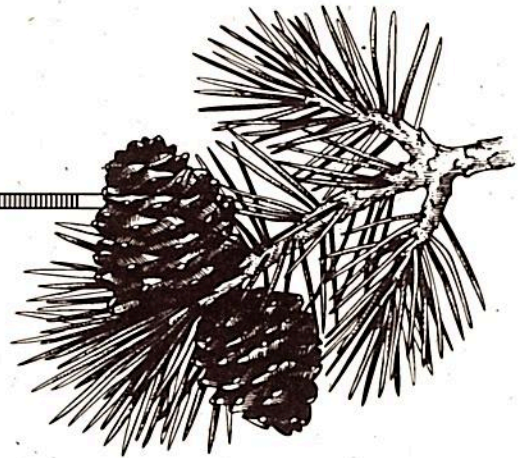


# SOUPS & SALADS

---



## **HOMEMADE SOUPS \* CUP \$6 BOWL \$7.50**

*Our soups are made from scratch using homemade stock and fresh ingredients. Sometimes wildly inventive, other times familiar classics, but always specialties of the house.*

## **RIVER WILDLIFE CHILI \* CUP \$6 BOWL \$7.50**

*Chunks of lean ground beef, kidney beans, tomatoes and our special seasonings are simmered together to create an all-time River Wildlife favorite. Served with cheese and sour cream.*

## **CURRIED CHICKEN SALAD \* \$16**

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

## **LODGE SALAD \* \$9**

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

## **SMOKEHOUSE COBB SALAD \* \$16**

*Our version of this classic salad will truly become one of your favorites. Crisp greens are topped with slices of smoked breast of chicken, applewood-smoked bacon, tomatoes, scallions, avocado, egg wedges and Wisconsin Blue cheese. Served with your choice of our homemade salad dressings.*

## **RIVER WILDLIFE CHOPPED SALAD \* \$16**

*Shaved broccoli, kale, scallions, apples, dried cranberries, toasted pepitas, white cheddar cheese, pickled beets, applewood-smoked bacon and Creamy Maple Horseradish dressing.*

## **KANSAS CITY STEAK SALAD \* \$18**

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

## **SINGAPORE SALMON SALAD \* \$18**

*Herb-seared salmon fillet, crisp greens, broccoli, onions, carrots, tomatoes and pea pods. Topped with cashews and served with our Soy Lemon Vinaigrette.*

## **KDK SALAD \* \$16**

*So often requested that we decided to put it on our lunch menu: mixed greens, breast of chicken, garbanzo beans, cucumber slices, slivers of red onion, tomatoes and avocado slices. Healthy and ever so delicious! Served with your choice of our homemade dressings.*

---

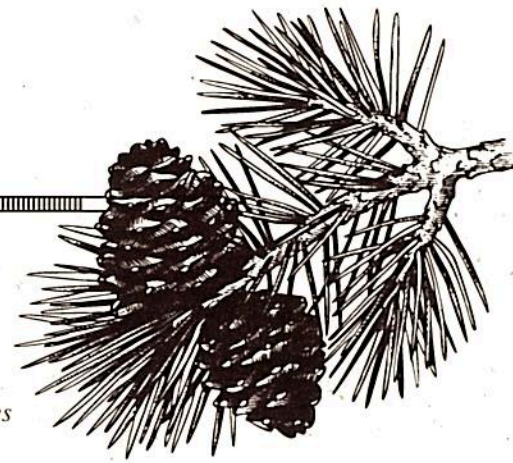
## **OUR HOMEMADE SALAD DRESSINGS**

*Soy Lemon Vinaigrette, Roast Garlic Ranch, Sour Cream Blue Cheese, Balsamic Tawny Port Vinaigrette, Curried Vinaigrette, Buttermilk Roasted Red Onion, Lemon Basil Vinaigrette and Creamy Maple Horseradish.*

---

# LODGE FAVORITES

---



*All sandwiches can be prepared with gluten-free bread.*

## **PHEASANT BLT \* \$18**

*Slices of oven-roasted pheasant breast, bacon, green leaf lettuce and tomato slices with our roasted-garlic mayonnaise on toasted Tuscan bread.*

## **TENDERLOIN STEAK \* \$21**

*Pan-seared tenderloin with a whiskey-onion-bacon butter served with a side of our homemade mashed potatoes and fresh vegetable.*

## **GRILLED CHEESE \* \$16**

*Nothing nicer could happen to fine Wisconsin Swiss and aged Cheddar cheeses than layering them with tomato, onion and bacon slices on natural-grain bread and grilled until crusty and melting hot. Ralph Stayer likes his with just a touch of Dijon mustard.*

## **BACKWOODS BEEFSTEAK \* \$18**

*A flavorful half pound of ground prime rib served on a crusty hearth roll with your choice of the following toppings: oven-roasted mushrooms, crisp bacon and Swiss or Cheddar cheese. Served with red onions, tomato slices and leaf lettuce on the side.*

## **THE LUMBERJACK \* \$16**

*Melt-in-your-mouth tender chunks of pot roast with rich beef gravy with a side of Bob Melzer's favorite mashed potatoes. Yummy!*

## **GRILLED HAM & GOUDA \* \$16**

*Cinnamon-swirl bread is paired with our homemade apple pie jam, slices of Miesfeld's double-smoked ham and Gouda cheese to create a winning combination of flavors.*

## **ORCHARD TURKEY WRAP \* \$17**

*House-roasted turkey breast, artisanal greens, dried cherries, apples, green onions, white Cheddar cheese and crisp bacon tossed in Creamy Maple Horseradish dressing and rolled in a whole wheat wrap.*

## **SMOKED PHEASANT REUBEN \* \$18**

*Richly flavored slices of farm-raised smoked pheasant, browned sauerkraut and Gruyère cheese with a horseradish and sweet pickle Thousand Island dressing, grilled on a marbled rye bread.*

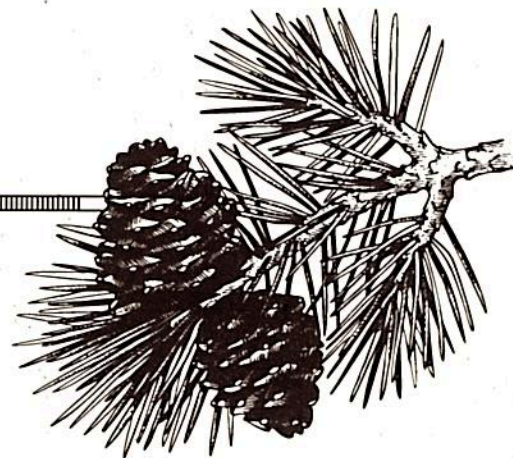
## **BEEF TENDERLOIN GORGONZOLA MELT \* \$19**

*Roasted beef tenderloin layered with applewood-smoked bacon, caramelized onions, wild mushrooms and Gorgonzola cheese, broiled open-faced on sourdough bread.*



## **DESSERTS** \$10 PER ITEM

---



### **CARROT CAKE WITH MAPLE CREAM CHEESE FROSTING**

*Ultra moist, rich and wholesomely delicious—a triple-layer dessert that will become an all-time favorite.*

### **SANDRA'S BROWNIES**

*Moist, luscious, dark-as-midnight brownies topped with homemade vanilla bean ice cream and our Espresso Fudge Glaze. Served warm.*

### **SEA SALT CARAMEL ICE CREAM**

*Reminiscent of old-fashioned candy caramels, our rich, creamy Sea Salt Caramel Sauce is one of our signature items. We swirl it into our homemade vanilla bean ice cream to create a classic combination.*

### **FRENCH SILK PIE**

*A must for chocolate lovers, this classic frozen dessert is a sublimely light and silky combination of chocolate, whipped cream and pecans.*

### **VANILLA BEAN ICE CREAM**

*Made with rich Wisconsin cream, farm-fresh eggs and Madagascar vanilla beans, this scrumptious ice cream is delightful on its own or perfectly complemented by a generous drizzle of our Espresso Fudge Glaze or Sea Salt Caramel Sauce.*

### **FRUIT CRISP**

*Fresh, seasonal fruit with a crunchy topping of buttery brown sugar oatmeal streusel and garnished with a scoop of vanilla bean ice cream.*

---

## **CHILDREN'S MENU** \$12 PER ITEM

*Served with chips and fruit*

**GRILLED CHEESE SANDWICH**

**CHICKEN TENDERS**

**PEANUT BUTTER & JELLY SANDWICH**

*Served with fruit*

**BUTTERED NOODLES**

**MACARONI & CHEESE**

**POT ROAST & GRAVY  
WITH MASHED POTATOES**

---