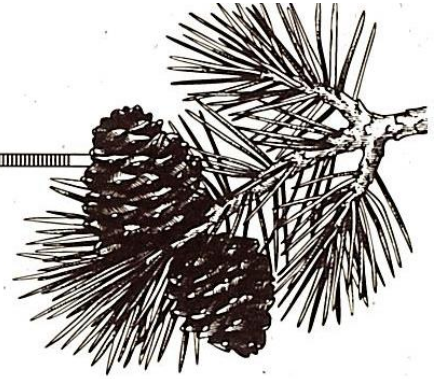


# *Lunch Menu*

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## *SOUPS & SALADS*

### **HOMEMADE SOUPS & CHILI CUP \$7 BOWL \$9**

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 \$10**

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

### **SUMMER BERRY CHICKEN SALAD \$19**

Breast of natural chicken on a bed of crisp greens with fresh summer berries, red onion, Goat cheese & toasted almonds served with our Jalapeno Brambleberry Vinaigrette.

### **KANSAS CITY STEAK SALAD \$21**

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

### **SINGAPORE SALMON SALAD \$20**

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

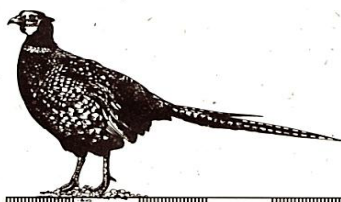
### **CURRIED CHICKEN SALAD \$18**

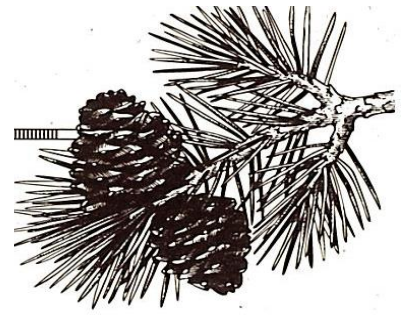
Breast of natural chicken, bananas, strawberries, oranges, Granny Smith apples, & dried fruit peanut medley are served on crisp greens with our Curried Vinaigrette.

### **KDK SALAD \$18**

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

Our homemade salad dressings: Soy Lemon Vinaigrette, Roast Garlic Ranch, Sour Cream Blue Cheese, Balsamic Tawny Port Vinaigrette, Curried Vinaigrette, Cider Maple Vinaigrette, Creamy Parmesan Peppercorn & Jalapeno Brambleberry Vinaigrette





## ***LODGE FAVORITES***

**CHEF'S CHOICE BREADED CANADIAN WALLEYE \$26**  
Served with remoulade, oven roasted seasonal vegetables and starch.

**TENDERLOIN STEAK \$26**  
Pan-seared beef tenderloin with Gorgonzola bacon butter, served with our homemade mashed potatoes, fresh vegetables and beef demi-glace.

**PHEASANT BLT \$18**  
Slices of oven-roasted pheasant breast, cherrywood smoked bacon, green leaf lettuce & tomato slices with our roasted-garlic mayonnaise on toasted Tuscan bread.

**ROASTED PEPPER FALAFEL CAKES \$16**  
Served on a bed of crisp greens & grape tomatoes, topped with roasted broccoli pesto and shaved Sartori Balsamic Bellavitano cheese

**GRILLED CHEESE \$16**  
Wisconsin Swiss & aged Cheddar cheeses layered with tomato, red onion & bacon on natural grain bread, grilled until crusty & melting hot with a side of Dijon mustard like Ralph Stayer enjoys.

**BACKWOODS BEEFSTEAK \$18**  
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.

**LEMON BASIL ALBACORE TUNA MELT \$18**  
Broiled open-faced on Sourdough bread with avocado, tomatoes and Provolone cheese.

**THE LUMBERJACK \$18**  
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.

**TURKEY & BACON JAM CLUB \$18**  
Boar's Head breast of turkey grilled on Tuscan bread with tomatoes, arugula white Cheddar cheese & avocado aioli.

**BLACK FOREST BEEF TENDERLOIN SANDWICH \$22**  
Sliced beef tenderloin grilled on Marble Rye bread with bacon, roasted tomato, red onion, Carr Valley Applewood Smoked Cheddar cheese & creamy Dijon horseradish sauce.

**GRILLED HAM & MUENSTER \$17**  
House made quinoa oat bread grilled with Miesfeld's double smoked ham, homemade peach preserves and Muenster cheese

