

room service - dial 21



BREAKFAST

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

fruits & grains

| | small | large |
|---|-------|-------|
| SEASONAL FRUIT MEDLEY | 3 | 5 |
| LOW-FAT FRUIT YOGURT | | 4 |
| STRAWBERRY BANANA SMOOTHIE | 5 | |
| YOGURT GRANOLA & BERRY PARFAIT | | 7 |
| BUCKEYE OATMEAL | | 6 |
| served with raisins & brown sugar on the side | | |

additions

| | |
|--|---|
| ENGLISH MUFFIN, WHOLE GRAIN OR SOURDOUGH BREAD | 3 |
| served with butter & jam | |
| “EVERYTHING” BAGEL | 3 |
| with cream cheese | |

eggs on the fly

| | |
|--|---|
| ONE EGG & TOAST* | 4 |
| TWO EGGS & TOAST* | 5 |
| BREAKFAST SANDWICH | 6 |
| fried egg, grilled sausage patty, cheddar cheese & toasted english muffin | |
| SUNRISE SANDWICH | 8 |
| 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

| | |
|---|----|
| VEGGIE LOVERS OMELET | 10 |
| mushrooms, tomatoes, spinach, scallions & smoked gouda cheese | |
| DENVER OMELET | 10 |
| wisconsin pit ham, diced peppers, diced onions & cheddar cheese | |
| SMOKEHOUSE OMELET | 11 |
| wisconsin pit ham, bacon, sausage & smoked gouda cheese | |

griddle & iron

| | |
|---|---|
| BUTTERMILK GRIDDLE CAKES | 6 |
| topped with warmed maple syrup & whipped butter | |
| APPLE COBBLER FRENCH TOAST | 8 |
| sautéed apples, raisins, almonds & topped with granola crumbles | |
| HOT IRON WAFFLE | 7 |
| topped with whipped cream & fresh strawberries | |

trl platters

| | |
|---|----|
| CLASSIC EGGS BENEDICT* | 10 |
| grilled wisconsin pit ham, hollandaise sauce & ribbon cut hash browns | |
| WISCONSIN SCRAMBLE | 10 |
| scrambled eggs, peppers, onions & roasted kielbasa covered in parmesan cheese sauce served with hash browns & toast | |

beverages

| | small | large |
|--|---------------------|-------|
| JUICE | 2 | 3 |
| OJ, tomato, apple, cranberry, V8, grapefruit | | |
| COFFEE/RISHI ORGANIC HOT TEA | | 3 |
| COLD BREWED COFFEE | | 4 |
| vanilla, hazelnut, white chocolate | | |
| HOT CHOCOLATE | | 3 |
| HOT APPLE CIDER | | 3 |
| MILK 2%, skim or chocolate | | 3 |
| ASSORTED CANNED SODAS / ICED TEA / LEMONADE | no free refills | 3 |
| BOTTLED WATER | spring or sparkling | 3 |

EVERYDAY FAVORITES

served 11 am—10 pm

soups & salads

| | side | meal |
|---|------------------------|------|
| CHICKEN & WILD RICE SOUP | 4 | 7 |
| FEATURED SOUP | 4 | 7 |
| HOUSE SALAD | 4 | 6 |
| CAESAR SALAD | 5 | 8 |
| fresh cut romaine lettuce, homemade croutons, parmesan cheese & a lemon wedge | | |
| Add to any salad: | grilled chicken breast | 5 |
| | seared salmon* | 6 |

burgers & sandwiches

all burgers & sandwiches are served with a choice of fries, lodge chips, pecan feta slaw or smokehouse potato salad (substitute a cup of soup or salad for 2)

| | |
|--|-------------|
| TRL BURGER* | 10 |
| lettuce, tomato, onion & pickle | |
| WESTERN BURGER* | 13 |
| bacon, cheddar cheese, bourbon BBQ & tobacco onions | |
| Add to any burger: | mushrooms 1 |
| | cheese 1 |
| | bacon 2 |
| LODGE CLUB | 10 |
| roasted chicken breast, bacon, avocado, cheddar, tomato, field greens & garlic mayo on 8 grain bread | |
| BLACKENED WHITE FISH | 10 |
| pan fried blackened white fish, lettuce, tomato, bacon & a chipotle lime mayo | |

FOR A GLUTEN/DAIRY FREE MENU,
PLEASE DIAL 21.

*consuming raw or uncooked meats, poultrys, 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.

6/22/18

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APPETIZERS

served 11 am—10 pm

this & that

- HAND-DIPPED CHEESE CURDS** 10
spotted cow ale battered with a dill ranch sauce
- ARTICHOKE & 4 CHEESE FONDUE** 10
toasted artisanal bread
- DESIGNER DEVILED EGGS** 3
chicken eggs, creamy pesto, parmesan cheese
& garnished with a lodge chip

DINNER SIDES

served 5 pm—10 pm

on the side

- STEAMED BROCCOLI** 4
- MINNESOTA WILD RICE PILAF** 4
- BABY RED GARLIC MASHED POTATOES** 4

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DINNER ENTRÉES

served 5 pm—10 pm

the grill

- all steaks are hand cut & garnished with herbed butter, & all are served with house salad & choice of 2 sides
- 10 OZ BLACK ANGUS NEW YORK STRIP*** 26
- 12 OZ BLACK ANGUS RIB EYE*** 28

Add to any grilled item: wild mushrooms 3
wisconsin bleu cheese 2

from the water

- includes house salad & choice of dressing
- HAND-BREADED WALLEYE** 25
baby red garlic mashed potatoes, steamed broccoli,
served with lemon tartar sauce & maître d' butter

- GRILLED SALMON*** 26
creamy cauliflower puree, wild rice pilaf &
garlic butter glazed vegetables drizzled with a
balsamic reduction

local favorites

- includes a house salad & choice of dressing
- TENDERLOIN TIPS*** 24
pan seared beef tenderloin tips with bacon &
mushrooms, beef jus, baby red garlic mashed
potatoes & peppered honey glazed carrots

- SEASONAL PASTA** 18

DESSERTS

served 11 am—10 pm

scratch made desserts

Dial 21 to find out what scratch made
desserts are available this month.

SPIRITS

Visit us in TRL . . .
offering a complete, full-service bar

beers

- WISCONSIN BREWS** 5
- Pearl Street Brewery — La Crosse**
Downtown Brown (tap)
- Turtle Stack Brewery — La Crosse**
Seasonal Tap
- Leinenkugel's Brewery — Chippewa Falls**
Seasonal

- MICRO BREWS** 5
- Bent Paddle Seasonal, Left Hand Milk Nitro Stout,
Blue Moon, Surly Furious, Angry Orchard Cider,
Spotted Cow

- DOMESTICS** 3.50
- Miller Lite, MGD 64, High Life, Bud, Bud Light,
Coors Light, Michelob Golden Draft Light,
Michelob Ultra, Busch Light

featured craft cocktails

- ALABAMA SLAMMER** 8
southern comfort, amaretto,
orange juice & grenadine
- CLASSIC COSMO MARTINI** 8
citron vodka, cointreau, cranberry juice
& splash of lime

- TRL SIGNATURE BLOODY MARY** 8
our own pepper infused vodka mixed with our
home-made bloody mary blend

- MIGHTY PERFECT MARGARITA** 9
patron, cointreau, grand marnier, fresh lime juice;
served over ice in a salt rimmed glass

wines

- | | glass | bottle |
|--|-------|--------|
| CHARDONNAY , Stone Cellars | 6 | 24 |
| PINOT GRIGIO , Stella | 7 | 28 |
| BLEND , 19 Crimes the Warden | 8 | 32 |
| CABERNET , Stone Cellars | 6 | 24 |
| PINOT NOIR , Cloudfall Monterey | 8 | 32 |
| MERLOT , L'agostique | 8 | 32 |

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