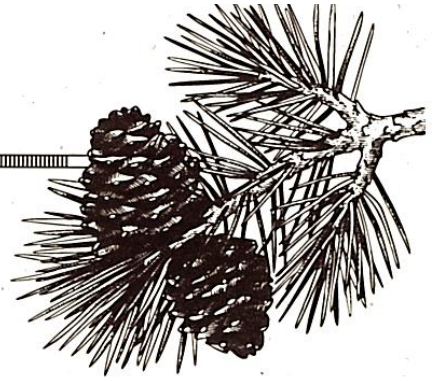


Lunch Menu



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.

BERRIES & BASIL CHICKEN SALAD \$21

Fresh Basil Chicken Salad on a bed of artisan greens with fresh brambleberries, scallions, sweet peppers, goat cheese and candied pistachios, served with Lemon Honey Vinaigrette

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.

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

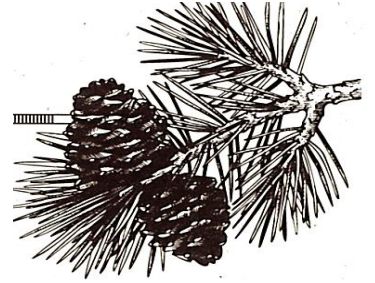
Breast of natural chicken, artisan greens, garbanzo beans, cucumber slices, slivers of red onion, tomatoes & avocado slices. Served with your choice of our homemade dressings.

TUSCAN SALMON GRAIN BOWL \$26

Herb roasted salmon, fluffy brown rice and quinoa blend, lemon garlic marinated cannellini beans, grilled seasonal vegetables, baby greens and shaved Sartori SarVecchio parmesan cheese, served with warm roasted tomato vinaigrette.

Our homemade salad dressings: Soy Lemon Vinaigrette, Roast Garlic Ranch, Creamy Maple Horseradish, Sour Cream Blue Cheese, Balsamic Tawny Port Vinaigrette, Curried Vinaigrette, Lemon Honey Vinaigrette, Cider Maple 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 grilled spring onion bacon butter & Cognac demi-glace, served with our homemade mashed potatoes, & fresh vegetables.

GRILLED HAM & HAVARTI \$21
House made cinnamon swirl bread grilled with Miesfeld's double smoked ham, creamy Havarti cheese and our very own balsamic strawberry rhubarb preserves.

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.

CITRUS ARTICHOKE ALBACORE TUNA MELT \$21
Citrus artichoke albacore tuna salad broiled open faced on a toasted ciabatta roll with gouda cheese and topped with a cucumber, tomato, and baby arugula salad.

CHIMICHURRI BEEF GRILL \$26
Shaved beef tenderloin grilled on Tuscan bread with Provolone and Mozzarella cheeses, cherrywood smoked bacon and roasted tomato chimichurri.

ELK QUESADILLA \$26
Seasoned ground elk, dried Door County cherries, caramelized onions, and white cheddar cheese griddled in a large flour tortilla and served with chipotle lime sour cream.

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.



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