

# Appetizers

**\*Bruschetta** – Focaccia bread covered with chilled tomatoes, herbs and olive oil **8**

**\*Hummus** – Seasoned with savory roasted garlic with a side of pretzel crisps and veggies **8**

**Bacon Wrapped Shrimp** – Skewered shrimp wrapped in applewood smoked bacon with focaccia bread **8**

**Mini Pasties** – Here is a U.P. comfort food. Brown gravy served for dipping. Eh? Ya, you betcha! **8**

**Olive Cheese Dip** – If you like olives, you can't go wrong here, served with crusty focaccia **8**

**Cheese Curds** – Wisconsin white cheddar cheese fried golden. Ask for dipping sauce **8**

**Chicken Tenders** – All white meat whole tenderloin, lightly breaded. Ask for dipping sauce **8**

**Onion Rings** – Thick cut, crispy, breaded rings. Ask for dipping sauce **8**

**Rangoons** – Artichoke, spinach and cream cheese wrapped in a wonton **8**

**\*Vegetable Spring Rolls** – A blend of veggies wrapped in a traditional spring wrap **8**

*Sauces for dipping: BBQ, Ranch, Honey Mustard, Sweet & Sour, Zesty*

# Pasta Dinners

*All pasta dinners include choice of soup or salad and bread / cracker basket*

*Add Italian sausage, a grilled chicken breast or a shrimp skewer to any pasta dish – 3*

## **Creamy Pesto with Grilled Veggies 17**

Basil and cream covers a blend of peppers, onions, mushrooms and broccoli poured over fettuccine to create a house signature dish

## **\*Roasted Vegetable Fettuccine 17**

This dish is made with a blend of vegetables, roasted with garlic, olive oil and a hint of red pepper flakes to create a sauce that truly makes comfort food take notice

## **Seafood Serafino 18**

A blend of crab and shrimp folded into a dilled Monterey cream sauce over a bed of fettuccine

## **Fettuccine Alfredo 17**

A classic that never goes out of style

## **House Made Cheese Ravioli 17**

Stuffed pasta with blend of three cheeses and your choice of sauce

## **House Made Gnocchi 17**

Potato dumplings plump and tender covered in your choice of sauce

## **Sauces**

Marinara, Creamy Alfredo, Creamy Pesto, Butter and Garlic

**\*Vegan**

# Dinners

*All dinners include choice of soup or salad, side dish and a bread / cracker basket*

## **New York Strip 22**

10 ounces of fire grilled perfection with your choice of flavor\*\*

\*\*Classic – Northwoods seasoned

\*\*Garlic Herb Butter – Melted on top after grilling to bring over the top flavor

\*\*Bacon and Bleu Cheese – Sharp flavor melted with crispy crumbled bacon

\*\*Blackened – Cajun style with just enough kick to get your taste buds dancing

\*\*Mushrooms and Onion – Sautéed in butter for a traditional flavor treat

## **Beef Tips Burgundy 17**

Hand cut tenderloin tips in rich, dark gravy with just a hint of Burgundy wine

Your choice of mashed potato or pasta creates a dish to warm the heart and soul

Comfort food never had it so good – add sautéed mushrooms for - **1**

## **Salmon 20**

This fillet of salmon can be broiled with a savory, butter dill sauce or baked and glazed with a maple, peppered mustard sauce

## **Over the Top Baked Atlantic Cod 18**

A blend of crab, shrimp, asiago cheese and a hint of lemon top this loin of cod

## **Barbecued Chicken Thighs 17**

Succulent, trimmed thighs are rubbed and glazed with a sweet and spicy sauce

It's chicken that eats like a rib

## **Chicken Divan 17**

Fire grilled breast crowned with steamed broccoli spears and a creamy house signature sauce

**Oscars at the Caribou** – all Oscars topped with crab, grilled asparagus spears and bearnaise sauce

**Steak Oscar** - Our 10oz hand-cut New York Strip **35**

**Salmon Oscar** - Broiled salmon **35**

**Veal Oscar** - Tender veal cutlet, lightly breaded and fried **30**

**Chicken Oscar** - Grilled chicken breast **25**

# Sides

Add a second side for 2.00

Baked Potato

Baked Sweet Potato

Mashed Potato

French Fries

Sweet Potato Fries

Macaroni and Cheese

Steamed Vegetables

# Soups, Salads, Grains

**\*Exotic Grain Vegetable Bowl** – Quinoa, red and brown rice with roasted vegetables **12**

**Classic Caesar** – Fresh romaine tossed with croutons and Caesar dressing **10**

**Turkey, Bacon, Bleu Cheese** – Fresh romaine laden with oven roasted turkey, crispy bacon, bleu cheese, tomato, black olive, croutons and your choice of dressing:

French, Ranch, Bleu Cheese, Italian, Oil & Vinegar **15**

**Spinach Steak Salad** – Fresh spinach leaves topped with grape tomatoes, hard boiled egg, red onion, fresh mushrooms, red onion and a grilled steak skewer with hot bacon dressing on the side **15**

## Soup of the Day

Cup **4** Bowl **6**

### Chili

Cup **4** Bowl **6**

\*Vegan

# Sandwiches

*All sandwiches served with fresh fried potato chips and pickle spear.*

*Add 1.50 for French fries, sweet potato fries or onion rings.*

**Steak on Hoagie** – Fire grilled choice Angus beef with caramelized onions and Swiss cheese served on a toasted Hoagie **12**

**Grilled Veggie** – Red and green peppers, onions, mushrooms and tomato smothered in mozzarella cheese on a toasted hoagie **10**

**Turkey Bacon Melt** – Shaved turkey breast with bacon, lettuce, tomato, mayo and American cheese melted on a toasted hoagie **11**

**Reuben Hoagie** – Tender corned beef with fresh sauerkraut, Swiss cheese, Thousand Island dressing on a grilled Swedish rye hoagie **11**

**Lodge Burger** – 1/3 lb. beef **10**

Add lettuce, tomato, onion .60

Add cheese .50

Add bacon 1.50

Substitute Gluten free/vegan Beyond Burger for 1.50

# Children's Menu

**Chicken Tenders with fries 7**

**Macaroni and Cheese 5**

**Grilled Cheese with fries 5**

**Cheese Pizza 8**

We proudly serve



*Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may  
increase your risk of food borne illness.*



**BIG POWDERHORN**  
M O U N T A I N R E S O R T