



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

WALLEYE CAKES

Three cakes of wild caught walleye with lemon aioli and lemon wedges. 13

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

***FALL PEAR SALAD**

Mixed greens with almonds, pears and cranberries topped with maple vinaigrette. 16

***MINNESOTA BLEU**

Spring mix, almonds, dried cranberries and blueberries topped with blueberry pomegranate dressing. 17
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

BRUNCH BURGER

Grilled burger topped with bacon, hashbrowns, fried egg and cheddar. 17

BLEU CHEESE BACON BURGER

Grilled burger topped with bleu cheese, bacon and a caramelized apple chutney. 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 LAKE TROUT

Lake Superior lake trout smoked wrapped in tomato basil wrap with spring greens, red onions, Gouda cheese and balsamic vinaigrette. 16

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

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Lodge Favorites

WALLEYE TACOS

Three soft 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, 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

LODGE BAKED MAC & CHEESE

Elbow mac baked in a 3 cheese sauce mixed with bacon, chives and andouille sausage with grilled sourdough bread and butter. 16

ASK SERVER FOR NIGHTLY SPECIALS

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

RED VELVET CAKE

House made cake with cream cheese frosting and maple drizzle. 12

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



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	.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*



Seasonal Cocktails

HEATHER AND HANNAH SPICED APPLE CIDER

Named after two of our resident Clydesdale horses. Minnesota's own Pepin Heights Orchard Cider with light spiced white rum and cinnamon stick. *Make sure to ask for our daily schedule for sleigh rides!* 14

FIREPLACE SMOKED OLD FASHION

Old fashioned smoked table side. 15

CANDY CANE HOT CHOCOLATE

Hot chocolate with peppermint schnapps whipped cream and a candy cane. 12

FLIGHT OF THE MUSHERS

Five - 4 oz. pours of locally craft beers. 10

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

Tap Beer 8 • Bottled Beer 7

Digestifs & Celebrations

LIMONCELLO

BRANDY

PORT: White, Red, or Tawny

CHAMPAGNE



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

ASK SERVER FOR NIGHTLY SPECIALS

CRAFT BEER BATTERED WALLEYE

Gunflint Lodge signature. 10 ounce wild caught walleye filet, beer battered with Minnesota gold craft beer. 31

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 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



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

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Wednesday Entrées

Available from 5:00 pm to 8:00 pm

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ASK SERVER FOR NIGHTLY SPECIALS

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Thursday Entrées

Available from 5:00 pm to 8:00 pm

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CRAFT BEER BATTERED WALLEYE

Gunflint Lodge signature. 10 ounce wild caught walleye fillet, beer battered with Minnesota gold craft beer. 31

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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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

8 OZ. HAND CUT IN HOUSE FILET MIGNON

Served with burgundy mushrooms. 40

LEMON CHICKEN

7 ounce chicken breast grilled with a cream lemon coulis. 26

WALLEYE PICCATA

10 ounce wild caught walleye filet with a light white wine and pine nut piccata. 31

CRAFT BEER BATTERED WALLEYE

Gunflint Lodge signature. 10 ounce wild caught walleye filet, beer battered with Minnesota gold craft beer. 31

STUFFED PEPPERS

Peppers stuffed with wild rice, burgundy mushroom, asparagus and Gouda cheese. 26

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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

MAPLE SMOKED PRIME RIB - LODGE FAVORITE!

Queen Cut 10 oz. 30 • King Cut 14 oz. 34

CHICKEN BRUSHETTA

7 ounce chicken breast topped with tomato, red onion, chives, shaved parmesan mixture. 26

LEMON CAPER WALLEYE

10 ounce wild caught walleye filet, baked then served with lemon caper cream sauce. 31

CRAFT BEER BATTERED WALLEYE

Gunflint Lodge signature. 10 ounce wild caught walleye filet, beer battered with Minnesota gold craft beer. 31

BLACK BEAN SALAD

Large salad with mixed greens, tomato, cucumber, cheddar cheese and black bean crumbles. 24

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