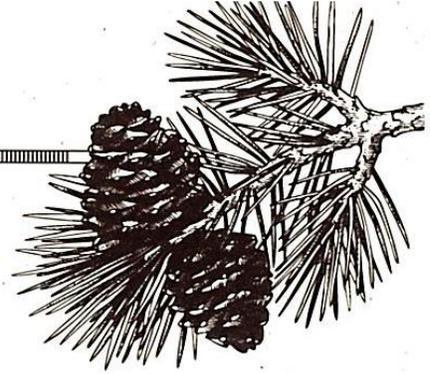


Lunch Menu



SOUPS & SALADS

HOMEMADE SOUPS & CHILI CUP \$6 BOWL \$7.50

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 \$9

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

CURRIED CHICKEN SALAD \$17

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

KANSAS CITY STEAK SALAD \$19

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.

SPRING GODDESS SALAD \$17

Breast of natural chicken, sugar snap peas, grilled asparagus, shaved radish, scallions, shredded carrots, red peppers, chopped egg and crumbled goat cheese served on crisp greens. Served with Creamy Red Goddess Dressing.

SINGAPORE SALMON SALAD \$19

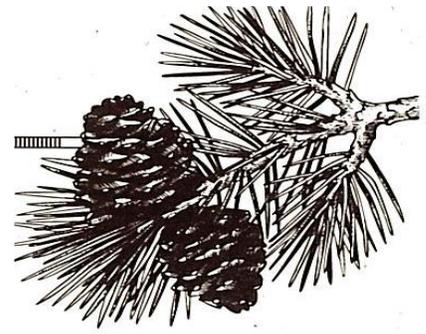
Herb-seared salmon filet, crisp greens, red peppers, broccoli, onions, carrots, tomatoes & pea pods. Topped with cashews & served with our Soy Lemon Vinaigrette.

KDK SALAD \$17

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, Creamy Maple Horseradish, Balsamic Tawny Port Vinaigrette, Curried Vinaigrette, Creamy Red Goddess and Creamy Pepato Cheese





LODGE FAVORITES

CHEF'S CHOICE BREADED CANADIAN WALLEYE \$26

Served with remoulade, oven roasted seasonal vegetables and starch.

TENDERLOIN STEAK \$22

Pan-seared beef tenderloin with Morel Mushroom Ramp Butter, served with our homemade mashed potatoes & gravy and fresh vegetable.

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.

GRILLED CHEESE \$16

Wisconsin Swiss & aged Cheddar cheeses layered with tomato, red onion & bacon on natural grain bread & grilled until crusty & melting hot. Ralph Stayer likes his with just a touch of Dijon Mustard.

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.

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.

GRILLED HAM & BRIE \$17

House made Brioche bread grilled with Miesfeld's double smoked ham, homemade brambleberry preserves and Brie cheese.

DELI STYLE SHAVED ROAST BEEF SANDWICH \$19

Shaved roasted beef tenderloin piled on Tuscan bread with cherrywood smoked bacon, Sartori Black Pepper Bellavitano cheese spread, tomato slices and crisp lettuce.

TURKEY, GOUDA & BACON JAM \$18

Sliced breast of turkey, creamy Gouda cheese and our newly famous house made bacon sweet onion jam grilled on Tuscan bread and served with Creamy Red Goddess Dressing for dipping.

DIJON HERB SMOKED CHICKEN SALAD \$17

Miesfeld's smoked chicken tossed with Dijon herb mayonnaise, crisp celery and scallions, served on our house made 9-Grain Sunflower bread with mixed greens.

