



APPETIZERS

✓ **Castle Danger Veggie Spring Roll** 11
 Fresh julienne vegetables wrapped in two jumbo spring roll wrappers, fried golden brown and served with Asian dipping sauce and Kimchi.

✓ **Fresh Vegetable Bruschetta** 9
 Garden fresh tomatoes, basil, onion and garlic. Layered on top of fresh mozzarella cheese. Served atop lodge-made crostini with balsamic reduction.

North Shore Chicken Wings 5 for 8 / 11 for 15
 Delicious wings served with your choice of our celebrated bourbon barbecue, teriyaki or traditional Buffalo sauce. Served with tater tots, chunky bleu cheese dip or lodge-made ranch dressing, and celery sticks.

Beer Battered Whitefish Fritters 10
 Fresh Lake Superior whitefish in local beer batter. Served in a basket with lodge-made lemon-dill aioli.

Drunken Duck Bites 11
 Oven-roasted Muscovy duck breast nuggets wrapped in applewood-smoked bacon and soaked in local craft ale. Served with blackberry and jalapeño jam.

Sugar Maple Smoked Trout Cakes 12
 Lodge-smoked fresh lake trout mixed with fried leeks, peppers, onions and fresh herbs. Breaded lightly with wild rice baguette crumbs and pan-fried. Served with lodge-made lemon-dill aioli.

Spinach & Crab Cheese Bake 12
 Fresh lump crab meat, baby spinach, Parmesan cheese and herbed cream cheese. Oven baked and served with our lodge-made Parmesan kettle chips.

North Shore Sampler 18
 Great for large parties or as a meal. Three bruschetta, a sampler portion of spinach & crab cheese bake with kettle chips, three beer battered whitefish fritters, and three drunken duck bites.

SOUP & SALAD

All salads served with our lodge-made dressings.
 Entrée salads are accompanied by our lodge-made wild rice baguette.

Soup du Jour cup 4 / bowl 5

Splashing Rock's Chicken & Wild Rice Soup cup 5 / bowl 6

Soup, Salad & Bread 11
 A favorite in any season! A fresh salad paired with a bowl of our hand-crafted soup and our lodge-made wild rice baguette.

House Side Salad 4
 Your choice of garden mixed greens with one of our house-made dressings, or a Caesar side salad.

Caesar Salad 8
 Try our house Caesar dressing with fresh romaine. Top it off with your choice of grilled chicken or smoked salmon for an additional \$4. Grilled shrimp for \$6 more.

North Shore Salad 12
 A warm salad of wild rice, candied walnuts and sun-dried cranberries. Dressed with Lingonberry vinaigrette and surrounded by fresh field greens and seasonal berries. Top it off with grilled chicken or smoked salmon for \$4 more. Grilled shrimp for an additional \$6.

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



ENTRÉES

All entrées are served with seasonal vegetable, a house signature side, and fresh lodge-baked wild rice bread. *Add a side salad or cup of soup for only \$3 more.*

Blackened Crab-Stuffed Rainbow Trout 25

Crab-stuffed Idaho rainbow trout, blackened and served with lemon butter sauce. Accompanied by honey and brown sugar roasted sweet potatoes and today's fresh vegetable. 5% of the proceeds benefit the Lake Superior Steelhead Association in their efforts to preserve Lake Superior and its bounties.

Cedar Planked Salmon 26

A fresh salmon fillet grilled on a bourbon-soaked, cedar plank and glazed with honey, brown sugar and butter. Served with wild rice pilaf and today's fresh vegetable.

✓ Vegetable & Provolone Strudel 20

Roasted fresh seasonal vegetables & provolone are wrapped and baked in a savory phyllo dough. Garnished with spinach-stuffed cremini mushrooms and a roasted red pepper and shallot coulis.

St. Louis Style Pork Ribs 24

A Splashing Rock specialty! A seven rib rack of St. Louis style ribs, rubbed with our special blend of spices, then slowly braised in local craft ale. Finished with bourbon barbecue sauce. Served with camp-style potatoes and today's fresh vegetable.

Char-Broiled Delmonico Steak 32

A tender 12-oz USDA Choice ribeye steak topped with crispy fried onions and our special bleu cheese and roasted garlic compound butter. Served with smoked Gouda and fried leek mashed potatoes and today's fresh vegetable.

Fettuccini Alfredo with Chicken 20

Fettuccini noodles smothered in our Parmesan Alfredo sauce. Served with grilled chicken breast. Substitute smoked salmon or grilled shrimp for an additional \$3.

New York Strip 30

A USDA Choice 11-oz, hand-cut steak paired with shallot demi-glace and grilled to perfection. Served with crispy fried onions, garlic mashed potatoes and today's fresh vegetable.

Canadian Cold Water Walleye 27

A true classic of the North Shore! Your choice of broiled or pan-fried in Shore Lunch breading, served with wild rice pilaf and today's fresh vegetable.

Apple Brie Chicken 21

Bone-in 8-oz chicken breast stuffed with Brie, brandied apples, sun-dried cranberries and pecans. Topped with a rich Brie cream reduction and served with roasted brown sugar & honey sweet potatoes and today's fresh vegetable.

Medallions of Pork Tenderloin 22

We start with medallions of pork tenderloin, then pan-sear to medium-rare and add rosemary, shallot and a Lingonberry reduction. Served with camp-style potatoes and today's fresh vegetable.

Grilled Bison Bangers 21

Chipotle and cilantro buffalo sausages, grilled and drizzled with brown-mustard butter. Served with camp-style potatoes and today's fresh vegetable.

Roasted Breast of Duck 26

Breast of Muscovy duck, pan-seared to medium-rare, then finished with a blackberry brandy reduction and set on brown sugar roasted sweet potatoes. Served with today's fresh vegetables.

Lodge Inspired Accompaniments

Chipotle Dusted Fried Onions 3
Sautéed Forest Mushrooms 3
Grilled Lemon-dill Shrimp Skewer 8
¼ Rack St. Louis Bourbon BBQ Ribs 7

Grilled Honey-Ale Chicken Breast 5
Smoked Lake Superior Trout Cake 5
Lake Superior Whitefish Fritters 5



GREAT SANDWICHES

All sandwiches are served with lodge-made Parmesan kettle chips. Upgrade to fries or tater tots for \$1.50. Add a cup of soup, fresh fruit or side salad for an additional \$3.

✓ Paddler's Veggie Sandwich 10

Fresh baby spinach, alfalfa sprouts, sliced tomato, red onion, cucumber and avocado on seven-grain whole wheat bread. Served with sun-dried cranberry basil aioli.

Beer Battered Whitefish Sandwich 13

Deep-fried, hand-crafted, beer battered, locally caught whitefish. Served on toasted focaccia with lemon-dill aioli.

The Grand Reuben 13

Corned beef brisket, braised here in the lodge with Castle Danger IPA. Sliced thin and piled high with sauerkraut and Swiss cheese, sun-dried cranberry basil aioli on toasted seven-grain whole wheat bread.

Minnesota Chicken Sandwich 12

Castle Danger IPA and honey-marinated breast of chicken, bacon and sharp cheddar cheese. Served on a ciabatta pub bun.

Star Harbor Sandwich 16

Our signature sandwich! A generous portion of hand-breaded walleye deep-fried to a beautiful golden brown. This gem is served on toasted, fresh lodge-baked focaccia with lemon-dill aioli.

BURGERS

Choose from our delicious hand-crafted, broiled 1/3 pound burgers, made to order. All burgers are served with lodge-made Parmesan kettle chips. Upgrade to fries or tater tots for \$1.50. Add a cup of soup, fresh fruit or side salad for an additional \$3.

Splashing Rock Cheese Burger 10

A juicy burger with your choice of cheddar, Swiss, pepper jack, or bleu cheese.

Avocado & Bruschetta Burger 13

Our own 1/3 pound burger topped with fresh mozzarella, slices of fresh avocado, garden fresh bruschetta and balsamic reduction. Served on an onion bun.

The Rock Burger 12

Our 1/3 pound burger topped with applewood-smoked bacon, cheddar cheese and our celebrated Bourbon BBQ sauce. Served on an onion bun.

BEVERAGES

French Press Coffee 3
Tazo Teas 2.50
 Choose from: Lotus, Wild Sweet Orange, Earl Grey, Zen, Awake, Refresh or Berry Blossom White

Cappuccino 5
Latte 5
Mocha 4
Ice Coffee 4
Bloody Mary 7
Mimosa 5

Milk 2.50
Juice 2.50
Soda-Pop 2.50

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BREAKFAST FAVORITES

Lodge Pancakes 8

Three fluffy buttermilk pancakes. Served with a side of fresh, seasonal fruit and berries.

Lodge-Braised Corned Beef Hash & Eggs 10

Dark ale-braised corned beef and Yukon gold potato hash. Served with two eggs cooked your way.

Fresh Fruit & Yogurt Parfait 5

Seasonal fresh fruit and vanilla yogurt layered with lodge-made trail mix.

Lake Shore Breakfast 13

Wild rice breaded Walleye, two eggs cooked to order, and hashbrown potatoes.

Biscuits & Gravy 9

Lodge-baked buttermilk biscuits with creamy fresh sage-sausage gravy and hashbrowns. Served with two eggs cooked your way.

Traditional Benedict 9

Two poached eggs atop Canadian Bacon and a grilled English muffin. Topped with herbed hollandaise sauce and served with hashbrowns.

North Shore Oatmeal 6

Hot, creamy oatmeal served with a side of sun-dried cranberries and brown sugar.

Burlington Bay Pancakes 9

Three pancakes bursting with wild rice, dried cranberries and blueberries. Served with a side of fresh, seasonal fruit and berries.

Guide's French Toast 9

Three slices of cinnamon fritter bread dipped in vanilla, cinnamon, buttermilk and egg batter. Pan-fried golden brown, and topped with fresh whipped cream. Served with a side of fresh, seasonal fruit and berries.

Classic American 8

Two farm-fresh eggs cooked to order, your choice of crisp smoked applewood bacon, grilled sausage or ham. Served with hashbrown potatoes.

Black Cherry-Smoked Salmon & Bagel 9

House-smoked sockeye salmon, cream cheese, sliced red onion, sliced tomato & alfalfa sprouts with a grilled bagel.

Bagel & Cream Cheese 5

We'll grill your bagel and serve it with a side of fruit and cream cheese.

Grand Superior Cinnamon Roll 4

Our lodge-baked, cinnamon-laced sweet jumbo roll with vanilla icing and Lingonberry butter.

MADE FROM SCRATCH OMELETS

Made with 3 farm-fresh eggs. Served with hashbrown potatoes & grilled multi-grain bread.

Ham & Cheese Omelet 10

Sautéed, tender pieces of ham blended with Wisconsin sharp cheddar cheese.

Smoked Salmon & Cream Cheese 11

Lodge-smoked sockeye salmon and chive cream cheese.

A la Carte

Two Eggs 4
Camp-style Potatoes 4
Applewood-Smoked Bacon 3
Hashbrowns 3

Grilled Sausage Patties 3
Seasonal Fresh Fruit & Berries 3
Grilled, Smoked Ham 3
Cold Cereal 5