

# *The Dining Room* *at Madden Lodge* *Strawberry Hill*



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

## Caprese\*

Fresh mozzarella, basil, tomato, balsamic reduction

## Garden

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

## Soup du Jour

## *Lighter Fare*

### Lobster Roll

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

### Crab Cake

Spicy black bean puree, grilled asparagus, corn salad

### Lodge Burger

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

### Romaine Entree Salad

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

## *The Main Event*

### Pesto Shrimp

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

### Walleye

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

### Stuffed Chicken Breast

Fig and Gorgonzola stuffed, creamy polenta, apricot chutney, vegetable du jour

### Prime New York Strip\*

Grilled Prime New York, crème fraiche smashed fingerling potatoes, tarragon truffle butter  
*(Plan guests \$10 surcharge)*

### Colorado Rack of Lamb\*

Creamy polenta, oven roasted tomatoes, orange rosemary demi glace

### Sesame Seared Salmon

Brie cream, potato gnocchi, roasted garlic, wilted spinach, soy

### Daily Vegetarian Creation

## *A Sweet Choice*

Pastry Chef Amy DeSanto's daily selection of homemade dessert

Assortment of summer fruit

Vanilla ice cream sundae

\* *Gluten Free*



# *The Dining Room* *at Madden Lodge*



## *Mission Point*

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

### Lodge Romaine

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

### Greek

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

### Soup du jour

### *Lighter Fare*

#### Mussels \*

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

#### Fried Chicken Thigh Sandwich

Sweet pickle coleslaw, Carolina hot sauce, parmesan fries

#### Lodge Burger

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

#### Romaine Entree Salad

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

### *The Main Event*

#### Aunt Nora's Mac 'n Cheese

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

#### Grilled Ribeye

21-day aged grilled Ribeye, sweet onion relish, béarnaise sauce, fried fingerling potatoes, asparagus  
*(Plan guests \$10 surcharge)*

#### Walleye

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

#### Chicken á la King

Buttery croissant, braised chicken thighs, pearl onions, sweet peas, carrots

#### Braised Short Rib

Gorgonzola spaetzle, roasted carrots, braising jus

#### Seared Sea Scallops\*

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

#### Daily Vegetarian Creation

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# *The Dining Room* *at Madden Lodge*



## *Lake Side*

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

### Northern Sky Kale

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

### Tomato Arugula\*

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

### Soup du Jour

## *Lighter Fare*

### Lobster Roll

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

### Seared Scallop\*

Blood orange cream, brown butter wilted spinach, crispy pancetta

### Grilled Duck Drumsticks

Maple soy glaze, Asian pear slaw

### Romaine Entree Salad

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

## *The Main Event*

### Smoked Chicken Penne

Cambozola cream, spinach, caramelized onions, wild mushrooms, peppered bacon

### Hanger Steak\*

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

### Walleye

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

### Seared Sea Bass\*

Roasted tomato and grilled asparagus salad, citrus vanilla beurre blanc  
*(Plan guests \$10 surcharge)*

### Seared Chicken Thighs\*

Purple potato mash, roasted brussel sprouts, warm bacon vinaigrette

### Duroc Pork Tenderloin\*

Jamaican jerk rubbed tenderloin, whole roasted sweet potato, mango habanero sauce

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# *The Dining Room* *at Madden Lodge*



## *Steamboat*

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

### Lodge Romaine

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

### Greens

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

### Soup du jour

## *Lighter Fare*

### Mussels \*

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

### Lodge Burger

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

### Crab Cake

Spicy black bean puree, grilled asparagus, corn salad

### Romaine Entree Salad

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

## *The Main Event*

### Carbonara

Pappardelle pasta, smoked bacon, sweet peas, fried egg

### Chateaubriand\*

Purple potato mash, vegetable du jour, spiced red wine reduction  
*(Plan guests \$10 surcharge)*

### Walleye

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

### *(Not Your Mother's)* Tater Tot Hot dish

Brie stuffed tater tots, spiced ground lamb, shaved haricot vert, mushroom marsala sauce

### Half Roasted Chicken\*

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

### Smoked Duck Breast\*

Black cherry balsamic chutney, roasted fingerling potatoes, duck bacon, caramelized onion

### Daily Vegetarian Creation

## *A Sweet Choice*

Pastry Chef Amy DeSanto's daily selection of homemade dessert

Assortment of summer fruit

Vanilla ice cream sundae

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