

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 and 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. \$7

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

Soup, Salad & Bread

A seasonal favorite returns; a fresh side salad, bowl of hand-crafted soup and our house-made wild rice baguette. \$11



Smoked Salmon Salad

House-smoked salmon, havarti cheese, wild rice, and sun-dried cranberries on a bed of greens with our raspberry vinaigrette. \$12



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. \$10

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. \$11

Wraps

All wraps are served with your choice of house-made fries, house-made parmesan kettle chips, or the local favorite, tater tots. Add a cup of soup, fresh fruit or salad for an additional \$2.

Turkey Bacon Wrap

Mesquite roasted turkey piled high with apple wood-smoked bacon, fresh micro greens and diced tomatoes wrapped in a sun-dried tomato tortilla, served with sun-dried tomato/basil aioli. \$10

Veg Wrap

Marinated vegetable couscous, cucumbers, Greek olives and feta cheese wrapped in a sun dried tomato wrap with fresh field greens, served with sun-dried tomato/basil aioli. \$8

Smoked Lake Trout Wrap

Smoked Lake Superior trout, cucumber, cabbage and tomato relish in a sun-dried tomato wrap, served with horseradish tartar. \$9



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.
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Great Sandwiches

All sandwiches are served with your choice of house-made fries, house-made parmesan kettle chips, or the local favorite, tater tots. Add a cup of soup, fresh fruit or salad for an additional \$2.

Beer Battered Whitefish Sandwich

Locally caught whitefish, prepared with our house secret South Shore Brewery batter, deep-fried and presented on toasted focaccia, served with lemon dill aioli. \$11



Star Harbor Sandwich

Our Signature Sandwich! A generous portion of hand-breaded walleye fried to a beautiful golden brown. This gem is served on toasted focaccia with lemon dill aioli. \$15

Marinated Chicken Salad Pita

A creamy mixture of grilled marinated chicken, granny smith apples, Havarti dill cheese, sun-dried cranberries & fresh field greens in a pita shell. \$8

Italian Melt

Sautéed ham, turkey, salami and pepperoni, piled high on a ciabatta pub bun and smothered with provolone and chipotle mayo. \$9

BBQ Beef Brisket Sandwich

Coffee and cola braised USDA Choice beef brisket, sliced thin and topped with cheddar on a ciabatta pub bun and served with our signature Kentucky bourbon barbecue sauce. \$9

Burgers

Choose from one of our delicious hand crafted, broiled half-pound burgers. All are served with your choice of house-made fries, tater tots or house-made parmesan kettle chips. Add a cup of soup, fresh fruit or side salad for an additional \$2.



The Rock Burger

Our half-pound patty is topped with apple wood-smoked bacon, cheddar cheese and our celebrated Kentucky bourbon BBQ sauce. \$9

Splashing Rock Cheese Burger

Our own hand-crafted, half-pound burger served on an onion bun, with choice of American, Swiss, provolone or bleu cheese. \$7

The Wild Mushroom Burger

Topped with slices of juicy portabella mushrooms and thick-sliced Swiss cheese, served on an onion bun. \$9

Avocado & Bruschetta Burger

A half-pound hand-crafted burger, topped with cheddar and sliced bleu cheese, garden fresh bruschetta, avocado and balsamic reduction, served on an onion bun. \$9



North Shore Patty Melt

A charbroiled, half-pound burger served on grilled marble rye with sautéed onions, baby portabella, Swiss and cheddar cheeses, served with sun-dried tomato aioli. \$9

Entrees

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

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.



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

Apple Brie Chicken

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



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

Whiskey Marinated New York Strip

A USDA Choice 12-ounce hand-cut steak, marinated in a house-made whiskey marinade, grilled to perfection and topped with demi-glace. Served with sun-dried risotto cakes and today's fresh vegetable. \$25

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



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