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.

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
Ask your server for details.

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.

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