

# *The Dining Room at Madden Lodge*



## *Strawberry Hill*

*The experience starts with your choice of ...*

Caprese \$9

Fresh mozzarella, basil, tomato, balsamic reduction

Garden \$7

Spring greens, red onion, strawberries, spiced bleu cheese, buckwheat honey vinaigrette

Soup du Jour \$6

### *Lighter Fare*

Lobster Roll \$24

Tarragon aioli, buttered bun, paprika, chives, vinegar chips

Lodge Burger \$15

Hand shaped ground LaFrieda Meats chuck, lettuce, tomato, onion, Parmesan bun, choice of bacon and cheese, parmesan fries

Crab Cakes \$14

Kim chi coconut cream, wakame seaweed salad, wasabi peas

Romaine Entree Salad \$13

Romaine, Parmigiano-Reggiano, house-made Caesar dressing, grilled or blackened chicken

### *The Main Event*

Pesto Shrimp \$24

Angel hair pasta, pesto cream, sun dried tomato, shaved asparagus, pecorino

Stuffed Chicken Breast\* \$20

Fig and gorgonzola stuffed, Yukon Gold potato mash, apricot chutney, vegetable du jour

New York Strip \$44

Coal seared Prime New York, Yukon Gold mash, port wine braised shallots

Walleye \$33

Original pan fried, pistachio, or blackened, smoky bacon wild rice risotto, vegetable du jour

Colorado Rack of Lamb \$32

Roasted tomato cous cous, mint chimichurri, toasted pistachio, vegetable du jour

Seared Salmon \$26

Caramelized onion and thyme potato latke, tarragon Dijon butter sauce, asparagus

Daily Vegetarian Creation \$17

\* Minnesota Grown



# *The Dining Room* *at Madden Lodge*



## *Mission Point*

*The experience starts with your choice of ...*

### Lodge Romaine \$5

Romaine, parmesan cheese, lemon preserve, garlic croutons, house-made Caesar dressing

### Greek \$7

Spring greens, Kalamata olives, marinated red onion, pepperoncini, feta cheese, tomato, house-made Greek dressing

### Soup du jour \$6

## *Lighter Fare*

### Mussels \$14

Chipotle parmesan broth, chorizo, charred tomato, roasted garlic, grilled baguette

### Pulled Short Rib Sandwich \$13

Caramelized onions, aged Irish cheddar, Dijon horseradish cream, parmesan fries

### Lodge Burger \$15

Hand shaped ground LaFrieda Meats chuck, lettuce, tomato, onion, Parmesan bun, choice of bacon and cheese, parmesan fries

### Romaine Entree Salad \$13

Romaine, Parmigiano-Reggiano, house-made Caesar dressing, grilled or blackened chicken

## *The Main Event*

### Aunt Nora's Mac 'n Cheese \$26

House peppered tenderloin tips, bleu cheese and roasted garlic cream, cavatappi pasta

### Grilled Ribeye \$48

21 day aged grilled Ribeye, sweet onion relish, béarnaise sauce, fried fingerling potatoes, asparagus

### Walleye \$33

Original pan fried, pistachio, or blackened, smoky bacon wild rice risotto, vegetable du jour

### Chicken & Dumpling \$17

Handmade potato gnocchi, pearl onions, sweat peas, braised chicken thighs

### Lamb Meatloaf \$23

Blueberry BBQ glaze, wild mushrooms, Yukon gold potato mash, vegetable du jour

### Seared Sea Scallops \$32

Butter poached shiitake mushrooms, sweet pea puree, tomato, parmesan crisp, truffle oil

### Daily Vegetarian Creation \$17

\* Minnesota Grown



# *The Dining Room* *at Madden Lodge*



## *Lake Side*

*The experience starts with your choice of ...*

### Northern Sky Kale \$8

Toasted almonds, dried apples, Gjetost cheese, lemon herb vinaigrette

### Tomato Arugula \$7

Baby arugula, red onions, bleu cheese crumbles, aged balsamic

### Soup du Jour \$6

## *Lighter Fare*

### Lobster Roll \$24

Tarragon aioli, buttered bun, paprika, chives, vinegar chips

### Fried Chicken Thigh Sandwich\* \$11

Sweet pickle coleslaw, Carolina hot sauce, parmesan fries

### Flatbread \$12

Cambozola cheese, parma ham, caramelized onions, balsamic fig jam, greens

### Romaine Entree Salad \$13

Romaine, Parmigiano-Reggiano, croutons, house-made Caesar dressing, grilled or blackened chicken

## *The Main Event*

### Firecracker Shrimp \$24

Spicy grilled shrimp, Angel hair pasta, lemon basil cream, red bell pepper, sugar snap peas

### Hanger Steak\* \$33

Crispy fried fingerlings, roasted shallot, bleu cheese, arugula, sweet corn broth

### Walleye \$33

Original pan fried, pistachio, or blackened, smoky bacon wild rice risotto, vegetable du jour

### Braised Short Rib \$30

Yukon Gold potato mash, vegetable du jour, braising jus

### Roasted Chicken\* \$26

Sweet corn risotto, roasted cherry tomatoes, spinach, feta cheese

### Duroc Bone-in Pork Chop\* \$28

Walnut cherry chutney, smoky bacon and caramelized onion risotto, vegetable du jour

### Daily Vegetarian Creation \$17

\* Minnesota Grown



# *The Dining Room* *at Madden Lodge*



## *Steamboat*

*The experience starts with your choice of ...*

### Lodge Romaine \$6

Romaine, Parmesan cheese, lemon preserve, garlic croutons, house-made Caesar dressing

### Greens \$7

Harvest greens, tomato, spiced pecans, herbs, lemon confit, caramelized shallot vinaigrette

### Soup du jour \$6

## *Lighter Fare*

### Mussels \$14

Chipotle parmesan broth, chorizo, charred tomato, roasted garlic, grilled baguette

### Lodge Burger \$15

Hand shaped ground LaFrieda Meats chuck, lettuce, tomato, onion, Parmesan bun, choice of bacon and cheese, parmesan fries

### Crab Cakes \$14

Kim chi coconut cream, wakame seaweed salad, wasabi peas

### Romaine Entree Salad \$13

Romaine, Parmigiano-Reggiano, croutons, house-made Caesar dressing, grilled or blackened chicken

## *The Main Event*

### Carbonara \$18

Pappardelle pasta, smoked bacon, sweet peas, fried egg

### Chateaubriand \$42

Whipped potato, vegetable du jour, spiced red wine reduction

### Walleye \$33

Original pan fried, pistachio, or blackened, smoky bacon wild rice risotto, vegetable du jour

### Prosciutto Wrapped Chicken\* \$20

Crispy fried artichoke, roasted red pepper cous cous, whole grain mustard demi glace

### Oven Roasted Jumbo Cod \* \$18

Dijon cream spinach, lemon preserve, fingerling potatoes, crispy pancetta

### Grilled Turkey Chop \$17

Wild mushroom potato bake, gjetost cream, lingonberry vinaigrette

### Daily Vegetarian Creation \$17

\* Minnesota Grown

