



Trail Blazers

WALLEYE QUESADILLA

Tomato basil tortilla stuffed with Canadian walleye, smoked Gouda cheese and fresh chives. Served with mango salsa. 15

DUCK WONTONS

Four crispy fried wontons with duck, cream cheese, bacon and chives. Served with sweet Asian chili sauce. 13

*LOADED CANOES

Four lightly fried potato skins with wild rice, bacon, chives and topped with smoked cheddar cheese. 13

LODGE WINGS

Eight fried wings served with your choice of sauce: bourbon blueberry BBQ, sweet Asian, honey BBQ, garlic Parmesan. 13

PORTAGE POPPERS

Poblano peppers, stuffed with cream cheese, wrapped in bacon and glazed with a sweet barbeque sauce. 15

SUPERIOR CHARCUTERIE PLATTER

A combination of fresh fruits, smoked Superior lake trout, gourmet meats and local, regional cheeses served with

Soups

SOUPS

Cup 8 • Bowl 12

Lodge Famous Walleye Chowder | Bunkhouse Chili | Chef Soup of Day

Field Greens

Dressings: ranch, bleu cheese, French, Italian, maple vinaigrette, blueberry pomegranate, thousand island and Caesar

*GUNFLINT CAESAR SALAD

Fresh romaine, grapes, croutons, Parmesan cheese and Caesar dressing. 16
Add chicken 6 • Add shrimp or walleye 8

*MINNESOTA BLEU

Spring mix, almonds, dried cranberries and blueberries topped with blueberry pomegranate dressing. 17
Add chicken 6 • Add shrimp 8

HONEYCRISP APPLE SALAD

Fresh spinach, Honeycrisp apples, candied walnuts drizzled with a maple vinaigrette. 16
Add chicken 6 • Add shrimp 8

*LODGE SALAD

Spring mix, Roma tomato wedge, radish, carrots, cucumbers, Cheddar cheese and choice of dressing. Entrée 16 • Side 9

*VEGETARIAN

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 drink. Appetizers, desserts, and alcoholic beverages are additional. 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



Trail Burgers

*Half-pound beef patty on a brioche bun. Served with fries or tots or soup of the day.
Pretzel bun or gluten free bread add 2*

GUNFLINT BURGER

Topped with lettuce, tomato, onion and choice of cheese. 15

LUMBER JACK BURGER

Topped with grilled onion, bacon, cheddar cheese then drizzled with tangy BBQ sauce. 16

FRITA BURGER

Stacked with fries, onion, ketchup, pepper jack cheese on a Hawaiian roll. 16

TRAIL BURGER

Sauteed onions, applewood smoked bacon and cheddar mac and cheese. 17

VOYAGEUR

Grilled onion and mushrooms topped with craft beer cheese sauce and served on a pretzel bun. 17

MAPLE SRIRACHA BLACK BEAN BURGER

Black bean patty with lettuce, onion, tomato served on pretzel bun and drizzled with sriracha, maple aioli. 16

Available cheeses: Cheddar, Swiss, American, pepper jack

Wraps

Served with fries or tots. Add 2 upgrade for chowder or soup of the day.

BUFFALO CHICKEN WRAP

Romaine, Roma tomato, red onion, Cheddar cheese and Buffalo sauce. 16

***PORTOBELLO MUSHROOM**

Spring mix, grilled onion, tomato, cucumber, grilled mushrooms and maple vinaigrette. 15

BLACKENED WALLEYE CAESAR

Blackened walleye, romaine, Parmesan cheese, croutons, and Caesar dressing. 17

SMOKED SALMON

Spring greens, red onion, smoked salmon, lemon dill aioli and fried capers. 17

Handhelds

Gluten free bread add 2

SHORE LUNCH

Lodge Favorite! Panko breaded walleye, gently fried with lettuce, tomato and bacon. Served on sourdough hoagie. 15

GRILLED CHICKEN SANDWICH

Chicken breast grilled and topped with bacon, pepper jack cheese, lettuce, tomato, onion and drizzle of sriracha aioli served on a pretzel bun. 16

CRANBERRY WILD RICE BLT

Thick cut bacon, lettuce, tomato served on grilled cranberry wild rice bread with honey aioli. 15

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

***VEGETARIAN**

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Lodge Favorites

WALLEYE TACOS

Three tacos filled with lightly breaded and fried walleye, spring greens, lemon dill aioli and mango salsa. Served with fries or tots. 16

PUB FISH & CHIPS

Breaded and fried cod, served with French fries, apple cole slaw, lemon and malted vinegar. 15

JUSTINE'S MEATLOAF

Generous portion of meatloaf on top of sliced sourdough covered in grilled mushrooms and onions and side of gravy. Served with fries or tots. 16

TATER TOT HOTDISH MINNESOTA FAVORITE!

Ground beef and pork sausage combined with homemade mushroom and vegetable sauce, topped with tater tots and cheese. 15

Sides

FRIES
6

TOTS
5

**MAC 'N
CHEESE**
6

FRESH FRUIT
6

**BURGUNDY
MUSHROOMS**
9

SOUTHERN JALAPENO CORNBREAD

Cooked in a cast iron pan and served with maple butter. 8

Wet Your Whistle

PEPSI SOFT DRINKS 3

2% MILK 3

JUICE 3

Orange, apple, cranberry, tomato

COFFEE 2

TEA 2

HOT CHOCOLATE 3

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

Trails End

FLOURLESS CHOCOLATE TORTE 10

S'MORES BAKED ALASKA

Available from 5pm-8pm

Cast iron cooked sponge cake with a graham cracker crust, milk chocolate and marshmallow fluff and vanilla ice cream. Topped with meringue flambe' 15

WILD BLUEBERRY PIE 10

KEY LIME PIE 8

CASTAWAY BROWNIE

Rich chocolate brownie cooked in cast iron pan topped with whipped cream, caramel, chocolate sauce and vanilla ice cream. 14

ICE CREAM SUNDAE

2 Scoops 8 | 3 Scoops 10

OLD FASHIONED HANDMADE MILK SHAKES 12

Chocolate, strawberry, vanilla, raspberry mint, s'mores, blueberry cheesecake, chocolate chip mint



White Wines

	Glass	Bottle
Selbach Riesling Kabinett Mosel, GE (2015)	12	.45
Ottella Lugana Veneto, IT (2019)	11	.39
Chasing Venus Sauvignon Blanc Marlborough, NZ (2019)	8	.29
Left Coast Cellars 'The Orchards' Pinot Gris Willamette Valley (2017) 10	10	.35
30 Degrees Chardonnay Monterey (2018)	7	.25
Frog's Leap Chardonnay Napa Valley (2018)	16	.55
Matchbook Chardonnay 'The Arsonist' Dunnigan Hills (2018)	12	.45

Sparkling

	Glass	Bottle
Mirabello Prosecco IT	8	
Blasse de Blanc Provence, FR28
Bollinger Special Cuvée Brut Champagne, FR		120

Rosé

	Glass	Bottle
Fleurs de Prairie Provence, FR	11	.39

Red Wines

	Glass	Bottle
Cloudline Cellars Pinot Noir Willamette Valley (2019)	11	.39
Domaine Drouhin Pinot Noir Dundee Hills (2017)	30	.79
Bethel Heights Pinot Noir Estate OR (2017)	20	.69
Pedroncelli Merlot Bench Vineyards Dry Creek Valley, CA (2018)	10	.35
Cline Seven Ranchlands Cabernet Sauvignon CA (2017)	11	.39
Dough Cabernet Sauvignon CA (2019)	12	.45
Chateau Buena Vista Cabernet Sauvignon Napa Valley (2018)	20	.69
Altos Las Hormigas Malbec Clásico Mendoza, AR (2018)	8	.29
Cline Cellars Old Vine Zinfandel Lodi (2018)	8	.29
Friends Red Blend CA (2019)	8	.29

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



Summer At the Lake Specialty Cocktails

*Regional Rail - We proudly served the following regional spirits:
J.Carver, Eloise, and Vikre Spirits*

STRAWBERRY BASIL COOLER

A perfect drink after a long day on the pontoon, the strawberry basil cooler speaks for itself. 10

LADY OF THE LAKE

A light refined twist on the classic vodka soda, with notes of elderflower and cucumber. 10

MAGNETIC MEZCAL

Named by the staff after our Executive Chef, one of his favorites to enjoy after a long day of fishing in the summer. Mezcal Legendario and tonic muddled with orange, lemon and lime. 12

10,000 RODS

A chocolate cinnamon espresso martini, great for after dinner or to enjoy with dessert. 10

DON'T CALL ME SHIRLEY

A classic take on the nostalgic childhood drink, Shirley temples aren't just for kids. It's a vodka based Shirley Temple. 8

THE MONARCH

A refreshing rum tea lightly sweetened with peach. Named after the state butterfly, who just like our guests, annually migrates to our shores. 10

MIDNIGHT LYNX

Lake House Whiskey Manhattan. 12

LAKEHOUSE LEMONADE

J Carver Lakehouse Vodka, homemade lemonade, blueberry simple syrup. 12

Beer

**BELL'S TWO HEARTED
BENT PADDLE BENT HOP
BENT PADDLE CIDER
CORONA
GUINNESS DRAUGHT
MOOSEHEAD LAGER
STELLA ARTOIS**

**COORS BANQUET
BUD LIGHT
BUDWEISER
BLUE MOON
COORS LIGHT
MICHELOB GOLDEN LIGHT
ST. PAULI GIRL NA**

Ask your server for seasonal on-tap selections

Digestifs & Celebrations

LIMONCELLO

PORT: White, Red, or Tawny

BRANDY

CHAMPAGNE

Settlers

**WHITE CLAW RASPBERRY
WHITE CLAW MANGO**



Sunday Entrées

Available from 5:00 pm to 8:00 pm

All entrées include your choice of a dinner salad, Caesar salad, or cup of soup

GUNFLINT BARBEQUE

Includes smoked ribs, BBQ chicken breast, smoked salmon, Lodge cheesy potatoes, apple slaw, southern jalapeno cornbread, fresh fruit and homemade strawberry rhubarb crisp with vanilla ice cream. 35

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



Evening Entrées

Available from 5:00 pm to 8:00 pm

All entrées include your choice of a dinner salad, Caesar salad, or cup of soup

CRAFT BEER BATTERED WALLEYE

Gunflint Lodge signature. Canadian walleye fillet dipped in our seasoned beer batter featuring Minnesota Gold Lager and served with homemade mango salsa. 30

CHEF'S CHOICE

Ask your server for tonight's House Craft selections

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Wednesday Entrées

Available from 5:00 pm to 8:00 pm

All entrées include your choice of a dinner salad, Caesar salad, or cup of soup

8 OZ. BEEF HAND CUT IN HOUSE FILET

38

CHEF'S CHOICE

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Thursday Entrées

Available from 5:00 pm to 8:00 pm

All entrées include your choice of a dinner salad, Caesar salad, or cup of soup

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12 OZ. RIB EYE

Served with mushroom and onion demi glace. 34

MAPLE GLAZED CHICKEN

7 ounce chicken breast with a black pepper and maple glaze. 26

BLACKENED WALLEYE

Walleye fillet blackened with our own Cajun spices. 30

STUFFED PEPPERS

Large peppers stuffed with wild rice, mushrooms, feta cheese and red onions, topped with a fresh asparagus and drizzled with a maple vinaigrette. 24

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Room service is available for a



Friday Entrées

Available from 5:00 pm to 8:00 pm

All entrées include your choice of a dinner salad, Caesar salad, or cup of soup

CRAFT BEER BATTERED WALLEYE

Gunflint Lodge signature. Canadian walleye fillet dipped in our seasoned beer batter featuring Minnesota Gold Lager and served with homemade mango salsa. 30

8 OZ. HAND CUT IN HOUSE FILET MIGNON

Served with burgundy mushrooms. 38

CHAMPAGNE CHICKEN

7 ounce chicken breast grilled and topped with light cream and champagne sauce. 26

PARMESAN WALLEYE

Encrusted with panko and parmesan and lightly broiled. 30

SHRIMP ALFREDO

Five jumbo blackened Cajun shrimp tossed with fettuccini noodles in a creamy Alfredo sauce. 30

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Saturday Entrées

Available from 5:00 pm to 8:00 pm

All entrées include your choice of a dinner salad, Caesar salad, or cup of soup

CRAFT BEER BATTERED WALLEYE

Gunflint Lodge signature. Canadian walleye fillet dipped in our seasoned beer batter featuring Minnesota Gold Lager and served with homemade mango salsa. 30

SMOKED PRIME RIB - LODGE FAVORITE!

Queen Cut 10 oz. 28 • King Cut 14 oz. 34

ROASTED CHICKEN BREAST

7 ounce roasted chicken breast with cranberry wild rice stuffing. 26

BLUEBERRY MAPLE WALLEYE

Walleye fillet with a blueberry maple salsa. 30

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