

DINNER SIDES & ENTRÉES

served 5 pm—10 pm

on the side

STEAMED BROCCOLI	4
ROASTED BRUSSELS SPROUTS WITH BACON	4
BABY RED GARLIC MASHED POTATOES	4
MINNESOTA WILD RICE PILAF	3
SMOKEHOUSE POTATO SALAD WITH BACON	4
HOUSE SALAD	4

this & that

TRL DIRTY FRIES	10
-----------------	----

fries, BBQ smoked pork, bacon, mushrooms & co-jack cheese
all resting on top of a spotted cow cheese sauce

the grill

all steaks & pork chops are hand-cut & garnished with herbed butter
& served with house salad & choice of 2 sides

10 OZ BLACK ANGUS TOP SIRLOIN *	24
12 OZ BLACK ANGUS RIB EYE*	28
8 OZ CENTER CUT BONELESS PORK CHOP	18

Add to any steak:	wild mushrooms	1
	wisconsin bleu cheese	2

from the water

includes house salad & choice of dressing

HAND-BREADED WALLEYE	24
----------------------	----

baby red garlic mashed potatoes, steamed broccoli, lemon tartar
sauce & topped with maître d' butter

PAN-SEARED SCALLOPS	26
---------------------	----

baby red garlic mashed potatoes, roasted brussels sprouts
with bacon & a brown butter cream sauce

GRILLED SALMON	25
----------------	----

sweet potato hash, wild rice pilaf & a cranberry beurre blanc

FOR OTHER OPTIONS, GLUTEN/DAIRY FREE MENU
OR OUR FULL MENU,
PLEASE DIAL 21

local favorites

includes a house salad & choice of dressing

TENDERLOIN TIPS	20
-----------------	----

pan seared beef tenderloin tips with bacon & mushrooms,
beef jus, baby red garlic mashed potatoes,
peppered honey glazed carrots

CREAMY BROWN BUTTER CAVATAPPI PASTA	15
-------------------------------------	----

brown butter alfredo, roasted wild mushrooms, spinach
& petite tomatoes

GRILLED CHICKEN BREAST	18
------------------------	----

pan-roasted baby potatoes, roasted brussels sprouts with bacon,
forest mushrooms & cherry balsamic

REFRESHMENTS

served 6:30 am—10 pm

beverages	small	large
JUICE	2	3.25
OJ, tomato, apple, cranberry, V8, grapefruit		
COFFEE / RISHI ORGANIC HOT TEA		3
HOT CHOCOLATE / HOT APPLE CIDER		3
MILK 2%, skim or chocolate		3
ASSORTED SODAS / ICED TEA / LEMONADE		3
BOTTLED WATER spring or sparkling		3



room service
dial 21

BREAKFAST

served 6:30 am—11 am (Sunday until 12 noon)

daily sweets

WARMED MUFFIN	3
served with whipped butter	
CINNAMON “MONKEY” BREAD	4
cream cheese frosting	

fruits & grains

	small	large
SEASONAL FRUIT MEDLEY	2	4
LOW-FAT FRUIT YOGURT	4	4
STRAWBERRY BANANA SMOOTHIE	4	4
YOGURT, GRANOLA & BERRY PARFAIT	6	6
BUCKEYE OATMEAL	5	5
raisins & brown sugar on the side		

additions

WHOLE GRAIN, SOURDOUGH TOAST OR ENGLISH MUFFIN	2
with butter & jam	
THE EVERYTHING BAGEL & CREAM CHEESE	3
RIBBON CUT HASH BROWNS	3
SUGAR CURED BACON	3.50
SAUSAGE PATTIES	3.50
GRILLED WISCONSIN PIT HAM	3.50
ROASTED KIELBASA	3.50

eggs on the fly

ONE EGG & TOAST*	3
TWO EGGS & TOAST*	4
BREAKFAST SANDWICH	5
fried egg, grilled sausage patty, cheddar cheese & toasted english muffin	
SUNRISE SANDWICH	7
fried egg, sliced tomato, bacon, green top onions & herb cream cheese spread on a toasted everything bagel	

omelets

served with ribbon cut hash browns & toast	
HAM & CHEESE OMELET	9
cheddar & provolone cheeses & smoked diced ham	
VEGGIE LOVERS OMELET	9
mushrooms, tomatoes, spinach, scallions & smoked gouda cheese	
DENVER OMELET	9
wisconsin pit ham, diced peppers, diced onions & cheddar cheese	
SMOKEHOUSE OMELET	10
wisconsin pit ham, bacon, sausage & smoked gouda cheese	

griddle & iron

BUTTERMILK GRIDDLE CAKES	5
served with warmed maple syrup & whipped butter	
PUMPKIN GRIDDLE CAKES	6
maple pecan butter & whipped cream	
APPLE COBBLER FRENCH TOAST	7
sautéed apples & raisins topped with almond & granola crumbles	
HOT IRON WAFFLE	6
topped with whipped cream & fresh strawberries	

trl platters

CLASSIC EGGS BENEDICT*	9
grilled wisconsin pit ham, hollandaise sauce & ribbon cut hash browns	
TRL HASH*	10
2 over easy eggs served on top of hash browns with sautéed onions, peppers, bacon, sausage, tomato & asparagus covered with shredded provolone & hollandaise sauce served with toast	
WISCONSIN SCRAMBLE	8
scrambled eggs, peppers, onions & roasted kielbasa covered in parmesan cheese sauce served with hash browns & toast	
FARMERS BREAKFAST*	10
2 eggs any style, roasted kielbasa, hash browns & toast	

*consuming raw or uncooked meats, poultries, seafood, shell fish or eggs may increase your risk of food borne illnesses.

A 20% service charge & a 1.50 delivery charge will apply to all room service orders.

EVERYDAY FAVORITES

served 11 am—10 pm

this & that

HAND-DIPPED ELLSWORTH CHEESE CURDS	9
spotted cow ale battered with a dill ranch sauce	
ARTICHOKE & FOUR CHEESE FONDUE	10
toasted artisanal bread	
BUCKET OF SHRIMP	11
baker’s dozen, tangy cocktail sauce & fresh lemon wedges	
DESIGNER DEVEILED EGGS	3
chicken eggs, smoked tomato aioli & bacon chip	

flat breads

PROSCIUTTO & ARUGULA	10
basil pesto, tomatoes, shaved prosciutto, provolone & parmesan cheeses with baby arugula	
WILD MUSHROOM & ASPARAGUS	10
wild mushroom medley, asparagus, sundried tomatoes, rosemary olive oil & feta cheese garnished with a cherry balsamic glaze	

soups & salads

	side	meal
CHICKEN & WILD RICE SOUP	4	7
FEATURED SOUP	4	6
HOUSE SALAD	4	6
CAESAR SALAD	5	8
fresh cut romaine lettuce, homemade croutons, parmesan cheese & a lemon wedge		
FALL SQUASH SALAD	10	
field greens, butternut squash, dried cranberries, asparagus, candied walnuts, & goat cheese dressed with a tart cherry & port vinaigrette		
FORK & KNIFE WEDGE SALAD	10	
cut to order iceberg lettuce, thick cut bacon, carrots, radish, tomatoes, smoked bleu cheese served with choice of dressings		

APPLE & SPICED PECAN SALAD	8
field greens, spiced pecans, dried apricots, red onion & sliced apple with white wine vinaigrette	

Add to any salad:	grilled chicken breast	4
	seared salmon	6

burgers & sandwiches

all our burgers are half-pound angus beef patties served on an egg kaiser bun; served with a choice of fries, lodge chips, signature pecan feta slaw or smokehouse potato salad (substitute a cup of soup or salad for 2)

TRL BURGER*	9
lettuce, tomato, onion & pickle	
WESTERN BURGER*	12
bacon, cheddar cheese, bourbon BBQ & tobacco onions	
ROASTED CHICKEN CHERRY WRAP	8
chicken, dried cherries, toasted pecans, field greens, orange zest & mayo in a flour tortilla or lettuce leaves	
PORK³ SANDWICH	10
smoked pork, shaved ham, natural cured bacon served with a whole-grain mustard aioli, swiss cheese, pickled red onions on a toasted artisanal italian roll	
LODGE CLUB	10
roasted chicken breast, bacon, avocado, cheddar, tomato, field greens & garlic mayo on 8 grain bread	
BLACKENED WHITE FISH SANDWICH	11
pan-seared white fish seasoned with blackening spices, tomato, bacon & leaf lettuce served with zesty chipotle lime mayo on an egg kaiser bun	
HOT HAM & CHEESE	8
toasted sourdough bread, shaved ham, swiss & american cheeses	

entrées

CREAMY BROWN BUTTER CAVATAPPI PASTA	14
brown butter alfredo, roasted wild mushrooms, spinach & petite tomatoes	
GRILLED CHICKEN BREAST	14
pan-roasted baby potatoes, roasted brussels sprouts with bacon, forest mushrooms & cherry balsamic	

scratch made desserts

BANANA WALNUT CAKE	5
cinnamon & brown sugar ice cream, salted caramel	
“HOT CHOCOLATE” CHEESECAKE	5
swiss chocolate cheesecake with marshmallows, graham cracker crust, chocolate ganache, whipped cream	
WARM APPLE TART	6
apple tart, chantilly cream, caramel	