10.95

## SALADS

Add Chicken \$6 / Steak \$9 / Shrimp \$10 /

### STEAKHOUSE WEDGE

Crumbled bacon, tomato, cucumber and Lodge blue cheese dressing. \$4.95/\$7.95

### SUPERFOOD SALAD

Blend of five julienned veggies with golden raisins, sunflower seeds, sweet & sour vinaigrette and fried avocado. \$4.95/\$7.95

### MASSAGED BABY KALE SALAD

Apple, goat cheese, garlic croutons, bacon, herb vinaigrette. \$4.95/\$7.95

### MICHIGAN SALAD

Mesclun greens, fried blue cheese, stewed cherries, brown sugar balsamic dressing and toasted pecans. \$4.95/\$7.95

### CAESAR SALAD

Romaine lettuce, parmesan, creamy lemon garlic dressing and Lodge made croutons. \$4.95/\$7.95

### MEDITERRANEAN

Field greens tossed with garlic herb dressing, feta, kalamata olives, tomatoes, cucumber, and roasted red peppers. \$4.95/\$7.95

### FARMER

Field greens, romaine, tomato, cucumber, onion and choice of dressing. \$3.95/\$6.95

### LODGE-MADE DRESSINGS

Brown-Sugar Balsamic, Herb Vinaigrette, Grilled Scallion Ranch, Blue Cheese, Ceasar, Oil & Vinegar

## SOUP

### SMOKEY TROUT CHOWDER

Creamy rainbow trout chowder with thick cut bacon and leeks. \$6 cup / \$8 bowl

### SOUP OF THE DAY

\$4 cup / \$7 bowl

## NOODLES

### LINGUINE WITH WHITE CLAM SAUCE

Roasted garlic, white wine and lemon with Nantucket Quahog clams and grilled bread. \$18

### LINGUINE ALFREDO

Parmesan cream, roasted garlic, fresh parsley and grilled bread. \$12

### CLASSIC MAC & CHEESE

with American and sharp cheddar cheeses. \$12

### CAJUN MAC & CHEESE

Spicy sausage and seared tiger shrimp with pepper jack cheese. \$18

## BEEF

### FLAT IRON STEAK

8 oz. steak with seasonal vegetables, choice of potato, crispy onions and Gates steak sauce. \$21

### BLACK & BLUE STEAK

Blackened flat iron with blue cheese cream, vegetable of the day and choice of potato. \$21

### CHIMICHURRI STEAK

Seared flat iron steak with chorizo hash, chimichurri sauce, and wilted arugula. \$21

### STEAK FRITES

A bistro classic with shoestring potatoes, Lodge butter, veg of the day and Jus. \$21

### NORTH-WOODS MEATLOAF

BBQ glazed meatloaf with roasted green beans and choice of potato. \$17

## CHICKEN

### PISTACHIO CHICKEN

Local chicken stuffed with roasted mushrooms, pistachios, and herbs, choice of potato, veg of the day. \$18

### SMOTHERED CHICKEN

Seared chicken with bacon, mushrooms and onions with seasonal veggies and choice of potato. \$17

### PARMESAN CRUSTED CHICKEN

Chicken breast baked with a parmesan crust served with creamed spinach, marinara and choice of potato. \$17

### CHICKEN PICATTA

Seared local chicken breast with lemon caper sauce, choice of potato and seasonal vegetables. \$17

## BEVERAGES

COFFEE \$2

HOT TEA \$2

ICED TEA \$2

COKE PRODUCTS \$1.50

WHOLE MILK \$1.50

NORTHWOODS SODA \$2.50

VANILLA LEMONADE \$2.50

JUICE (OJ, V8, APPLE)

\$2.00



## FISH

### SPICE CRUSTED WHITEFISH

Five spice rubbed and served with barbecued carrots and zucchini quinoa cakes, herbed yogurt. \$22

### PARMESAN WHITEFISH

Great Lakes whitefish with creamed spinach, marinara and whipped potatoes. \$21

### TROUT CREOLE

Blackened Michigan trout with shrimp creole sauce, steamed rice and braised hearty greens. \$24

### TROUT HEMINGWAY

Crispy seared rainbow trout wrapped in bacon and served with roasted green beans, lemon butter and whipped potatoes. \$21

### CHURRASCO SHRIMP

Chorizo hash, seared shrimp, mesclun greens and churrasco sauce. \$20

### PERCH DINNER

Michigan perch dusted with our signature spices and flash fried with minted tartar sauce and spicy remoulade. Choice of 2 sides. \$24



## SIDES

BAKED POTATO \$3

SMASHED REDSKINS \$3

MASHED POTATOES \$3

BAKED SWEET POTATO \$3

MINTED CUCUMBER SALAD \$3

CREAMY COLESLAW \$2.50

WAFFLE FRIES \$3

ONION RINGS \$4

VEG OF THE DAY \$4

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.