

Appetizers



Wild Game Sausage

Smoked Bison & Elk sausages charbroiled, served with tortilla chips, smoked corn relish & black bean dip
14.25

Tavern Wings

Eight fresh chicken drumettes, fried golden brown
Served Asian or Buffalo style
9.50

P.E.I. Mussels

Pan steamed, finished with a white wine garlic cream sauce
14.25

Tavern Onion Rings

Fresh sliced onions, hand breaded, fried golden brown, served with Chipotle aioli
7.00

Fried Pickles

Fried golden brown, Served with Ranch Dressing
7.50

Crispy Calamari

Hand-breaded, freshly cut calamari, fried golden brown,
Accompanied by a tangy vinaigrette & Marinara sauce
15.00

Baked Brie

Brie wrapped in puff pastry, then baked golden brown, decorated with fresh fruit, raspberry Melba sauce & water crackers
12.50

Soups & Salads



Bison Chili

Served with Cheddar cheese & diced onions
5.50

Baked French Onion

Topped with a garlic crostini & Swiss cheese
5.50

Seafood Bisque

A Marys Lake Lodge specialty,
A sherry cream bisque with lobster, scallops & shrimp
Cup 8.50 Bowl 12.50

Add a Charbroiled Chicken Breast ~ 4.50 or a Charbroiled Salmon Fillet ~ 5.50
To any of the Salads

Lodge Caesar

Crispy romaine with parmesan, pecorino & romano cheeses & Lodge-made croutons
Tossed with Lodge-made Caesar dressing
Side 4.50 Entrée 9.00

Iceberg Wedge

Topped with Bleu cheese crumbles, diced onions, tomatoes, crumbled bacon with bleu cheese dressing
Side 4.50 Entrée 9.00

Stuffed Portabella

Balsamic marinated portabella, grilled, topped with roasted roma tomato halves and Italian cheeses. Served on a bed of spinach tossed with balsamic vinaigrette & roasted red peppers
13.00

Served on a Kaiser roll with your choice of sides
Add 1.00

Smoked Salmon

Peppercorn encrusted honey smoked salmon on a bed of fresh greens tossed with a lemon cucumber vinaigrette
15.00

Lodge Mixed Greens

Fresh greens topped with sliced red onion, tomatoes & cucumbers
Served with choice of dressing
Side 4.50 Entrée 8.00

Chalet Fresh

Fresh greens topped with sundried cranberries, pecans, diced red onion, diced tomatoes, mandarin oranges & feta cheese.

Garnished with cucumbers & dark cherry vinaigrette on the side
11.00

Sandwiches

All sandwiches are served with your choice of Lodge- made Potato Chips, Beer Battered Fries, Sweet Potato Fries, Cottage cheese or Fruit

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### Tavern Burger or Chicken Breast

Your choice of an 8 oz certified Angus patty or an 8 oz chicken breast, Charbroiled, served on a grilled Kaiser roll with lettuce, tomato, red onion and pickles

Choose up to three toppings

Grilled onions  
Sautéed mushrooms  
Honey bacon

Fried jalapeno  
BBQ sauce  
Roasted peppers

Fried Onions  
Choice of cheeses

May Substitute a Vegetarian Spicy Black Bean Burger as your protein choice

11.50

### Patty Melt

8 oz certified Angus patty, charbroiled, on grilled marbled rye bread with sautéed onions & American

11.50

### Marbled Rueben

Lodge-made sliced corned beef, grilled with Sauerkraut on marbled rye bread with Swiss Accompanied by Thousand Island dressing

12.50

### Prime Rib French Dip

8 oz of our slow roasted prime rib, thin sliced & dipped in our Lodge-made Au Jus Served on a hoagie bun with Au Jus on the side

12.50

### Salmon Fillet

8 oz fillet of salmon, charbroiled, finished with a lemon aioli & roasted red peppers Served on a Kaiser roll

14.50

### Prime Rib Philly Steak

8 oz of our slow roasted prime rib, thin sliced & dipped into our lodge-made Au Jus, topped with grilled onions, peppers, mushrooms & provolone

Served on a hoagie bun

13.50

### Tuna Melt

Albacore Tuna salad, lightly grilled with Kalamata olives. Served on focaccia bread With lemon aioli, Swiss cheese & grilled tomatoes

13.50

## Tavern Entrees

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Pot Roast

Tender slow-roasted beef. Served with roasted vegetables & mashed potatoes

14.75

Chicken or Eggplant Parmesan

Tender Chicken Breast or eggplant, hand breaded & fried golden brown, topped with Italian cheeses, served over a bed of fresh pasta with marinara & Alfredo sauces

15.50

Fish 'n' Chips

Strips of cod, beer battered & fried golden brown,

Served with Lodge spuds, tartar sauce, Southwestern style Cole slaw and lemon

15.00

Bison Meatloaf

Tender & juicy Bison meatloaf, topped with a rich tomato demi glaze. Served with mashed potatoes & vegetable du jour
16.50

Country Fried Steak

Certified Angus Beef tenderized, hand breaded & fried golden brown then finished with lodge-made creamy country gravy.

Served with mashed potatoes & vegetable du jour
14.75

Country Fried Chicken

Chicken breast tenderized, hand breaded & fried golden brown then finished with lodge-made creamy country gravy. Served with mashed potatoes & vegetable du jour
14.75

From the Farm

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Available after 5:00 pm

### Medallions of Tenderloin

#### Au Poivre

Certified Angus Beef Tenderloin Medallions peppercorn-encrusted & pan seared. Finished with sautéed wild mushrooms in a cognac cream sauce, served with mashed potatoes & vegetable du jour  
35~

### Filet Mignon

Certified Angus Beef Tenderloin, Lodge cut & wrapped with thick honey-cured bacon & charbroiled. Served with mashed potatoes & vegetable du jour  
4 oz. 22~ 8 oz. 34~

### Medallions of Tenderloin

#### Bordelaise

Certified Angus Beef Tenderloin Medallions, pan seared. Finished with a wild mushroom Burgundy wine demi glaze. Served with mashed potatoes & vegetable du jour  
35~

### New York Strip

12oz Certified Angus Beef Strip Steak, Lodge cut & Charbroiled. Finished with sautéed mushrooms & garlic butter. Served with mashed potatoes & vegetable du Jour  
26~

### Prime Rib

Slow Roasted herb encrusted prime rib, cut to order, served with mashed or baked potato & vegetable du jour. accompanied by Au Jus & horseradish cream sauce  
10oz. 22~ 14 oz. 26~

### Roasted Natural Chicken

Half of a Red Bird Farms Chicken de-boned & roasted with savory herb butter. Served with rice pilaf & Vegetable du jour  
18~

### Chicken Marsala

Tender chicken breast, lightly floured & pan Fried. Finished with a wild mushroom Marsala sauce, served over fresh pasta & vegetable du jour  
17~

## From the Sea

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Available after 5:00 pm

Campfire Trout

A fillet of Rainbow Trout lightly dredged in maple syrup & coated with a cornmeal breading then pan fried. Finished with a smoked tomato corn relish. Served with rice pilaf & vegetable du jour
24~

Rocky Mountain Rainbow Trout

Your choice of cooking styles.
Hand-breaded & fried golden brown. Finished with citrus almond glaze.
Broiled, finished with almond lemon butter
Served with rice pilaf & vegetable du jour
24~

Teriyaki Salmon

Salmon fillet charbroiled & finished with a wild mushroom teriyaki glaze. Served with rice pilaf & vegetable du jour
26~

Pecan crusted Swordfish

Swordfish fillet encrusted with crushed pecans then broiled. Finished with a mango cilantro glaze. Served with rice pilaf & vegetable du jour
28~

Cioppino

The Italian version of fisherman's stew.

Shrimp, scallops, calamari & cod sautéed with a spicy tomato sauce, served over a bed of creamy parmesan risotto
34~

Whiskey Shrimp

Large Shrimp, pan-seared. Finished with a whiskey cream sauce. Served with toasted crostini, creamy risotto & vegetable du jour
28~

Great Deals

Available all day

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#### Pasta Bowl

Fresh pasta noodles topped with your choice of Marinara, Alfredo or Vodka Sauce.  
Served with garlic bread  
7.50

#### Cheesy Garlic Bread

Garlic bread topped with Italian cheeses & broiled. Served with marinara sauce  
8.00

#### Hearty Chicken & Noodle

Classic savory chicken & vegetables over a bed of fresh pasta  
8.50

#### Grilled Cheese & Chili

Sourdough bread grilled cheese with American & cheddar cheeses, served with a cup of bison chili  
9.50

#### Gravy or Chili Fries

Your choice of creamy country gravy or bison chili over a bed of Beer Battered Fries  
Gravy 6.00 ~ Chili 8.00

#### Salad & French Onion

Side salad of Lodge Mixed Green or Caesar With a crock of French Onion Soup  
9.50



# Side Orders

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All Sides 2.95

Beer Battered Fries

Buttered Pasta

Sweet Potato Fries

Creamy Risotto

Mashed Potatoes

Baked Potato

Rice Pilaf

Lodge-made Potato Chips

From the Bar

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Check out our Bar Book for our award winning wine list,  
beer list & specialty liquors

## Cold Drinks

Coke, Diet Coke, Sprite, Root Beer, Lemonade, Ginger Ale, Iced Tea  
1.75

## Juices

Cranberry, Apple, Orange, Pineapple, Grapefruit  
Tomato, V-8  
2.50

## Milk

1.75

## Coffee

1.75

## Floats

Vanilla or Chocolate Ice Cream with choice of soda  
4.50

## Hot Chocolate

2.50

## Spiced Cider

2.50

## Hot Tea

Assorted Flavors are available  
1.75

