

Off of Our Griddle

All of our griddle items are served with Minnesota made Maple Syrup and a side of fresh fruit.

Lodge Pancakes

Three fluffy buttermilk pancakes. \$7



Burlington Bay Pancakes

Three pancakes bursting with wild rice, cranberries and blueberries. \$8

Trail Cakes

Three pancakes loaded with trail mix and chocolate chips. \$8

Pain Perdu

Louisiana-style French toast made with a touch of bourbon and shaved white chocolate. \$6

Small Plates

Bagel and Cream Cheese

New York style bagel toasted and served with a side of fruit and Philadelphia cream cheese. \$4

Smoked Salmon and Bagel

House-smoked Alaskan salmon, grilled bagel and cream cheese. \$7

Fresh Fruit and Yogurt Parfait

Seasonal fresh fruit and Yoplait yogurt layered with a bounty of granola. \$5

Jumbo Cinnamon Roll

Our house-baked roll with sweet vanilla frosting and lingonberry butter. \$3

North Shore Oatmeal

Hot, creamy oatmeal served with a side of milk and brown sugar. \$4

Cold Cereal

Choose from our General Mills products. \$3

A la Carte

Two Eggs \$3

Camp-style potatoes \$4

Bacon \$3

Yogurt \$3

Hashbrowns \$3

Sausage \$3

Fruit \$3

Beverages



Alakef Roasters French Press Coffee

Our own signature blend of certified organic fair trade beans. \$3

Tazo Teas

Choose from Lotus, Wild Sweet Orange, Earl Grey, Zen, Awake, Calm, Refresh or Berry Blossom White. \$2

Cappuccino \$3

Mocha \$4

Bloody Mary \$7

Latte \$3

Ice Coffee \$4

Mimosa \$5

Wilderness Breakfasts

Served with grilled ciabatta bread

Classic American

Two farm fresh eggs cooked to order, bacon or sausage patties, served with hashbrown potatoes. \$7

Splashing Rock Benedict

Two poached eggs atop pancetta and grilled focaccia bread topped with hollandaise sauce. Served with hashbrown potatoes. \$8

Shore Lunch Benedict

Two poached eggs atop golden fried walleye cakes, topped with a wild rice hollandaise sauce & served with camp-style potatoes. \$11

Country Fried Steak and Eggs

Hand-breaded and fried ground sirloin, served with two eggs cooked to order and camp-style potatoes. \$10



Lake Shore Breakfast

Panko breaded walleye filet, two eggs to order and hashbrown potatoes. \$11

Honey Ham & Sweet Potato Hash

Chopped ham and our own blend of sweet potatoes and onions, served with two eggs cooked to order and camp-style potatoes. \$9

Pan Crafted Omelets

All of our omelets are made from scratch with 3 farm-fresh eggs and served with hash brown potatoes and grilled ciabatta bread.

Chef's Omelet

Ask your server for today's selection. \$9

Ham and Cheese Omelet

Sautéed tender pieces of ham blended with Wisconsin sharp cheddar. \$8

Smoked Salmon and Cream Cheese

House-smoked Alaskan salmon and herbed cream cheese. \$8



Visit all Odyssey Resort Restaurants, each serving a deliciously unique menu.



Larsmont Cottages
on Lake Superior in Larsmont, MN



Caribou Highlands Lodge
Lutsen, MN



Trapper's Landing Lodge
Walker, MN



Splashing Rock Restaurant House Specialities

If you have any dietary concerns, including gluten-free, please ask your server.

Automatic gratuity of 18% for parties of 8 or more.
This menu is printed on 100% post-consumer recycled fibers.