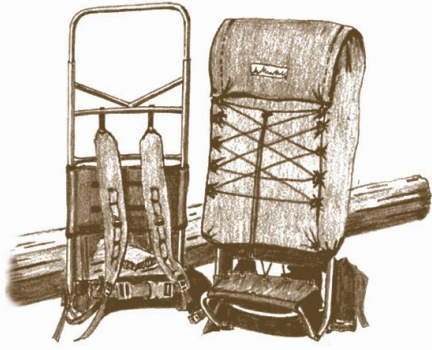


SMALL PLATES



BACON WRAPPED SCALLOPS pan seared then oven roasted with a citrus garlic cream sauce 9

WILD GAME SAUSAGE SAMPLER (a different sampling every week!) with roasted potatoes, caramelized onions and our own bbq sauce 10

WHISKEY SHRIMP served over a bed of field greens, pan seared, finished with makers mark & lime 9

PORTABELLA MUSHROOM stuffed with roasted chicken, kalamata olives, tomatoes & cheese 7

BUFFALO FLANK STEAK served over caramelized onions & basted with housemade bbq sauce 8

WILD BOAR FLATBREAD topped with alfredo sauce, wild game sausage, portabellas, red bell peppers & parmesan cheese 9

WILD GAME EGGROLLS housemade & crispy, served with a tempura green bean bundle & two dipping sauces 8

BUFFALO LETTUCE WRAP grilled, marinated buffalo flank steak & crispy veggies served with two dipping sauces 11

SASKATOON SPICY SHRIMP skewered, grilled and served with spicy remoulade 9

LOLLIPOP LAMB four hickory-seared chops with a natural demi glace and field greens 11

SPINACH ARTICHOKE DIP topped with applewood bacon and served with housemade chips 9

NORTHWESTERN STEAMERS fresh clams and mussels steamed in chardonnay & vermouth 11

CRAB CAKES fresh lumpmeat cakes with a cajun remoulade and veggie slaw 10

SALADS

HOUSE SALAD mixed field greens, chopped romaine, grape tomatoes 4

BEEFSTEAK TOMATO with sweet onions, basil, toasted pecans & buffalo mozzarella, lightly tossed in our house vinaigrette 8

HEARTS OF ROMAINE CAESAR SALAD crisp & fresh, with our own housemade croutons 5

BLT WEDGE heart of iceberg with creamy blue cheese, applewood bacon and grape tomatoes 8

LAKES, STREAMS & OCEANS

CEDAR PLANK SALMON oven roasted on cedar slats then finished with citrus cream chardonnay 19

PECAN CRUSTED SALMON lightly seasoned then brushed with dijon mustard & honey, crusted with georgia pecans and oven roasted 19

CITRUS SHRIMP & SCALLOP SKEWERS hickory grilled and served with field greens and a remoulade dipping sauce 22

RAINBOW TROUT fresh from the cold, clear, idaho waters and grilled for a light smoky flavor, served sizzling in the pan with plum bbq or lemon pepper seasoning 19

FRESH FROM THE STREAM ask your server for today's selection

FISHERMAN'S PASTA littleneck clams, p.e.i. mussels and gulf shrimp with chardonnay, vermouth and garlic 18



SIDES

4 each or 2 when substituting for house mashed
baked russet potato • garlic cream potatoes • oven roasted yukon golds
hickory grilled three cheese & mushroom polenta • sweet potato fries
chef's seasonal vegetable; grilled, roasted or tempura • housemade onion rings

All of our steaks are choice grade, mid-western, corn-fed beef from Grand Island, Nebraska and are aged a minimum of four weeks. Steaks and lodge specialties are seasoned with sea salt and ground black pepper and grilled over a live hickory fire.

LODGE SPECIALTIES

(served with northwest, skin-on, roasted garlic mashed potatoes)

ELK TENDERLOIN *eight ounce portion with grilled portabellas & our signature ginger demi glace 28*

OSTRICH FILET *hand-cut fan filet with a citrus infused red wine demi glace 30*

BUFFALO FLANK STEAK *with caramelized onions and housemade honey bbq 23*

SASKATOON'S MIXED GRILL *a selection of three wild game cuts with a wild mushroom cream 25*

VENISON RIB CHOPS *two rack chops finished with a wild mushroom demi glace 27*



TAME GAME

(served with northwest, skin-on, roasted garlic mashed potatoes)

PORK TENDERLOIN *center cut medallions, pan seared and finished with portabella zinfandel demi glace 16*

RIBEYE STEAK *fourteen ounce center cut served with a horseradish cream 25*

VEAL RACK CHOP *twelve ounce center cut with grilled mushrooms and a portabella zinfandel demi glace 35*

FILET MIGNON *eight ounce cut, hand selected and finished with sautéed portabellas 30*

SIRLOIN STEAK *ten ounce baseball cut served with housemade onion rings 19*

BLUE CHEESE NY STEAK *twelve ounce center cut topped with blue cheese, applewood bacon & scallions 27*

PORK RACK CHOP *Niman Ranch twelve ounce chop, lightly brined and served with brandied apples 25*

RACK OF LAMB *full new zealand rack finished with a zinfandel demi glace \$ 32*



THE BIRDS

REMINGTON ROASTED DUCK *oven roasted half duck finished with a citrus demi glace 22*

CAMPFIRE CHICKEN *hickory grilled, herbed, double breast finished with roasted georgia pecans & a tarragon cream sauce 16*