

DINNER SIDES & ENTRÉES

served 5 pm—10 pm

on the side

STEAMED BROCCOLI	4
SAUTÉED SUGAR SNAP PEAS	4
SUMMERTIME SUCCOTASH	4
BABY RED GARLIC MASHED POTATOES	4
MINNESOTA WILD RICE PILAF	3
SMOKEHOUSE POTATO SALAD WITH BACON	4
HOUSE SALAD	4

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
10 OZ PORTERHOUSE BONE-IN PORK CHOP*	20

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-BROILED SCALLOPS*	26
baby red garlic mashed potatoes, summertime succotash & rhubarb sauce	
GRILLED SALMON*	25
wild rice pilaf, sautéed sugar snap peas, pesto marinated petite tomatoes & tomato beurre blanc	

local favorites

includes a house salad & choice of dressing	
CREAMY PESTO CAVATAPPI PASTA	15
creamy pesto alfredo, asparagus, petite tomatoes, roasted wild mushrooms & fresh herbs	
CHICKEN MILANESE*	16
breaded chicken thighs, baby red garlic mashed potatoes, lemon caper sauce & a wild baby arugula salad	
BBQ BRAISED SHORT RIB*	20
6 hour braised beef short rib with a brandy BBQ sauce, baby red garlic mashed potatoes & coleslaw	

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
CAFÉ MOCHA / CAFÉ LATTE		5
available in: dark roast, breakfast blend or decaf flavor additions: vanilla, hazelnut or raspberry		
CHAI LATTE		5
MILK 2%, skim or chocolate		3
ASSORTED SODAS / ICED TEA / LEMONADE		3
BOTTLED WATER spring or sparkling		3

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



room service
dial 21

BREAKFAST

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

daily sweets

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

fruits & grains

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

additions

WHOLE GRAIN, SOURDOUGH TOAST OR ENGLISH MUFFIN with butter & jam	2
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 fried organic egg, grilled sausage patty, cheddar cheese & toasted english muffin	5
SUNRISE SANDWICH fried organic egg, sliced tomato, bacon, green top onions & herb cream cheese spread on a toasted everything bagel	7

omelets

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

griddle & iron

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

trl platters

CLASSIC EGGS BENEDICT* grilled wisconsin pit ham, hollandaise sauce & ribbon cut hash browns	9
TRL HASH* 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	10
WISCONSIN SCRAMBLE scrambled eggs, peppers, onions & roasted kielbasa covered in parmesan cheese sauce served with hash browns & toast	8
FARMERS BREAKFAST* 2 eggs any style, roasted kielbasa, hash browns & toast	10

*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 spotted cow ale battered with a dill ranch sauce	9
ARTICHOKE & FOUR CHEESE FONDUE toasted artisanal bread	10
BUCKET OF SHRIMP* baker’s dozen, tangy cocktail sauce & fresh lemon wedges	11
DESIGNER DEVEILED EGGS free-range chicken eggs, smoked tomato aioli & bacon chip	3
CRISPY CALAMARI* black pepper aioli & a lemon wedge	8

flat breads

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

soups & salads

	side	meal
CHICKEN & WILD RICE SOUP	4	7
FEATURED SOUP	4	6
HOUSE SALAD	4	6
CAESAR SALAD fresh cut romaine lettuce, homemade croutons, parmesan cheese & a lemon wedge	5	8

GRILLED CHICKEN CHEF SALAD* field green medley, herb marinated grilled chicken breast, cherry tomatoes, shaved radish, fresh mozzarella, cucumber, hard-boiled egg, green top onions & garlic croutons	14
HONEY ROASTED BEET & HAZELNUT SALAD toasted hazelnuts & dried cherries, wisconsin goat cheese, field greens & dressed with a balsamic vinaigrette	10

APPLE & SPICED PECAN SALAD field greens, spiced pecans, dried apricots, red onion & sliced apple with white wine vinaigrette	8
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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* lettuce, tomato, onion & pickle	9
MUSHROOM & WHITE BEAN VEGGIE BURGER lettuce, tomato, onion & pickle (contains gluten)	9
WESTERN BURGER* bacon, cheddar cheese, bourbon BBQ & tobacco onions	12
ROASTED CHICKEN CHERRY WRAP* chicken, dried cherries, toasted pecans, field greens, orange zest & mayo in a flour tortilla or lettuce leaves	8
PORK³ SANDWICH* 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	10
LODGE CLUB* roasted chicken breast, bacon, avocado, cheddar, tomato, field greens & garlic mayo on 8 grain bread	10
BLACKENED WHITE FISH SANDWICH* pan seared white fish seasoned with blackening spices, tomato, bacon & leaf lettuce served with zesty chipotle lime mayo on an egg kaiser bun	11
HOT HAM & CHEESE toasted sourdough bread, shaved ham, swiss & american cheeses	8
FRIED CHICKEN THIGH SANDWICH* breaded chicken thighs, black pepper honey, lettuce, tomato, avocado & house-made B&B pickles	10
BBQ PULLED SHORT RIB SANDWICH* 6 hour braised short rib, brandy BBQ, garlic aioli, shoestring onions on an egg kaiser bun	10

scratch made desserts

BANANA WALNUT CAKE cinnamon & brown sugar ice cream, salted caramel	5
FROZEN LAYERED MOUSSE chocolate & vanilla bean layered mousse finished with salted caramel	5
KEY LIME PIE graham cracker crust, chantilly cream, raspberry sauce	5