

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



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

## Caprese\*

Fresh mozzarella, basil, tomato, balsamic reduction 9

## Garden

Spring greens, red onion, strawberries, spiced blue cheese, buckwheat honey vinaigrette 7

## Soup du Jour

## *Lighter Fare*

### Lobster Roll

Tarragon aioli, buttered bun, paprika, chives, vinegar chips 18

### 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 15

### Romaine Entree Salad

Romaine, Parmigiano-Reggiano, house-made Caesar dressing, grilled or blackened chicken 13

## *The Main Event*

### Pesto Shrimp

Angel hair pasta, pesto cream, sun-dried tomato, shaved asparagus, pecorino 24

### Walleye

Original pan-fried, pistachio or blackened walleye, smoky bacon wild rice risotto, vegetable du jour 33

### Stuffed Chicken Breast

Fig and Gorgonzola stuffed, creamy polenta, apricot chutney, vegetable du jour 20

### Prime New York Strip\*

Grilled Prime New York, crème fraiche smashed fingerling potatoes, tarragon truffle butter 46  
*(Plan guests \$10 surcharge)*

### Colorado Rack of Lamb\*

Creamy polenta, oven roasted tomatoes, orange rosemary demi glace 28

### Sesame Seared Salmon

Brie cream, potato gnocchi, roasted garlic, wilted spinach, soy 25

### 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 6

### Greek

Spring greens, Kalamata olives, marinated red onion, pepperoncini, feta cheese, tomato, house-made Greek dressing 7

### Soup du jour

### *Lighter Fare*

#### Mussels \*

Chipotle parmesan broth, chorizo, charred tomato, roasted garlic, grilled baguette 16

#### Fried Chicken Thigh Sandwich

Sweet pickle coleslaw, Carolina hot sauce, parmesan fries 11

#### Lodge Burger

Hand shaped ground LaFrieda Meats chuck, lettuce, tomato, onion, Parmesan bun, choice of bacon and cheese, parmesan fries 15

#### Romaine Entree Salad

Romaine, Parmigiano-Reggiano, house-made Caesar dressing, grilled or blackened chicken 13

### *The Main Event*

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

House-peppered tenderloin tips, blue cheese and roasted garlic cream, cavatappi pasta 24

#### Grilled Ribeye

21-day aged grilled Ribeye, sweet onion relish, béarnaise sauce, fried fingerling potatoes, asparagus 48  
*(Plan guests \$10 surcharge)*

#### Walleye

Original pan-fried, pistachio, or blackened, smoky bacon wild rice risotto, vegetable du jour 33

#### Chicken á la King

Buttery croissant, braised chicken thighs, pearl onions, sweet peas, carrots 16

#### Braised Short Rib

Gorgonzola spaetzle, roasted carrots, braising jus 28

#### Seared Sea Scallops\*

Butter-poached shiitake mushrooms, sweet pea puree, tomato, parmesan crisp, truffle oil 35

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# *The Dining Room* *at Madden Lodge*



## *Lake Side*

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### Northern Sky Kale

Toasted almonds, dried apples, Gjetost cheese, lemon herb vinaigrette 8

### Tomato Arugula\*

Baby arugula, red onions, blue cheese crumbles, aged balsamic 7

### Soup du Jour

## *Lighter Fare*

### Lobster Roll

Tarragon aioli, buttered bun, paprika, chives, vinegar chips 18

### Seared Scallop\*

Blood orange cream, brown butter wilted spinach, crispy pancetta 26

### Grilled Duck Drumsticks

Maple soy glaze, Asian pear slaw 14

### Romaine Entree Salad

Romaine, Parmigiano-Reggiano, croutons, house-made Caesar dressing, grilled or blackened chicken 13

## *The Main Event*

### Smoked Chicken Penne

Cambozola cream, spinach, caramelized onions, wild mushrooms, peppered bacon 22

### Hanger Steak\*

Crispy fried fingerlings, roasted shallot, blue cheese, arugula, sweet corn broth 28

### Walleye

Original pan fried, pistachio, or blackened, smoky bacon wild rice risotto, vegetable du jour 33

### Seared Sea Bass\*

Roasted tomato and grilled asparagus salad, citrus vanilla beurre blanc 35  
*(Plan guests \$10 surcharge)*

### Seared Chicken Thighs\*

Purple potato mash, roasted brussel sprouts, warm bacon vinaigrette 14

### Duroc Pork Tenderloin\*

Jamaican jerk rubbed tenderloin, whole roasted sweet potato, mango habanero sauce 17

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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 6

### Greens

Harvest greens, tomato, spiced pecans, herbs, lemon confit, caramelized shallot vinaigrette 7

### Soup du jour

## *Lighter Fare*

### Mussels \*

Chipotle parmesan broth, chorizo, charred tomato, roasted garlic, grilled baguette 14

### Lodge Burger

Hand shaped ground LaFrieda Meats chuck, lettuce, tomato, onion, Parmesan bun, choice of bacon and cheese, parmesan fries 15

### Crab Cake

Spicy black bean puree, grilled asparagus, corn salad 14

### Romaine Entree Salad

Romaine, Parmigiano-Reggiano, croutons, house-made Caesar dressing, grilled or blackened chicken 13

## *The Main Event*

### Carbonara

Pappardelle pasta, smoked bacon, sweet peas, fried egg 14

### Chateaubriand\*

Purple potato mash, vegetable du jour, spiced red wine reduction 38  
*(Plan guests \$10 surcharge)*

### Walleye

Original pan fried, pistachio, or blackened walleye, smoky bacon wild rice risotto, vegetable du jour 33

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

Brie stuffed tater tots, spiced ground lamb, shaved haricot vert, mushroom marsala sauce 16

### Half Roasted Chicken\*

Sweet corn risotto, roasted cherry tomatoes, spinach, feta cheese 22

### Smoked Duck Breast\*

Black cherry balsamic chutney, roasted fingerling potatoes, duck bacon, caramelized onion 22

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