



Current Hours: Wed. - Thu. 4-8 Fri. 11 - 8, Sat. 12 - 8 and Sun. 11 - 8

Starters

SESAME GINGER PORK POTSTICKERS 14

Local Root Vegetable Slaw, Miso-Honey Glaze

GREEN BEAN POUTINE 11

Crispy Breaded Green Beans, Roasted Garlic, Thick Cut Bacon, White Cheddar Cheese Curds, Meschke's Local Turkey Gravy

AT THE CABIN CALAMARI 15

Lightly Breaded, Black Pepper, Rustic Garlic Lemonaise, Sweet Peas and Greens

FIRECRACKER CLAMS 15

Crispy Breaded Clam Strips, Spicy Mayo, Scallions, Toasted Sesame Seeds, Wonton Crisps, Cilantro & Thai Ginger Dipping Sauce

AHI TARTARE 15

Marinated Ahi Tuna, Wontons, Avocado, Cucumbers, Cilantro

Entrees *Available after 5pm*

LOBSTER MAC CASSEROLE 18

Creamy Lobster Mac & Cheese, Blanched Spinach, Toasted Fresh Bread Crumbs, Truffle Oil Drizzle

PRAIRIE BAY'S CHICKEN PENNE 19

Pan Seared Spicy Sausage, Bacon, Chicken, Caramelized Onions, Roasted Garlic, Blanched Spinach, Anisette Cream

PRETZEL CRUSTED MN WALLEYE 25

Sweet Corn & Mustard Aioli, Lemon. Served with Rosemary & Reggiano Crusted Fingerlings & House Seasoned Green Beans

BUILD A BOWL 22

Udon Noodle Bowl with Garlic, Ginger, Onion, Broccoli Slaw, and Roasted Red Peppers
Pick a Protein: Ahi Tuna - Smoked House Pork Belly - Chicken Breast - Argentine Red Shrimp
Pick A Sauce: Sesame Ginger Jus - Miso Honey - Thai Red Curry
Choose Your Heat: Mild - Spicy

RED SNAPPER 24

Six Pepper Seared Red Snapper, House Made Salsa Verde, Sweet Corn & Mango Salsa with Brown Rice

THE HOUSE HALIBUT 34

Wild Caught Alaskan Halibut, Pan Seared. Served with Rosemary & Reggiano Crusted Fingerling Potatoes & Seasoned Green Beans & Yuzu-Basil Aioli

6 OZ. GRILLED FILET MIGNON 29

Crispy Onion, Gorgonzola & Veal Demi Glaze served with Rosemary & Reggiano Crusted Fingerling Potatoes & Green Beans
Make it Surf n' Turf! Add Sauteed Shrimp for \$7

Handhelds

THE SASQUATCH 17.50

1/2 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

THE BURGER 16.50

1/2 lb Chopped Top Black Angus Beef and Short Rib Patty, Bourbon Cured Bacon, Crispy Onions, BBQ, Smoked Cheddar, Toasted Artisan Bun

LOCAL BURGER SLIDERS 15

Hollister Farms Grass Fed Beef, Fox Farm Uncured Bacon, Amablu, & Smokey Mayo

LOCAL BISON MEATLOAF BBQ SLIDERS 15

Smoked Cheddar, Fried Onions

FROM THE GARDEN BURGER 13

Three Grain Plant-Based Patty, White Cheddar, Avocado, Onion, Arugula, Chipotle Aioli, Lingonberry Jam, Toasted Ciabatta

KATSU CHICKEN SLIDERS 14

Hand Breaded Panko Chicken tossed in our House Poke Marinade with Napa Slaw, Cucumber & Cilantro served with Spicy Japanese Mayo

MESCHKE'S CLUB HOUSE TURKEY 15

Smoked in House Minnesota Turkey, Thick Cut Bourbon Cured Bacon, Smoked Provolone, Arugula, Seasonal Tomatoes, Vidalia Onion, Chipotle Aioli & Lingonberry Jam on Ciabatta

WHITE FISH TACO TRIO 14

3 Soft Shell Tacos filled with Crispy Beer Battered White Fish, Brown Rice, Sweet Corn & Mango Salsa & Chipotle Aioli

THE BLTT 16

Pan Seared & Corn Meal Breaded Tilapia with Hydroponic Romaine, Seasonal Tomatoes, Apple Wood Smoked & Pulled Bacon, Yuzu-Basil Aioli on Toasted Ciabatta

Salads

THE LODGE GARDEN half 6 Full 12

Bourbon Cured Bacon, Seasonal Tomato, Scallion, Sunflower Seeds, Hydroponic Romaine, Smokey Bacon Ranch

AHI TUNA POKE RICE BOWL 17

Ginger, Garlic, Scallions, Brown Sugar Soy, Sliced Avocado, Edamame, Cilantro, Crisp Wontons, Brown Rice

SHRIMP TEMPURA 16

Five Crispy Shrimp Tempura, Mandarin Oranges, Toasted Sesame Seeds, Sweet Vidalia Onion, Wonton Crisps, Arugula & Sesame Ginger Dressing