



SMASH BURGERS

Made with Braveheart® Black Angus Beef—sourced from Midwest family farms where humane practices and sustainability come standard. Known for its rich flavor, tenderness, and traceable quality.

Served with kettle chips or fries. Add bacon or an extra smash patty for 3. Upgrade to truffle fries or soup for 3. Gluten-free buns available for 3.

218 CDBC GFR 18



A bold bite of beer cheese bliss. Single patty, American cheese, crispy onion tanglers, and house-made Castle Danger Beer Cheese on a pretzel bun.

The Superior Odyssey GFR 22

Double smash patties, a bold blend of White Cheddar Gruyère, maple bacon sweet onion jam, and buttery brioche.

Ope, That’s Hot! GFR 18

Pepperjack punch meets jalapeño relish and bacon, lettuce, pickled onion, with a cool cilantro lime finish.

Grand Royale GFR 21

A single smash patty topped with shaved prime rib, sharp cheddar, and sautéed mushrooms on a brioche bun.

HANDHELDS

Served with choice of chips or fries, substitute a side salad, fresh fruit, or a cup of soup for 3.

Hot Honey Chicken Sandwich 18

Two crispy chicken tenders tossed in hot honey, layered with shredded lettuce and pickles on a soft King’s Hawaiian roll.

Prime Philly (GFR) 21

Shaved prime rib and sharp white cheddar, sautéed onion, bell pepper, toasted ciabatta roll.

Mile High Club (GFR) 18

Smoked bacon and shaved turkey layered with lettuce and tomato, finished with lingonberry mayo on toasted cranberry wild rice bread.

SWEET SIPS

Nothing pairs better with burgers than a delicious Northern Soda Co.® float or dirty soda.

Caramel Apple Pie Float 8⁵⁰

MN Apple Soda swirled with buttery caramel. Like autumn in a glass.

You Betcha Float 8⁵⁰

Classic craft Root Beer done the float way—creamy, foamy, and 100% Minnesotan.

Lakeside Lifter Soda 8⁵⁰

A classic MN soda with diet pepsi, lime, and coconut cream.

The Basic B GFR 18

Double smash patties, American cheese, on a rustic brioche bun.

MN Nice & Easy Melt GFR 21

Two cheeses, caramelized onion, and cranberry wild rice bread with a lingonberry dip.

The Imposter V/GFR 18

Impossible patty done right with basil pesto, lettuce, fresh tomato, and creamy feta.

BURGER of the MONTH

Ask your server about this month’s feature!

Boundary Waters Po’Boy 24

Crispy fried walleye fillet with fresh greens, tomato, and lemon dill sauce on ciabatta.

Pork Belly Tacos 19

Brown sugar–braised pork belly with seasoned cream cheese, crisp greens, tomato, and pickled onion, finished with garlic sesame dressing, fresh cilantro, and a lime wedge. Sweet, savory, and just the right amount of indulgent. Does not include a side.

Pineapple Up North Cake 8⁵⁰

Sparkling water, pineapple, vanilla, grenadine and cream— 100% Minnesotan.

Cherry Lime Shoreline Soda 8⁵⁰

Lemon-lime soda, cherry, and fresh lime juice—a favorite among cherry lovers.

V = Vegetarian VG = Vegan
GF = Gluten Free GFR = Gluten Free Upon Request
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

Grand Superior Grill

SHARABLES & STARTERS

Rosemary Herbed

Butter Biscuits (V) Half (2) 7 / Full (4) 12

Warm, savory lodge-made biscuits with a fragrant rosemary finish—perfect for sharing or savoring solo.

Hot Honey Sprouts

(V) 13
Crisped to perfection and tossed with Cry Baby Craig’s hot sauce, honey, sea salt, and cracked black pepper.

Boneless Chicken Wings

14
Crispy wings, tossed in your choice of Buffalo, BBQ, or Koji Teriyaki. Served with ranch.

Half Naked Cheese Curds

(V) 15
Lightly battered, golden-fried cheese curds served with cool ranch dipping sauce.

Bourbon Pork Belly Burnt Ends

16
Sweet and smoky bourbon-glazed pork belly burnt ends served over crispy fries.

SOUPS & SALADS

Salad dressings include lodge-made lingonberry vinaigrette, ranch, blue cheese, French, and balsamic. Add chicken or shrimp for 6.

Chicken Wild Rice

Cup \$6/Bowl \$10
A Minnesota staple—hearty, house-made, and rich with tender chicken and native wild rice.

Soup du Jour

Cup \$6/Bowl \$10
Ask your server about today’s fresh, seasonal selection.

Peri Peri Chicken Salad

GFR 18
Hand-breaded fried chicken, spring mix, shredded cheddar, tomato, guacamole, carrot, pickled onions, cilantro lime dressing.

Caesar Salad (GFR)

Sm. 6 / Lg. 14
Crisp romaine, parmesan, and garlic croutons tossed in a classic Caesar dressing.

Mixed Greens

(VG, GF) Sm. 6/Lg. 14
A fresh mix of field greens, perfect as a starter or light entrée.

Black Forest Feta

(VGR, GF) 22
Mixed greens, strawberries, blueberries, raspberries, & blackberries, candied pecans, feta cheese, house made blackberry vinegerette.

ENTRÉES

Served after 4 pm.

Lemon Chicken Milanese

28
Crisp, golden pan-fried chicken breast finished with fresh lemon. Served with mashed potatoes and seasonal vegetables.

Timber & Tide

(GF) 44
A 6oz grilled filet paired with jumbo shrimp in herbed garlic butter, served over wild rice with seasonal vegetables and a coconut dijon curry sauce.

Alfredo Bucatini

(V) 24
Thick, hearty bucatini in a rich parmesan alfredo sauce. Go cajun at no charge or add chicken or shrimp for 6.

Parmesan Crusted Walleye

35
Flaky walleye with a crisp parmesan crust, topped with lemon beurre blanc. Served with wild rice blend and seasonal vegetables.

Grand Swedish Meatballs

(GF) 28
Tender, traditional-style meatballs in a velvety brown sauce with lingonberry. Served with creamy garlic mashed potatoes.

Lodge Braised Beef Short Ribs

(GFR) 32
Award-winning from Taste of Fitgers.
Slow-braised beef short ribs over garlic mashed potatoes, finished with rich gravy and a warm butter-herbed biscuit. Add sautéed mushrooms, peppers, and onions for 3.

Pesto Pan-Fried Gnocchi

(V) 24
Golden pan-fried gnocchi tossed in basil pesto and fresh Parmesan. Served with a warm breadstick.

FRIDAY & SATURDAY ONLY

All You Can Eat Fish Fry

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Mix & Match — Our Food Your Way
Order from LSBC, Grand Superior Grill, or both!