



# WELCOME TO SHERWOOD FOREST

Welcome to Sherwood Forest! We love being a part of the COMMUNITY with you and proudly create our menu using local ingredients whenever possible. Enjoy the unique food and early 1900's building (as recognized by the Minnesota Historical Society). Thank you for choosing us! Head Chef Dusty Wester and Manager Amy Shattuck  
Menu curated by Chef Jenna Brower Von Siebolds

## STARTERS

**SESAME GINGER PORK POT STICKERS \$12**  
Local Root Vegetable Slaw. Miso-Honey Glaze.

**CRISPY CRUDITE \$15**  
A Variety of Crunchy Breaded Asparagus, Green Beans and Pickle Spears. Smoky Bacon Ranch Dipping Sauce.

**BEER BATTERED CHEESE CURDS \$13**  
Crispy White Cheddar Curds. Beer-BQ and Smoky Bacon Ranch Sauce.

**AHI TUNA TARTARE \$15**  
Garlic Ginger Soy Marinated Ahi Tuna. Scallions. Seasonal Radish. Sliced Avocado. English Cucumber. Crispy Wonton Chips.

**AT THE CABIN CALAMARI \$15**  
Lightly Breaded. Black Pepper. Rustic Garlic Lemonaise. Sweet Peas and Greens.

**CHEF DUSTIN'S TURKEY WILD RICE SOUP**  
Cup \$5.5 Bowl \$7.5  
Meschke's Minnesota Smoked Turkey. Locally Sourced Wild Rice. Mirepoix.

**GREEN BEAN POUTINE \$11**  
Crispy Breaded Green Beans. Roasted Garlic. Thick Cut Bacon. White Cheddar Cheese Curds. Meschke's Local Turkey Gravy.

## SALADS

Add Chicken \$5    Add Ahi Tuna \$6    Add Shrimp \$6.50

**AHI TUNA POKE RICE BOWL \$17 (GFA)**  
Ginger. Garlic. Scallions. Brown Sugar Soy. Sliced Avocado. Edamame. Cilantro. Crisp Wontons. Brown Rice.

**BEEF TIP GORGONZOLA \$16 (GFA)**  
Pan Seared Beef Medallion Steak Tips. Roasted Thin Fingerling Potatoes. English Cucumber. Cherry Tomatoes. Seasonal Radish. Avocado. Hand Torn Croutons. Arugula. Gorgonzola and Horseradish Cream.

**THE LODGE GARDEN Half \$6 Full \$12 (GF) (VEG)**  
Bourbon Cured Bacon. Seasonal Tomatoes. Scallion. Sunflower Seeds. Hydroponic Romaine. Smoky Bacon Ranch.

## TACOS

Add a Side of Fries \$4.  
Tacos are Served on a Delicious 6" Flour Tortilla.

**MN WALLEYE TACOS \$13**  
Crispy Cornmeal Dusted. Local Wild Rice and Brown Rice Blend. Mirepoix Slaw. Smokey Mayo.

**VEGGIE STREET TACOS \$10 (GFA)**  
*SNOW BIRD FLAVORS!*  
Avocado. Peppers. Brown Rice. Cotija. Elote.

**SMOKY SHRIMP TACOS \$14**  
Avocado. Cilantro. Daikon Radish and Carrot Slaw. Smoky Aioli. Crisp Wontons.

## LOCAL SLIDERS

3 Sandwiches or 2 Sandwiches with a Cup of Soup.  
All Served with French Fries.

**LOCAL BURGER SLIDERS \$13 (GFA)**  
Hollister Farms Grass Fed Beef. Fox Farm Uncured Bacon. Amablu. Smokey Mayo.

**LOCAL BISON MEATLOAF BBQ SLIDERS \$14**  
Smoked Cheddar. Fried Onions.

**FRIED PORTOBELLO MUSHROOM MINIS \$13 (VEG)**  
Chevré. Arugula. Smokey Aioli. Truffle Oil.

# HANDHELDS

**LOBSTER MAC-N-CHEESE BURGER** \$16 *BACK BY POPULAR DEMAND!*  
½ lb. Chopped Top Black Angus Beef and Short Rib Patty. Smoky Mayo. Truffle Toasted Artisan Bun.

**THE BURGER** \$15 (GFA)  
½ lb. Chopped Top Black Angus Beef and Short Rib Patty. Bourbon Cured Bacon. Crispy Onions. Beer-BQ. Smoked Cheddar. Toasted Artisan Bun.

**FROM THE GARDEN BURGER** \$12 (VEG)  
Three Grain Plant-Based Patty. White Cheddar. Avocado. Onion. Arugula. Chipotle Aioli. Lingonberry Jam. Toasted Ciabatta.

**MESCHKE'S CLUB HOUSE TURKEY** \$15 (GFA)  
Smoked in House Minnesota Turkey. Thick Cut Bourbon Cured Bacon. Smoked Provolone. Seasonal Tomatoes. Vidalia Onion. Chipotle Aioli. Lingonberry Jam. Hand Cut and Toasted Brioche Bread.

**CRUNCHY CALAMARI PO'BOY** \$16  
Lightly Breaded Calamari. Rustic Garlic Lemonaise. Vidalia Onion. Seasonal Tomatoes. Arugula. Lightly Toasted Hoagie.

**THE SASQUATCH** \$16 *AS BIG AS THE MYTH!*  
½ lb. Chopped Top Black Angus Beef and Short Rib Patty. Caramelized Onions. Wild Mushrooms. Bourbon Cured Bacon. Smoked Provolone. Boursin Cheese. Gorgonzola and Horseradish Cream. Hand Cut and Toasted Brioche Bread.

**GREEN BEAN CASSEROLE** \$14  
Pan Seared Beef Medallion Steak Tips. Caramelized Onion and Wild Mushroom Cream. Crispy Green Beans. Toasted Almonds. Double Smoked Provolone. Truffle Toasted French Roll.

## ENTRÉES

Available after 5pm

**"BUILD A BOWL"** \$22 Comes with Udon Noodles and Fresh Veggies (GFA)  
*PICK A PROTEIN:* Ahi Tuna • Smoke House Pork Belly • Chicken Breast • Argentine Red Shrimp  
*PICK A SAUCE:* Sesame Ginger Jus • Miso Honey • Thai Red Curry  
*CHOOSE YOUR HEAT:* Mild or Waiver

**MESCHKE'S MINNESOTA TURKEY POT PIE** \$20  
Slow Cooked and Smoked in House. Parsnips and Seasonal Root Vegetables. Served in a Cast Iron Under a Flaky Crust.

**PRAIRIE BAY'S CHICKEN PENNE** \$19  
Pan Seared Spicy Sausage. Bacon. Chicken. Caramelized Onions. Roasted Garlic. Blanched Spinach. Anisette Cream.

**LOBSTER MAC CAST IRON CASSEROLE** \$18 *THE LOCAL FAVORITE!*  
Creamy Lobster Mac and Cheese. Blanched Spinach. Toasted Fresh Bread Crumbs. Truffle Oil Drizzle.

### MEAT AND POTATOES

All Proteins are Served with Rosemary and Reggiano Crusted Fingerlings and House Seasoned Green Beans.  
Sub Coconut Sweet Potato Purée \$1 • Sub Minnesota Wild Rice Pilaf \$2 • Sub Lobster Mac and Cheese \$6

#### - CHOOSE YOUR PROTEIN -

6oz. Grilled Filet Mignon \$29  
Crispy Onion. Gorgonzola. Veal Demi Glace..

Fenceline Beer Battered Icelandic Cod \$16  
Lemon and Baby Dill Remoulade.

Pretzel Crusted MN Walleye \$23  
Sweet Corn and Mustard Aioli. Lemon.

Forest Foraged Fungi Chicken \$18 (GFA)  
Pan Seared Chicken Thighs. Crispy Onions.  
Caramelized Wild Mushroom Cream.