



# *The Lodge at Leathem Smith Made with Love*

## Starters

- ❖ *Walley Fingers* Great Lakes Walleye hand battered with Fries **\$18.00**
- ❖ *Bacon Wrapped Scallops* served with Pineapple salsa **\$20.00**
- ❖ *Seared Hawaiian Ahi* Prime Cajun Dusted flash served with soy caramel, wasabi aioli & pickled ginger **\$18.00**
- ❖ *Architect Burger* Best Burger in Door County! 10oz USDA prime, bun, lettuce, tomato, & red onion; Add Swiss, Blue, Cheddar, American, \$2; Sautéed mushrooms or Bourbon caramelized onion, Double smoked bacon **\$2.50 \$14.95**

Entrees are served with Salad, Fresh Green Beans and Garlic Mashed Potatoes.

- ❖ *Prime USDA Prime Rib* 8oz-**\$24**, 12oz **\$34**, 16oz **\$42**, 20oz **\$48**
- ❖ *Beef Wellington* 8oz Tenderloin Baked to Perfection in a Puff Pastry **\$38**
- ❖ *Seared Scallops* on a bed of lobster Risotto with Lemon Saffron Cream Sauce **\$38**
- ❖ *A Center Cut Porterhouse Pork Chop* Baked on Baby Red, Cinnamon Apples and Baby Carrots **\$24**
- ❖ *Surf & Turf - Filet* 6 Oz! Lobster 6 Oz **\$49**
- ❖ *Surf & Turf - Filet* 8 Oz! Lobster 8 Oz **\$59**
- ❖ *Lobster Tail* 60z- **\$25**, 90z- **\$39**
- ❖ *Lobster Tail* 2 x 60z- **\$48**, 2 x 90z- **\$75**
- ❖ *Pan Seared Duck* served with a Blackberry Brandy Cream sauce Wild mushrooms **\$32**

## ❖ *The Lodge's Dinner For 2 Chateau Bruno*

Tenderloin 16 Oz served with Bearnaise sauce & Roasted Veggies,

Pick a Appetizer & Dessert to Share \$ 99

