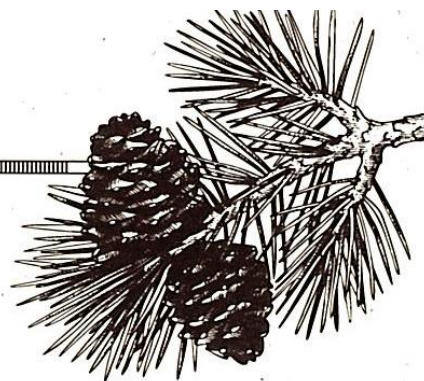


Lunch Menu



SOUPS & SALADS

HOMEMADE SOUP & CHILI CUP \$9 BOWL \$11

Our soups & chili are made from scratch using homemade stock & fresh ingredients. Sometimes wildly inventive, other times familiar classics, but always specialties of the house.

LODGE SALAD \$12

Artisan greens and baby lettuces accented with a variety of fresh vegetables. Served with your choice of our homemade dressings.

KANSAS CITY STEAK SALAD \$25

Slices of pan-seared beef tenderloin tossed with a medley of artisan greens, Wisconsin Blue cheese, cherrywood-smoked bacon, onions, red peppers & tomatoes. Served with our Balsamic Tawny Port Vinaigrette.

HARVEST TURKEY SALAD \$21

Roasted Breast of Turkey with artisan greens, baby kale, roasted sweet potatoes, red onions, dried Door County cherries, crumbled Sartori Montmore cheese and toasted pepitas, served with a sweet and savory Maple Ginger Vinaigrette

SINGAPORE SALMON SALAD \$22

Roasted salmon filet, artisan greens, red peppers, broccoli, onions, carrots, tomatoes & pea pods. Topped with cashews & served with our Soy Lemon Vinaigrette.

CURRIED CHICKEN SALAD \$21

Breast of natural chicken, bananas, strawberries, oranges, Granny Smith apples & dried fruit peanut medley served on artisan greens with our Curried Vinaigrette.

KDK SALAD \$21

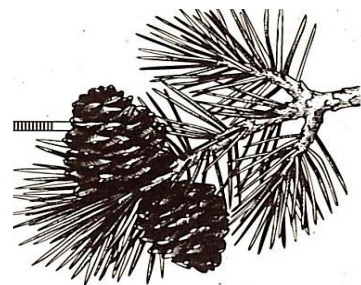
Breast of natural chicken, artisan greens, garbanzo beans, cucumber slices, slivers of red onion, tomatoes & avocado slices. Served with your choice of our homemade dressings.

HEARTY SALMON GRAIN BOWL \$26

Tamari maple Dijon glazed salmon, wild and brown rice blend, roasted sweet potatoes and brussels sprouts, baby kale and sesame roasted cashews.

Our homemade salad dressings: Soy Lemon Vinaigrette, Roast Garlic Ranch, Creamy Maple Horseradish, Sour Cream Blue Cheese, Balsamic Tawny Port Vinaigrette, Maple Ginger Vinaigrette, Curried Vinaigrette, Creamy Parmesan Peppercorn.

LODGE FAVORITES



CHEF'S CHOICE BREADED CANADIAN WALLEYE \$32

Served with remoulade, oven roasted seasonal vegetables and starch.

TENDERLOIN STEAK \$38

Pan-seared beef tenderloin with Blue Cheese Bacon butter & Cabernet Demi-glace, served with our homemade mashed potatoes, & fresh vegetables.

GRILLED HAM & GOUDA \$21

House made cinnamon swirl bread grilled with Miesfeld's double smoked ham, creamy Gouda cheese and our very own Door County cherry apple pie jam.

PHEASANT BLT \$24

Slices of oven-roasted pheasant breast, cherrywood smoked bacon, green leaf lettuce & tomato slices with our roasted-garlic mayonnaise on toasted Tuscan bread. Paul Breitenbach recommends pairing it with an icy, cold Rolling Rock!

GRILLED CHEESE \$20

Wisconsin Swiss & aged Cheddar cheeses layered with tomato, red onion & bacon on natural grain bread, grilled until crusty & melting hot with a side of whole grain Dijon mustard like Ralph Stayer enjoys.

THE LUMBERJACK \$24

Melt-in-your-mouth tender chunks of pot roast with a rich beef gravy served on a Sheboygan hard roll with a side of Bob Melzer's favorite homemade mashed potatoes.

PUMPKIN TURKEY GRILL \$21

Breast of turkey and white cheddar cheese grilled on homemade pumpkin sage bread with Cliffhanger Ale caramelized onions and sauteed spinach.

BACKWOODS BEEFSTEAK BURGER \$22

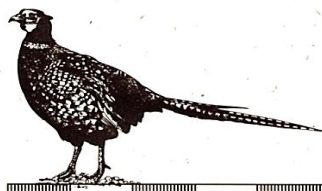
A flavorful ½ pound of ground prime rib served on a crusty roll with your choice of toppings: oven-roasted mushrooms, crisp bacon, Swiss or Cheddar cheeses.

BEEF TENDERLOIN CIABATTA \$26

Shaved beef tenderloin in garlic rosemary jus on a toasted ciabatta roll with crisp bacon, pickled red onion, baby arugula and our Sour Cream Blue Cheese Dressing.

WOODLAND ELK TENDERLOIN SANDWICH \$26

Herb rubbed elk tenderloin slices and gruyere cheese grilled on sourdough bread with cherrywood smoked bacon, roasted wild mushrooms, leeks and whole grain mustard aioli.



Consuming raw or undercooked animal foods may increase your risk of food borne illness.