



# Appetizers

## Fresh Vegetable Bruschetta

Garden fresh tomatoes, basil, onion and garlic, layered on top of fresh mozzarella cheese served atop house made crostini with balsamic reduction. \$9

## Smoked Salmon and Artisan Cheese

A selection of cheeses including St. Andre brie, Spanish Manchego and Cotswold, paired with our house-smoked Alaskan sockeye salmon with an assortment of distinctive crackers and mixed Greek olives. \$12

## Seared Venison Quesadillas

Tender venison piled into a sun-dried tomato tortilla with Manchego cheese, scallions, corn & poblano pepper salsa and cilantro lime sour cream. \$11



## Wild Game Pot Stickers

Pot sticker skins bursting with seasoned elk and venison, served with our citrus ponzu sauce. \$7



## Beer Battered Whitefish Fingers

Lake Superior Whitefish prepared in our house secret South Shore Brewery beer batter, piled high in a basket with our own lemon dill aioli. \$11

## Artichoke & Crab Cheese Bake

Fresh lump crabmeat, artichoke hearts and our creamy Parmesan blend, oven-baked to perfection, served with grilled pita points. \$11

## North Shore Sampler

Can't decide? Try an assortment of Splashing Rock favorites: Three each of our Beer Battered Whitefish Fingers, Wild Game Pot Stickers and Bruschetta alongside a piping-hot portion of Artichoke & Crab Cheese Bake. Great for large parties or as a meal. \$15

# Soup & Salad

All salads served with our house-made dressings. Entrée salads are accompanied with our own house-made wild rice baguette.

**Soup du Jour** Cup \$4 Bowl \$5

**Splashing Rock's Chicken and Wild Rice Soup** Cup \$4 Bowl \$5

## House Side Salad or Side Caesar

Your choice of garden mixed greens with one of our house-made dressings, or a fresh romaine side Caesar. \$4

## Caesar Salad

A classic, with fresh romaine and our house Caesar dressing, topped with freshly grated parmesan and croutons. \$8

*Top it off with your choice of grilled chicken, shrimp or smoked salmon for \$4 more.*



## Smoked Salmon Salad

Our own house-smoked salmon, havarti cheese, wild rice, and sun-dried cranberries on a bed of greens with our raspberry vinaigrette. \$13



## North Shore Salad

A warm salad of wild rice, candied walnuts and sun-dried cranberries, dressed with lingonberry vinaigrette surrounded by fresh field greens and seasonal berries. \$11

## Cobb Salad

Our take on the Brown Derby classic; mounds of fresh field greens, garden tomatoes, fresh avocado, chopped bacon, crumbled bleu cheese, red onion, hard-boiled eggs and your choice of dressing. \$12

# Pasta

Served with our signature recipe wild rice baguette. Add a side salad for only \$2 more.

## Fettuccini Alfredo

Fettuccini noodles smothered in our creamy parmesan Alfredo sauce. \$14  
Add grilled chicken, shrimp, or smoked salmon to this dish for only \$4.

## Cajun Seafood Penne

A blend of sautéed onions and peppers, chorizo sausage, shrimp and sea scallops in a red wine and tomato Cajun-style sauce served atop penne pasta. \$20

## Spiced Couscous & Grilled Vegetable Ribbons

A festive bouquet of seasoned Middle-Eastern couscous, almonds, peaches and fresh vegetables topped with grilled yellow squash, zucchini and carrot ribbons, finished with grated Manchego cheese. \$12

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.*



# Entrees

All our entrees are accompanied by our signature wild rice baguette. Add a side salad for only \$2.

## FROM THE SEA

### Canadian Cold Water Walleye

A true classic of the North Shore! Your choice of a broiled or pan-fried filet in Shore Lunch breading, served with wild rice pilaf and today's fresh vegetable for a true taste of the north woods. \$23

### Cedar Planked Sockeye Salmon

Alaskan Sockeye Salmon is grilled on a bourbon-soaked cedar plank and glazed with honey, brown sugar and butter. Wild mushroom, leek and sun-dried tomato scented orzo and today's fresh vegetable. \$22

## FROM THE LAND

### Vegetarian Pot Pie

A light and fluffy puff pastry bursting with a bounty of fresh and local vegetables sautéed and reduced with vegetable stock, paired with pan-seared sun-dried tomato risotto cakes. \$15

### Apple Brie Chicken

Bone-in, 8-ounce chicken breast stuffed with brie, brandied apples, sun-dried cranberries and pecans; a favorite at Splashing Rock served with oven-roasted sweet potatoes and today's fresh vegetable. \$18

### Whiskey Marinated New York Strip

USDA Choice 12-ounce hand-cut steak, marinated in house-made whiskey marinade, grilled to perfection and topped with demi-glace. Served with Parmesan-chive mashed potatoes and fresh vegetable. \$25



### Kentucky Bourbon Baby Back Ribs

A full pound of house recipe ribs, rubbed with our special blend of spices, then slowly braised in beer and stock. We finish it off with Splashing Rock's signature Kentucky bourbon barbecue sauce and serve alongside camp-style potatoes and today's fresh vegetable. \$18

## FROM THE WILDERNESS

### Grilled Buffalo Cowboy Steak

For those who love a taste of the wild, a 14-ounce 28-day dry-aged buffalo steak, lightly seasoned and grilled to a perfection that cowboys could only dream of, with an enticing Marion blackberry demi-glace. Served with Parmesan-chive mashed potatoes and today's fresh vegetable. \$32



### Pan-Seared Roasted Duck

Pecan and panko breaded duck first quickly pan-seared then roasted to create this tender masterpiece, prepared with parsnip, apple and sherry pan sauce. Accompanied by wild mushrooms, leeks and sun-dried tomato scented orzo and today's fresh vegetable. \$24

## Combinations

### Whiskey Marinated New York Strip & Beer Battered Lake Superior Whitefish

Pair up a hand-cut USDA Choice 12-ounce marinated New York steak with our locally caught Lake Superior whitefish battered in our secret house recipe. Paired again with wild rice pilaf and today's fresh vegetable. \$30

### Apple Brie Chicken & Kentucky Baby Back Ribs

Try our take on the old-fashioned chicken & ribs combo, two long-time Splashing Rock favorites, alongside Parmesan-chive mashed potatoes and today's fresh vegetable. \$28



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