

STARTERS

Belly Bites

crispy pork belly, house teriyaki, ancho dust, spring pea puree
\$16 *gf*

Scinnie Curds

beer battered Ellsworth white cheddar, charred jalapeno aioli \$11 *v*

Mushroom Crostini

herby mushrooms, LeClare Creamery goat cheese, chimichurri \$15 *v*

BOWLS AND GREENS

Bleu Cheese Wedge

romaine wedges, tomatoes, red onion, bacon, and creamy bleu dressing with Maytag Bleu Cheese chunks \$16 *gf* - *with 4oz. filet mignon \$30*

Grilled Caesar

creamy Caesar, Sartori Sar Vecchio, and buttered crumb \$14 *add chicken +\$7*

Lodge Salad

Hillstar Farm leafy greens, red onion, cranberry, dried pomegranate, sliced apple, Maytag Bleu Cheese, maple vinaigrette \$14 *gf v*

Lobster Bisque

classically creamy bisque and crisp honey croutes \$14

French Onion

beefy broth, caramelized onions, baguette, Wisconsin-made gruyere cheese \$12

COMPOSED DISHES

Wild Caught Scallops

fresh, pan-seared scallops nestled on butter poached asparagus, edamame, and peas with crispy prosciutto and spring pea cream \$40 *gf*

Duroc Tomahawk

brined and grilled bone-in pork, chimichurri, fire roasted succotash, creamy polenta
\$37 *gf*

Norwegian Salmon

horseradish crusted fresh salmon, kale, mushrooms, balsamic, and creamed white beans.
\$34

Chicken Oscar

classic chicken roulade with crab meat, white cheese, and prosciutto on whipped potatoes with asparagus and béarnaise \$32

FARM AND PASTURE

Dinners are served with chef's vegetable and choice of potato - gf

Ribeye*

16 oz. hand cut
\$45

Filet Mignon*

8 oz. center cut
\$46

60-Day Dry Aged Ribeye*

Medow Farms Organic
Local, USDA Organic Beef
MP

Wagyu Hanger*

8 oz. pan-seared and sliced
American raised, imported
Japanese cattle \$52

TOMAHAWK, WISCONSIN

Consuming raw or undercooked meat can increase your risk of contracting a food born illness, especially those with weakened immune systems.

The Tomahawk Experience

48 oz bone-in beef ribeye* chargrilled and sliced
perfect for two - including leafy green salads, seasonal vegetable,
two side pieces, and chef's choice sauce \$150

SIDE PIECES

Whipped Potatoes
roasted garlic, melted butter \$6 gf

Lobster Mac
white cheese, bisque, buttered crumb \$20

Truffle Frites
white truffle oil, French onion aioli \$12 gf

Grilled Asparagus
lemon vinaigrette, Sartori Sar Vecchio \$11 gf

ENHANCEMENTS 5

Béarnaise

G5 Truffle Butter

Sautéed Mushrooms

Caramelized Onions

Maytag Bleu Cheese Crust

Hillstar's Leafy Green Salad

MAKE IT SURF

Cold Water Lobster Tail *MP*

Fresh Sea Scallops *trio* \$25

Gather Around a Pot of Fondue

melted Swiss cheeses, apples, potatoes, grape tomatoes, cornichons,
and MKE Pretzel Co. Bavarian bites. \$60 *v serves 4*

LODGE BURGER 8 oz.* gourmet grind, butter toasted bun
and the fixings \$15

WEEKENDS IN WISCONSIN

Friday Night Fish Fry 15 / 20 / 25 - Saturday Prime Rib* 35 / 40

SWEETS

Creme Brulee *vanilla bean custard, toasted sugar* \$11 gf

Cookie & Ice Cream *from Butcher Shop Bake Co. served a la mode* \$10

Seasonal Cheesecake *with fresh berries, locally made* \$12

Tableside S'mores \$12 / *serves two / need s'more? - \$5 per guest*

LAKE NOKOMIS

Please note the following: v - vegetarian / gf - gluten free / one check for groups of 8 or more.