



Up North Cuisine

The Lodge is all about experiencing the rustic style of the North Woods in a sophisticated, rich, warm and intimate environment. We have taken that same strategy to our food. We combine both classic and local food preparation techniques with our unique knowledge of "Up North" ingredients to prepare a menu full of food experiences the likes of which you will never forget.

To Start

Maine Lobster, Parsnip and Asparagus Dumplings in lobster and green onion broth. 12

Firecracker Duck Spring Rolls. 10

Sweet Maine Crab Cakes with tangy avocado aioli. 11

Bruchetta with Buffalo Mozzarella, ugly tomatoes, pine nuts, fresh basil & small rocket salad, lemon vinaigrette. 10

Caesar Salad. 10 Add Grilled Chicken or Shrimp. 14

Classic Maine Clam Belly Chowder – Cup or Bowl 5 or 8

Main Fare

BBQ Pulled Pork Sandwich with cole slaw and fresh made sweet potato chips. 12

Grilled Cheese & Roasted Tomato Soup – 4 select cheeses, applewood smoked bacon and fresh tomato all slowly grilled on Marie Kiryluk's farmhouse bread. 16

Buffalo Meatloaf Sandwich – open face style with country mashed potatoes and the original Northwoods Gourmet Girl Ketchup all on Abby's Anadama bread. 19

Our buffalo is grown in the hills of the beautiful Moosehead Lake region of Maine. You'll never find fresher Buffalo, ever! Buffalo is naturally low in fat and cholesterol, yet a nutritionally dense meat.

Orecchiette Pasta - asparagus, capers, garlic, lemon zest and spring peas topped with parmesan cheese. 19

Crayfish & Spinach Stuffed Native Trout pan roasted over fried green tomatoes. 25

Grilled Filet of Beef with peppercorn sauce, shoe string fries and grilled asparagus. 30

To End

Wild Maine Blueberry Cobbler with vanilla bean ice cream. 8

American Classic 3-Layer Chocolate Cake. 8

Lemon & Apple Bread Pudding with calvados crème anglaise. 8

18% Gratuity added for parties of 6 or more

*Serving Friday, Saturday and Sunday through October 18
Seating 5:30 – 8:00 Lakeview Dining Room, Chloe's Pub and Patio
Reservations Requested: 207-695-4400*