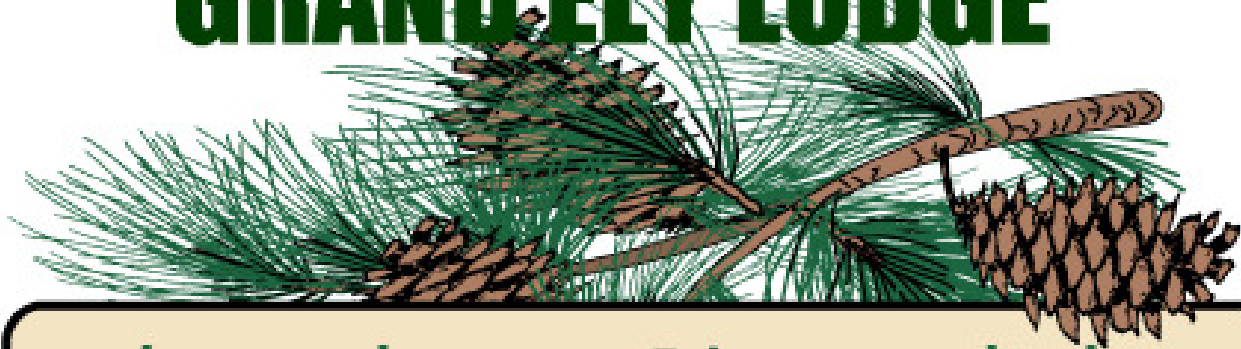


GRAND ELY LODGE



EVERGREEN

RESTAURANT

Appetizers

Crab Stuffed Mushroom Caps

Large button mushrooms stuffed with seasoned bread crumbs, parmesan cheese, chives & flaked crab.

Shrimp Cocktail

Four jumbo shrimp served with lemon wedges & our special cocktail sauce.

Crab & Cream Cheese Wontons

Crispy wontons filled with crab, spices & cream cheese, deep fried & served with sweet & sour dipping sauce.

Hawaiian BBQ Shrimp

Marinated in a special blend of garlic, ginger, soy sauce & shallots wrapped in bacon & charbroiled; served with drawn butter.

Bruschetta Al Fresca

Grilled Ciabatta topped with fresh tomatoes, garlic, red onion, basil & olive oil.

Steak & Mushroom Quesadilla

Spicy grilled steak & portabella mushroom strips, sautéed peppers, onions & shredded cheddar cheese stuffed in a grilled tortilla.

Egg Rolls

Pork & vegetable egg rolls with sweet & sour sauce.

Antler's Wings

One dozen of our flavorful hot & spicy wings served with your choice of Buffalo, Shanghai, Jack Daniel's, Maple Smoked BBQ, Sweet Thai Chili, Garlic, Apricot Bourbon or Teriyaki sauce, celery sticks & bleu cheese dressing.

Bruschetta

Toasted rounds of French bread or fresh fried tortilla chips served with baked artichoke & spinach dip.

Garlic Mushrooms

Deep fried, battered mushrooms with a hint of garlic served with ranch dressing or cheese sauce.

Smaller Appetites

Caesar Salad

*Crispy cold romaine tossed with our creamy Caesar dressing, croutons & fresh shredded parmesan.
Add Chicken., Blackened Walleye, or Charbroiled Salmon Fillet*

Soup du jour & Caesar Salad

A cup of our homemade soup served with our traditional Caesar salad & a breadstick.

Chicken Wild Rice Soup

Homemade Minnesota wild rice soup with chicken & ham

Paddler

*Our traditional half pound burger served on a Kaiser roll with lettuce tomato & mayonnaise and French Fries.
Add cheese.*

Boathouse Salad

Strips of turkey breast, bacon, parmesan & cheddar cheese, tomatoes, red onion, ripe olives & a hardboiled egg served over our crisp salad greens.

Wilderness Chicken Salad

A marinated chicken breast charbroiled & served on crispy salad greens with hard boiled eggs, tomatoes, cashews & wild raspberry vinaigrette.

Steak Sandwich

Juicy charbroiled 8 oz. sirloin served with Texas toast & French fries. Add a garden salad

Mediterranean Chicken

5 oz chicken breast marinated in olive oil & herbs, charbroiled & served with stir fried vegetables & grilled pineapple.

Broasted Chicken

Two piece dinner served with choice of potato & cole slaw.

Caesar's Prime Rib Sandwich

Grilled prime rib with our special seasoning, served on a sourdough hoagie with Caesar mayo, tomato, Romaine & French fries.

Half Rack BBQ Ribs

Meaty pork loin back ribs hand-rubbed with our special seasonings & finished with our zesty or maple smoked BBQ sauce, served with choice of potato & tossed garden salad.

Wild Skillet Stir Fry

Stir fry vegetables & your choice of steak strips or chicken, served in a skillet over wild rice with teriyaki or sweet & sour sauce & tossed garden salad.

Walleye

*8 oz walleye prepared just the way you like it broiled, pan fried, crab stuffed, breaded or blackened.
Served with your choice of potato & tossed garden salad.*

Pasta Platters

All pastas are served with soup or a house Caesar or tossed salad & fresh baked bread

Langistino Lobster & Shrimp Scampi

Tossed with fresh linguine & creamy garlic sauce.

Loggers Fettuccini

Fontanini sausage, mushrooms, peppers, marinara sauce & mozzarella cheese.

Wild Mushroom Ravioli

*Wild mushroom stuffed ravioli tossed with sautéed asparagus, portabella & button mushrooms in a cream sherry sauce.
Add shrimp.*

Sundown Linguine

Sautéed chicken, artichoke hearts, mushrooms & peas tossed in a white wine cream sauce topped with shredded parmesan.

Spinach & Roasted Garlic Tortellini

Spinach & roasted garlic stuffed tortellini, tossed with sautéed mushrooms, onions & creamy garlic sauce.

Cajun Pasta

Sautéed Andouille sausage, ham, chicken, peppers, mushrooms & onions, tossed with linguine, Cajun seasoning & a creamy garlic sauce.

Spaghetti & Meatballs

The traditional all-time favorite.

Fettuccini Alfredo

*Fettuccini tossed with creamy Alfredo sauce.
Add a charbroiled chicken breast.*

Chicken & Ribs

Served with your choice of potato, soup or a house Caesar or tossed salad & fresh baked bread.

BBQ Ribs

Meaty pork loin back ribs hand rubbed with our special seasonings & finished with our homemade zesty or maple smoked BBQ sauce.

Chicken & Rib Combo

A half rack of our hearty loin back ribs & two pieces of our crispy broasted chicken served with your choice of Zesty or Maple Smoked BBQ sauce.

Broasted Chicken

*Four pieces of our special broasted chicken.
All white meat available*

Chef Favorites

Served with soup or house Caesar or tossed salad & fresh baked bread.

Wild Thyme Twins

Medallions of beef & pork tenderloins come together in a rich sauce of dry red wine, garlic, fresh thyme & wild mushrooms.

Champagne Chicken Tenderloin

A sautéed breast of chicken simmered in a champagne herb sauce & served over wild rice blend.

Lemon Chicken

Cantonese battered chicken breast served on a bed of stir fried vegetables with a rich lemon sauce & wild rice blend.

Apple Cognac Grilled Pork Chop

12 oz. pork chop marinated in a cognac, apple & raisin sauce & charbroiled to perfection, served with your choice of potato, pasta or vegetable du jour.

Chicken Florentine

Sautéed chicken breast on a bed of fettuccini & spinach stuffing & topped with Mornay sauce, mozzarella & parmesan cheeses.

Porterhouse Pork Chop

12 oz. Marinated Porterhouse pork chop charbroiled to perfection, and then topped with caramelized onions. Served with your choice of potato, pasta or vegetable du jour.

Shrimp & Parmesan Topped Sirloin

A specially marinated 8 oz top sirloin grilled to perfection, and then topped with sautéed shrimp and fresh parmesan cheese. Served with your choice of potato, pasta or vegetable du jour.

Chicken Oscar

Seasoned chicken breast with surimi crab, asparagus spears, then finished with creamy Hollandaise sauce. Served with your choice of potato, pasta or vegetable du jour.

Bacon Wrapped Pistachio Stuffed Chicken Breast

A bacon wrapped chicken breast stuffed with pistachios and cut into medallions. Served on a bed of wild rice and topped with a rich cream sauce. Served with your choice of potato, pasta or vegetable du jour.

Vermilion Range Beef

Served with soup or house Caesar or tossed salad, your choice of baked potato, au gratins, French fries, hash browns, pasta or wild rice blend or vegetable du jour & fresh baked bread. Extra sautéed mushrooms available.

Evergreen Prime Rib

Perfectly aged then specially seasoned & slow roasted to seal in the juices.

10 oz. Queen Cut. 16 oz. King Cut.

Have your prime rib blackened

Ribeye Steak

Hand cut 12 oz. known for its hearty beef flavor & served with fresh sautéed mushrooms.

Filet Mignon

The most tender of all steaks. Wrapped in bacon & smothered in mushrooms.

Buck Filet 8oz. Doe Filet 6 oz.

New York Strip

For the true steak lover, a 14 oz. strip charbroiled & served with sautéed mushrooms.

Flat Iron Steak

This steak is marinated in olive oil & charbroiled to your order. Topped with sautéed mushrooms.

This steak is best served medium rare to medium.

16 oz. 8 oz.

Surf & Turf

A charbroiled 8 oz sirloin smothered in mushrooms with your choice of scallops, walleye or jumbo shrimp.

With a 6 oz. filet mignon

With a 8 oz. filet mignon

Fish & Seafood Fare

Served with soup or house Caesar or tossed salad, your choice of baked potato, au gratins, French fries, hash browns, pasta or wild rice blend or vegetable du jour and fresh baked bread.

Walleye

Two 8 oz fillets.... broiled, pan fried, crab stuffed, breaded, blackened or almandine

Norwegian Salmon

An 8 oz Norwegian Salmon fillet charbroiled. Choice of blackened or mushroom crusted

Jumbo Shrimp

Hand-breaded with Panko crumbs & deep fried to a golden brown, broiled or scampi style

Sea Scallops East & West

Lightly brushed with soy-ginger glaze & charbroiled, then served with wild rice blend and stir fried vegetables.

Honey-Pepper Maple Plank Salmon

An 8 oz salmon fillet specially seasoned then baked off on a soaked maple plank.

For Parties of 8 or more a 17% Gratuity will automatically be added to your bill.