

**24. Bartha Goes to Hollywood**

Shaved turkey, bacon, avocado, field greens and tomato mayo on toasted Detroit multigrain wheat. \$13.95

**VEGETARIAN/VEGAN**

**30. Dirty Hippy**

Hummus, roasted red peppers, tomato, minted cucumbers, and field greens on Detroit multigrain. Vegan \$12.95

**31. World Traveler**

Hummus, roasted peppers, spicy vegan kimchi, cucumbers and tomato on Detroit multigrain bread. Vegan \$12.95

**32. Plain Jane**

Grilled cheese with Kraft American on griddled sourdough \$7.95

**33. The Leelanau Melt**

Melted local Leelanau Raclette with caramelized onions, roasted mushrooms and stewed cherries on crusty ciabatta \$12.95

**PORK**

**50. Gahn Fishin'**

Our take on the Bahn Mi- smoked pork, pickled veggies, cilantro, garlic aioli and avocado on a hoagie. \$13.95

**51. Big Water BLT**

A pile of crispy bacon, shredded iceberg and sliced tomatoes on sourdough \$12.95

**52. Kim Jong BBQ**

Smoked pork with Korean BBQ sauce, kimchi, peppers, onions and pepper jack cheese on ciabatta bread. \$13.95

**53. Fidel Cast-Throw**

A Gates Lodge Cuban sandwich- smoked pork, ham, swiss, yellow mustard and pickles on a hoagie \$13.95

**54. The Master Gunner**

Our Italian sub- Genoa salami, hot capicola, shaved ham, pickled peppers, LTO and Tank Ron's Italian dressing on the side \$13.95

**ROAST BEEF**

**60. Bruised Ego**

Roast beef, Cajun blackening, LTO and Lodge bleu cheese dressing on a toasted hoagie roll \$13.95

**61. Brotherly Love**

East coast cheesesteak, Lodge style- grilled peppers and onions, melted American on a hoagie \$13.95

**62. Hex Steak**

Shaved beef with roasted mushrooms, caramelized onions, bacon, horsey sauce and pepperjack cheese on a hoagie \$13.95

**63. The Patagonia**

Roasted pepper, roast beef, local goat cheese crumbles, churrasco sauce and red onion on ciabatta \$13.95

**64. South Branch Nightmare**

Beef, bacon, BBQ sauce, cheddar, shredded lettuce and garlic aioli on a hoagie roll \$13.95

**SMASH BURGERS**

*All burgers are cooked done, smash style and have two include two patties. Served with chips and pickle.*

**Classic**

Double patty, choice of cheese and lettuce tomato and onion \$10.95

**The Hex**

Caramelized mushrooms and onions, bacon, horsey sauce and pepper jack cheese \$11.95

**The Wildfire**

Seasoned with Jordan's secret spice rub, spicy triple pepper relish, bacon, pepper jack and sriracha mayo. \$11.95

**The Sharon**

Sauteed onions, BBQ sauce, melted swiss and Lodge blue cheese dressing \$10.95

**The Big Mac to Parm**

Melted American cheese, pickles, red onion, shredded lettuce and secret sauce \$10.95



**Hot French Onion Dip**

Four hour caramelized onions, bubbly Leelanau raclette cheese and garlic bread for dipping \$9

**Sausage Stuffed Dates**

Chorizo stuffed medjool dates, wrapped in bacon with goat cheese and roasted pepper churrasco sauce \$10

**Shrimp Scampi**

Seared shrimp with roasted garlic, white wine, lemon butter and grilled bread \$12

**Smokey Trout Chowder**

Creamy rainbow trout chowder with celery, onion, applewood smoked bacon and herbs \$8

**Farmer Salad**

Field greens, tomato, marinated cucumbers, red onion, choice of ranch, brown-sugar balsamic, Lodge blue cheese or herb vinaigrette \$7

**Michigan Salad**

Tender field greens, blue cheese fritters, stewed Traverse City cherries, toasted pecans and brown sugar rosemary dressing \$10

**Steakhouse Wedge**

Crispy bacon, diced tomato, red onion, cucumber and Lodge blue cheese dressing \$8

**Salisbury Steak**

Local Circle M beef, onion gravy, butter whipped potatoes and seasonal vegetable \$17

**Smothered Chicken**

Seared chicken breast with bacon, mushroom, caramelized onions with butter whipped potatoes and season vegetable \$17

**Parmesan Crusted Whitefish**

Baked Great Lakes whitefish with creamed spinach, whipped potatoes and Lodge made marinara \$22

**Trout Hemmingway**

Bacon-wrapped local trout with butter whipped potatoes, seasonal vegetable and lemon butter \$21

**Flat Iron Steak**

Pan seared 8 ounce steak with market veggies, choice of potato, crispy onions and Gates steak sauce \$24

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



**THE 2021 EDITION**

**MENU**



**Excellent Food  
by the River**

**(989) 348 8462**  
**josh@gateslodge.com**



# Breakfast

## LODGE SPECIALTIES

### Gates Coffee Cake

Our signature apple coffee cake with cream cheese filling and cinnamon streusel . . . . . \$5

### Biscuits & Gravy

Buttermilk biscuits smothered in Lodge gravy with two eggs any style . . . . . \$10.95

### Chorizo Gravy & Biscuits

Biscuits topped with zesty chorizo gravy, two eggs any style . . . . . \$10.95

### Greenberg Special

Au Sable hashbrowns, chorizo sausage, pico de gallo, two eggs any style and choice of toast . . \$11.95

### Corned Beef Hash

Crispy Lodge-made corned beef hash with two eggs any style and choice of toast . . . . . \$10.95

### Eggs in a Basket

Two eggs cooked inside a buttery croissant with choice of meat and potato . . . . . \$10.95

### The Classics

Includes toast and choice of potato. Upgrade to our Loaded Au Sable hashbrowns for . . . \$1.95

### Two Egg Combo

Two eggs any style, choice of potato, choice of toast and your pick of Lodge made sausage patties, chicken apple links, applewood smoked bacon or ham steak . . . . . \$11.95

### Eggs & Toast

Two eggs and choice of toast . . . . . \$6.95

### Tanker Omelet

Peppers, onions, bacon, sausage, sausage, cheddar cheese and topped with fresh pico de gallo . \$11.95

### Garden Omelet

Mushrooms, spinach, tomato peppers, onions and choice of cheese . . . . . \$11.95

### Hunter Omelet

Ham, mushrooms, bacon, sausage and swiss. \$11.95

### The Grinning Goat

Smoked ham, goat cheese, tomatoes and spinach. . . . . \$11.95

### The Southerner

Bacon, onions and American cheese topped with sausage gravy . . . . . \$11.95

## SWEET STUFF

### Yeasted Waffles

Made fresh daily, our old fashioned yeast leavened waffles are thin a crispy and served with 100% pure Michigan maple syrup . . . . . \$9.95

### Croissant French Toast

All butter croissants dipped in cinnamon-vanilla egg custard and topped with stewed wild blueberries \$9.95

### Silver Dollar Pancakes

Four special recipe buttermilk pancakes served with 100% pure Michigan maple syrup . . \$5.95

## HAND HELD BREAKFAST

### The Two Hander Sander

Two eggs with your choice of meat and cheese on choice of bread . . . . . \$7.95

### Chorizo Burrito

Fresh Mexican style chorizo with scrambled eggs, pepper jack, pico de gallo and crispy potatoes. \$8.95

### American Burrito

Lodge sausage with scrambled eggs, potatoes and American cheese . . . . . \$8.95

### Breakfast Sliders

Two buttermilk biscuits stuffed with scrambled eggs, bacon and American cheese . . . . . \$8.95

### Bagel Bacon Egg and Cheese

Everything bagel with scrambled eggs, bacon and American cheese . . . . . \$8.95

### Smoked Salmon Bagel

Hot smoked Scottish salmon, too much cream cheese, sliced red onion and capers on the side. . . . . \$11.95

## ALA CARTE

### Gates Granola

Toasted nuts, oats, dried cherries and sunflower seeds . . . . . \$5.95

### Yogurt Parfait

Greek non-fat vanilla yogurt, stewed blueberries and Gates granola . . . . . \$5.95

### Oatmeal

With golden raisins and brown sugar. . . . \$3.95

**Loaded Au Sable Hashbrowns . . . . . \$2.95**

**Shredded Hashbrowns . . . . . \$1.95**

**Smashed Redskins . . . . . \$1.95**

**Bacon . . . . . \$3.50**

**Lodge Sausage Patties . . . . . \$3.50**

**Chicken Maple Sausage . . . . . \$3.50**



# Lunch

## SALADS

### Farmer Salad

Field greens, tomato, marinated cucumbers, red onion, choice of ranch, brown-sugar balsamic, Lodge blue cheese or herb vinaigrette . . . . . \$7

### Michigan Salad

Tender field greens, blue cheese fritters, stewed Traverse City cherries, toasted pecans and brown sugar rosemary dressing . . . . . \$10

### Steakhouse Wedge

Crispy bacon, diced tomato, red onion, cucumber and Lodge blue cheese dressing . . . . . \$8

## SOUPS

### Smokey Trout Chowder

Creamy rainbow trout chowder with celery, onion, applewood smoked bacon and herbs . . . . . \$8

### Soup of the Day

Ask your server for today's selection

## SANDWICHES

All Sandwiches come with Great Lakes Chips and a Dill Pickle Spear

## CORNED BEEF

### 10. Michigan Reuben

Shaved local corned beef grilled with melted swiss inside and out, Michigan kraut on Detroit rye with secret sauce on the side . . . . . \$14.95

### 11. Eastern Rise

Corned beef with Lodge kimchi and melted swiss on rye. Secret sauce on the side . . . . . \$14.95

### 12. City Slicker

NYC style piled high on Detroit rye with choice of yellow or dijon mustard . . . . . \$14.95

### 13. Downstate Reuben

Shaved corned beef, creamy coleslaw on griddle rye with swiss. . . . . \$14.95

### 14. Reuben in Blue Jeans

BBQ sauce braised corned beef with creamy coleslaw and melted cheddar on grilled sourdough . . . \$14.95

## POULTRY

### 19. Michigan Chicken Salad Wrap

Our signature all white-meat salad with toasted pecans, Traverse City cherries, fresh thyme and lemon with field greens on a wrap . . . . . \$10.95

### 20. Bird Reuben

Thinly sliced, all natural turkey breast with Michigan kraut and melted swiss on Detroit rye. Sauce on the side . . . . . \$12.95

### 21. Korean Reuben

Shaved turkey with spicy kimchi and swiss on rye . . . . . \$12.95

### 22. The Katy

Natural turkey, creamy coleslaw, swiss and griddle rye. Secret sauce on the side . . . . . \$12.95

### 23. Articulated Club

Turkey, ham and bacon with sun dried tomato mayo, LTO on sourdough . . . . . \$13.95