



## Trail Head

### **GUNFLINT LODGE WALLEYE CAKES**

Three homemade walleye cakes served with lemon dill aioli. 14

### **SMOKED SALMON PLATTER**

Smoked salmon with assorted gourmet cheese and crackers. 15

### **WALLEYE QUESADILLA**

Fresh walleye grilled in a herb and sundried tomato tortilla with wild rice and smoked Gouda. Served with mango salsa. 14

### **CAMPFIRE CORN BREAD FRITTERS**

Lightly fried cornbread fritters served with fresh maple butter. 12

### **OUTFITTER WOODEN CANOES**

Four hollowed potato skins stuffed with wild rice, sausage topped with pepper jack cheese and fresh jalapeno sand sour cream. 12

### **FRIED DUCK WONTONS**

Four wontons filled with duck breast, corn, chives, and cream cheese Served with sweet and Thai chili sauce. 13

### **SMOKED JUMBO WINGS**

1lb of smoked wings with choice of sauce, bourbon blueberry BBQ, sweet honey BBQ, buffalo, or garlic Parmesan. 14

## Soups

### **GUNFLINT LODGE WALLEYE CHOWDER**

A Northwoods favorite! Cup 6 • Bowl 11

### **SOUP OF THE DAY**

Cup 5 • Bowl 10

### **WRANGLERS CHILI**

Topped with diced red onion, cheddar, and jalapenos. Served with homemade corn muffin. Cup 5 • Bowl 10

## Field Greens

*Dressings: ranch, French, bleu cheese, balsamic, and maple vinaigrette*

### **GUNFLINT CAESAR SALAD**

Fresh chopped romaine blended with Caesar dressing, Parmesan cheese, croutons and grapes. Entree 14 • Side 6  
Add shrimp 7 • Chicken 5 •  
Blackened walleye 8

### **MINNESOTA BLEU**

Fresh spring mix greens topped with fresh blueberries, Minnesota bleu cheese, candied almonds and maple vinaigrette. Entree 14 • Side 7  
Add shrimp 7 • Chicken 5 •  
Blackened walleye 8

### **SOUTHWEST CHICKEN SALAD**

Fried tortilla bowl filled with romaine, cheddar, black beans, grilled corn, tomato, mango salsa and grilled chicken. 15 •  
Substitute shrimp 20 • Ribeye Strips 20

### **LODGE SALAD**

Spring mix greens with tomato, radish, carrots, cucumbers, croutons and cheddar cheese served with your choice of dressing. Entree 12 • Side 6  
Add shrimp 7 • Chicken 5 •  
Blackened walleye 8

## Little Paddlers

*All served with choice of fries, tots, or fresh fruit. Includes beverage. 9*

**THIRD-POUND BURGER • CHICKEN STRIPS  
MAC N CHEESE • FISH N CHIPS**



## Northwoods Burgers

*Half-pound beef burger served with fries, tots or Lodge side salad.  
Substitute any cup of soup for side 3 • Gluten free bun 2*

### **GUNFLINT BURGER**

Topped with lettuce, tomato, onion and choice of cheese. 14

### **JALAPENO POPPER BURGER**

Topped with cream cheese and fresh jalapeno slices. 15

### **BRUNCH BURGER**

Topped with bacon, hashbrowns, cheddar cheese and fried egg. 16

### **BLACK N BLEU**

Blackened and topped with Minnesota bleu cheese and grilled onions. 15

### **LUMBER JACK BURGER**

Topped with grilled onion, bacon, cheddar cheese then drizzled with BBQ sauce. 15

**Available cheeses:** cheddar, Swiss, American, pepper jack

## Boreal Wraps & Sandwiches

*Served with fries, tots or Lodge side salad.  
Substitute any cup of soup for side 3 • Gluten free bun 2*

### **BUFFALO CHICKEN WRAP**

Crispy chicken, romaine, tomato, cheddar, and buffalo sauce, wrapped in herb and sundried tomato tortilla. 14

### **GARDEN WRAP**

Lettuce, tomato, red onion, sautéed Portobello mushrooms and cheddar, dressed with maple vinaigrette. 14

### **ASIAN SHRIMP WRAP**

Large grilled shrimp with spring greens, Mandarin oranges, shredded carrots and dressed with sweet chili sauce in a herb and sundried tomato tortilla. 17

### **FRENCH VOYAGEUR**

Sliced smoked prime rib topped with sautéed mushrooms and onions and Swiss cheese and served on sourdough hoagie with au jus. 15

### **GUIDES SHORE LUNCH**

Fresh walleye fillet coated in panko fried, served on sourdough hoagie bun with lettuce, onion, bacon and our horseradish tartar sauce. 16

### **NORTHERN LIGHTS**

8oz NY strip steak on a sourdough hoagie topped with grilled mushroom and onion. 15

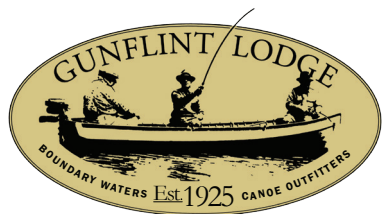
### **SAWTOOTH CLUB**

Sourdough with layers of tomato, lettuce, bacon, ham, American and Swiss cheese. 16

### **GRILLED CHICKEN SANDWICH**

Grilled chicken breast with lettuce, tomato, onion, bacon, topped with pepper jack and sriracha aioli. 15

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



## Lodge Favorites

### PUB-STYLE FISH & CHIPS

Cod hand-dipped in batter made with Minnesota Gold craft beer. Served with coleslaw and fries. 15

### WALLEYE TACOS

Two walleye tacos with spring greens, lemon dill aioli and mango salsa. 15

### JUSTINE'S MEATLOAF

Homemade meatloaf topped with sautéed onions and mushrooms served on Texas toast with side of rich beef. Served with choice of fries, tots or salad. 16

## Sides

### BREAD ROLL OR CORN MUFFIN

Served with maple butter 4

### FRIES 4

### MAC N CHEESE 5

### CORNBREAD FRITTERS

Served with maple butter 5

### TOTS 4

### SMOKED BAKED BEANS 4

## Wet Your Whistle

### PEPSI SOFT DRINKS 2.50

### FRESH SQUEEZED LEMONADE 5

### HOUSE BREWED ICED TEA 3

### 2% MILK 2.50

### JUICE

Orange, apple, cranberry, tomato 2.50

### FIKA FRENCH PRESS COFFEE SERVICE

Makes two cups 6

### COFFEE 2

### TEA 2

### HOT CHOCOLATE 3

*Unlimited Coffee, tea, and hot chocolate are complimentary for Gunflint overnight guests*

## Trails End

### BERRY CHEESECAKE

Topped with blueberry and strawberry glaze. 8

### OLD FASHIONED STRAWBERRY SHORTCAKE | Gluten Free 7

### MAGNETIC ROCK SUNDAE

Ice cream topped with whipped cream, chocolate or caramel sauce and a cherry  
Two Scoops 6 | Three Scoops 8

### HOMEMADE WILD BLUEBERRY PIE

Topped with ice cream 8

### CASTAWAY BROWNIE

Cast iron cooked brownie with vanilla ice cream and chocolate syrup. Big enough to share. 12

### KRUMKAKE

Four homemade Norwegian cookie cones filled with fresh berries and whipped cream 8

### TABLESIDE S'MORES

Homemade graham crackers, vanilla-bourbon marshmallows, and assorted gourmet chocolates done on your

**FLOURLESS CHOCOLATE TORTE | Gluten Free 8**



## White Wines

PAVAO VINHO VERDE   PORTUGAL	\$6	\$21
THE SEEKER RIESLING   MOSEL, GE	\$8	\$24
CHASING VENUS SAUVIGNON BLANC   NEW ZEALAND	\$8	\$24
PROVERB PINOT GRIGIO   CALIFORNIA	\$7	\$21
LOUIS LATOUR ARDECHE CHARDONNAY   RHONE	\$8	\$24
THREE THIEVES CHARDONNAY   CALIFORNIA	\$8	\$24
*FROG'S LEAP CHARDONNAY (2018)  NAPA VALLEY, CA	\$16	\$55
RISATA D'ASTI MOSCATO   PIEDMONT, IT	\$6	
BOREALIS BLEND   NORTH SHORE WINERY, LUTSEN, MN	\$10	\$30
LUNETTA PROSECCO   ITALY	\$8	
SOKOL BLOSSER EVOLUTION SPARKLING WHITE BLEND   OREGON		\$28
BOLLINGER SPECIAL CUVÉE CHAMPAGN   FRANCE		\$55

## Rosé Wines

PROVERB   CALIFORNIA	\$6	\$18
FLEURS DE PRAIRIE   CÔTES DE PROVENCE, FR	\$11	\$33

## Red Wines

PEDRONCELLI PINOT NOIR   SONOMA, CALIFORNIA	\$12	\$36
*DOMAIN DROUHIN PINOT NOIR   WILLAMETTE VALLEY, OR	\$19	\$96
*BETHEL HEIGHTS ESTATE PINOT NOIR   WILLAMETTE VALLEY, OR	\$20	\$98
BENZIGER MERLOT   SONOMA, CALIFORNIA	\$10	\$30
*DUCKHORN MERLOT (2017)  NAPA VALLEY, CA	\$18	\$94
LYETH CABERNET SAUVIGNON   SONOMA, CALIFORNIA	\$8	\$24
CLINE CABERNET SAUVIGNON   SONOMA, CALIFORNIA	\$11	\$33
*BUENA VISTA CABERNET SAUVIGNON (2016)  NAPA VALLEY, CA	\$20	\$98
TRAPICHE BROQUEL MALBEC   ARGENTINA	\$8	\$24
THE FEDERALIST ZINFANDEL   CALIFORNIA	\$11	\$33
LOCATIONS RED BLEND  ARGENTINA	\$6	\$18

*\*Coravin Wine Program  
\$15 corkage fee will be added for each  
bottle of wine not purchased onsite*



## *Signature Cocktails*

### **BLUE LOON**

Tattersall blueberry liqueur, lime juice, gin

### **NORTHWOODS COSMOPOLITAN**

Prairie cucumber vodka, cranberry, lime juice

### **CENTENNIAL SOUR**

Angostura bitters, bourbon, cherry

### **GUNFLINT OLD FASHIONED**

Angostura bitters, bourbon, cherry

### **MOOSE TAIL**

Allspice dram, brandy, Angostura bitters, lemon juice

### **TRAIL MAIL**

Dark rum, honey, lime juice, prosecco

## *Beer*

**ANGRY ORCHARD HARD CIDER**

**BELL'S TWO HEARTED**

**BENT PADDLE BENT HOP**

**BENT PADDLE PILSENER LAGER**

**BLUE MOON**

**BUD LIGHT**

**BUDWEISER**

**CASTLE DANGER ODE IPA**

**CASTLE DANGER 17-7**

**COORS BANQUET**

**COORS LIGHT**

**COORS LIGHT**

**CORONA**

**GUINNESS DRAUGHT**

**MICHELOB GOLDEN LIGHT**

**MOOSEHEAD LAGER**

**ST. PAULI GIRL LAGER**

**ST. PAULI GIRL NA**

**STELLA ARTOIS**

**SUMMIT EXTRA PALE ALE**

*Ask your server for seasonal on-tap selections*

## *Digestifs & Celebrations*

**LIMONCELLO**

**BRANDY**

**PORT: White, Red, or Tawny**

**CHAMPAGNE**

## *Settlers*

**WHITE CLAW RASPBERRY**

**WHITE CLAW MANGO**



## Monday Entrées

*Chef-crafted specials available 5:30-8:30*

*Each entrée includes choice of one of the following, plus vegetable and bread or roll roll.*

*Lodge Side Salad • Caesar Side Salad • Walleye Chowder • Soup Of The Day*

### **FILET TOURNADOS THIN SLICED FILET MEDALLIONS**

Topped with bourbon reduction cream sauce and served with choice of baked potato or Minnesota wild rice. 8oz. 34 • 6oz. 30

### **ROASTED CHICKEN BREAST**

With cranberry wild rice stuffing. 22

### **ALMOND CRUSTED WALLEYE**

Served with Golden Raisin Butter Sage Sauce. Served with choice of baked potato or Minnesota wild rice. 26

### **BLACK N BLUE RIBEYE**

12 oz ribeye flattened and rolled with Minnesota bleu cheese and asparagus. Served with choice of baked potato or Minnesota wild rice. 26

### **TRAIL PASTA**

Smoked sausage, green and red peppers combined into a mushroom cream sauce and served on penne pasta. Served with sourdough crostini. 22

### **CRAFT BEER BATTERED WALLEYE**

Dipped in Minnesota Gold beer batter and gently fried. Served with our signature Mango Chutney and choice of baked potato or Minnesota wild rice. 26

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*Meal plan lunches include a bistro selection with side salad, soup or fries and soft drink. Meal plan dinners include either a bistro or entrée selection with included sides and soft drinks. Appetizers, desserts, alcoholic beverages are not included. You will be brought a guest ticket at the end of your meal for you to sign with your room number and include your gratuity either as a room charge or to pay at the end of the meal.*

*Room service is available for a \$10 delivery fee plus 18% gratuity*



## *Tuesday Entrées*

*Chef-crafted specials available 5:30-8:30*

*Each entrée includes choice of one of the following,  
plus vegetable and breaded or roll.*

*Lodge Side Salad • Caesar Side Salad  
Walleye Chowder • Soup Of The Day*

### **GUNFLINT SURF AND TURF**

6oz sirloin and filet of Craft Beer Battered Walleye. Served with choice of garlic mashed potatoes or Minnesota wild rice. 28

### **MINNESOTA CHICKEN ALFREDO**

Alfredo sauce with wild mushrooms, wild rice and grilled chicken over fettuccini. Served with sourdough crostini. 22

### **WALLEYE PICCATA**

Walleye broiled with a lemon white wine and pine nut sauce. Served with choice of garlic mashed potatoes or Minnesota wild rice. 26

### **RIBEYE STEAK WITH CARAMELIZED ONIONS AND MUSHROOMS**

12 oz ribeye with large mushrooms and sautéed onions Served with choice of garlic mashed potatoes or Minnesota wild rice. 27

### **JUSTINE'S SPAGHETTI AND MEAT BALLS**

Tangy and rich sauce served with our very own meatballs. Served with garlic bread. 15

### **CRAFT BEER BATTERED WALLEYE**

Dipped in Minnesota Gold beer batter and gently fried. Served with our signature Mango Chutney and choice of garlic mashed potatoes or Minnesota wild rice. 26

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## *Wednesday Entrées*

*Chef-crafted specials available 5:30-8:30*

*Each entrée includes choice of one of the following,  
plus vegetable and bread or roll.*

*Lodge Side Salad • Caesar Side Salad  
Walleye Chowder • Soup Of The Day*

### **TERIYAKI FILET TIPS**

Filet tips with green and red peppers, red onion covered in sweet teriyaki sauce and served on a bed of Minnesota wild rice. 30

### **CHICKEN BREAST WITH LINGONBERRY CREAM SAUCE**

Served with choice of au gratin potato or Minnesota wild rice. 22

### **BLACKENED WALLEYE**

Cast iron blackened walleye. Served with choice of au gratin potato or Minnesota wild rice. 26

### **CHAR-CRUSTED RIBEYE**

12oz spiced and char-crusted ribeye. Served with choice of au gratin potato or Minnesota wild rice. 26

### **BLACKENED SHRIMP SCAMPI**

Blackened shrimp and linguini rolled in a white wine, garlic and butter sauce. Served with sourdough crostini. 25

### **CRAFT BEER BATTERED WALLEYE**

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## *Thursday Entrées*

*Chef-crafted specials available 5:30-8:30*

*Each entrée includes choice of one of the following,  
plus vegetable and bread or roll.*

*Lodge Side Salad • Caesar Side Salad  
Walleye Chowder • Soup Of The Day*

### **BLACK N BLEU FILET**

Cast iron blackened filet with Cajun seasoning. Served with choice of au gratin potato or Minnesota wild rice. 8oz. 34 • 6oz. 30

### **CHICKEN BRUSCHETTA**

Chicken breast topped with a classic Italian tomato mix. Served with choice of rosemary roasted potatoes or Minnesota wild rice. 22

### **PARMESAN ENCRUSTED WALLEYE**

Served with choice of rosemary roasted potato or Minnesota wild rice. 26

### **SCANDINAVIAN RIBEYE**

12 oz ribeye topped with a rich yet tart lingonberry demi glaze. Served with choice of rosemary roasted potatoes or Minnesota wild rice. 26

### **GREEK PASTA MEDLEY**

Fettuccine rolled in herb cream sauce with grilled chicken and ripe olives topped with feta cheese. Served with sourdough crostini. 22

### **CRAFT BEER BATTERED WALLEYE**

Dipped in Minnesota Gold beer batter and gently fried. Served with our signature Mango Chutney and choice of rosemary roasted potatoes or Minnesota wild rice. 26

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## Friday Entrées

*Chef-crafted specials available 5:30-8:30*

*Each entrée includes choice of one of the following,  
plus vegetable and bread or roll.*

*Lodge Side Salad • Caesar Side Salad  
Walleye Chowder • Soup Of The Day*

### **BEEF FILET**

Served with wild mushrooms and sautéed onions. Served with choice of garlic mashed potatoes or Minnesota wild rice. 8oz. 34 - 6oz. 30

### **CHAMPAGNE CHICKEN**

Chicken breast topped with a light white wine, garlic and basil sauce. Served with choice of garlic mashed potatoes or Minnesota wild rice. 24

### **MAPLE AND BLUEBERRY ENCRUSTED WALLEYE**

Lightly coated walleye with Minnesota maple syrup and blueberry glaze. Served with choice of garlic mashed potatoes or Minnesota wild rice. 26

### **MUSHROOM FLORENTINO**

Six large raviolis filled with Portobello mushrooms in a light basil cream sauce. Served with sourdough crostini. 22

### **LODGE SMOKED PRIME RIB**

Smoked right outside using local maple. Served with choice of garlic mashed potatoes or Minnesota wild rice. King cut 14 oz. 28 - Queen cut 10 oz. 24

### **CRAFT BEER BATTERED WALLEYE**

Dipped in Minnesota Gold beer batter and gently fried. Served with our signature Mango Chutney and choice of garlic mashed potatoes or Minnesota wild rice. 26

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## *Saturday Entrées*

*Chef-crafted specials available 5:30-8:30*

*Each entrée includes choice of one of the following,  
plus vegetable and bread or roll.*

*Lodge Side Salad • Caesar Side Salad  
Walleye Chowder • Soup Of The Day*

### **LODGE SMOKED PRIME RIB**

Smoked right outside using local maple. Served with choice of Swiss au gratin potatoes or Minnesota wild rice. King cut 14 oz. 28 • Queen cut 10 oz. 24

### **WILD RICE STUFFED CHICKEN BREAST**

Served with choice of Swiss au gratin potatoes or Minnesota wild rice. 23

### **HONEY FRIED WALLEYE**

Lightly dipped in honey and panko and deep fried. Served with choice of Swiss au gratin potatoes or Minnesota wild rice. 26

### **STEAK TIPS**

Ribeye steak tips covered in a rich beef, mushroom and onion sauce. Served with choice of Swiss au gratin potatoes or Minnesota wild rice. 26

### **LODGE CHICKEN ALFREDO**

Fettuccine tossed with rich cheese and cream Alfredo sauce and topped with grilled chicken. Served with sourdough crostini. 22 • Substitute shrimp 7

### **CRAFT BEER BATTERED WALLEYE**

Dipped in Minnesota Gold beer batter and gently fried. Served with our signature Mango Chutney and choice of Swiss au gratin potatoes or Minnesota wild rice. 26

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## *Sunday Entrées*

*Chef-crafted specials available 5:30-8:30*

*Each entrée includes choice of one of the following,  
plus vegetable and bread or roll.*

*Lodge Side Salad • Caesar Side Salad  
Walleye Chowder • Soup Of The Day*

### **GUNFLINT RIB PLATTER**

Half rack of ribs smoked right outside using local maple. Served with smoked baked beans, coleslaw and homemade cornbread with maple butter. 25

### **WHISKEY GLAZED CHICKEN BREAST**

Chicken breast with whiskey glaze. Served with choice of potatoes or Minnesota wild rice. 22

### **GRILLED WALLEYE WITH BLUEBERRY SALSA**

A Northwoods classic. Served with our homemade blueberry salsa and choice of potatoes or Minnesota wild rice. 26

### **FILET WITH VOYAGEUR BEER REDUCTION SAUCE**

Served with choice of potatoes or Minnesota wild rice. 8 oz. 34 • 6 oz. 30

### **PASTA WITH WILD MUSHROOM SAUCE**

Linguini tossed with sauce made of wild mushrooms and rich cream. Served with sourdough crostini. 22 • Substitute shrimp 7

### **CRAFT BEER BATTERED WALLEYE**

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