



Lakeside Dining

Gluten Free Options

✂️ to start

HUMMUS PLATTER

House made roasted red pepper hummus w/ spinach, kalamata olives, veggies, & feta \$13.50

✂️ on the side

Fresh Fruit Cup	\$3.00
House salad/spinach salad	\$4.00
Baked Potato (after 5pm)	\$3.00
Fresh Vegetables (after 5pm)	\$3.00
Wild Rice (after 5pm)	\$3.00

✂️ sandwiches

RUTTGER BLT

Fresh melted mozzarella, basil, smoked bacon, lettuce, tomato, & pesto aioli on toasted gluten free bread \$14.00

GRILLED CHICKEN MELT

Tender chicken breast topped w/ artichoke dip & provolone cheese on gluten free bread \$13.50

w/ seasonal fruit. Substitute side salad for \$2

CHICKEN SALAD

House made chicken salad w/ toasted almonds & red grapes on toasted gluten free bread w/ lettuce & tomato \$13.50

TURKEY CLUB

Sliced turkey, swiss, lettuce, tomato, bacon, deep fried avocado petals, & pablano avocado sauce on gluten free bread \$14.00

✂️ burgers

1/3 lb. Hand pattied burger on a gluten free bun. w/ seasonal fruit. Substitute side salad for \$2.

BISON WILD RICE

Lean bison meat patty blended w/ wild rice & diced Portobello mushrooms. Topped w/ grilled onions & gorgonzola cheese \$15.50

CHEESEBURGER

Stittsworth burger w/ lettuce, tomato, onion, & choice of cheese \$13.25

MUSHROOM SWISS

Stittsworth burger topped w/ sautéed Portobello mushrooms & swiss cheese \$13.50

VEGGIE

w/ lettuce, tomato, & red onion \$12.50

CHIPOTLE BLACK BEAN PATTY

w/ lettuce, tomato, & red onion \$12.50

DIRTY BIRD

Stittsworth burger topped w/ a fried egg, American cheese, lettuce, tomato, bacon, onion and roasted garlic mayo \$14.50

MANGO HABENERO

Stittsworth burger, pepper jack cheese, bacon, onion, & mango habenero sauce \$14.50



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salads

protein adds

Grilled Chicken	\$3.50
Sirloin Steak	\$4.50
Grilled Shrimp	\$4.50
Fried Walleye	\$5.00
Salmon	\$5.50
Tuna	\$5.50

dressing choices

Buttermilk ranch, bleu cheese, French, Caesar, raspberry vinaigrette, honey mustard, hot bacon vinaigrette, oil & vinegar, thousand island, southwest ranch, Greek feta vinaigrette, or pesto vinaigrette

TRAIL MIX

Spinach, romaine, sliced apple, toasted walnuts & cashews, red onion, dried cranberries, & feta w/ raspberry vinaigrette
\$13.50

CAESAR

Romaine, diced tomato, red onion, parmesan w/ Caesar dressing
\$11.00

RUTTGERS COBB

Romaine, sliced egg, smoked bacon, tomatoes, & gorgonzola w/ dressing choice
\$12.50

QUINOA CAPRESE

Tri-color quinoa with tomato, mozzarella, & fresh basil chiffonade. Tossed in a basil pesto vinaigrette
\$ 11.50

MEDITERRANEAN QUINOA

Black quinoa tossed w/ cucumbers, red onions, tomatoes, kalamata olives & artichoke hearts. On a bed of greens & topped w/ feta & pine nuts
\$12.50

entrees

Available after 5pm.

w/ house or spinach salad, seasonal vegetable, & choice of Minnesota harvested wild rice, baked potato, mashed potatoes, or fruit

ST LOUIS RIBS

Pecan smoked pork ribs w/ house made apple bbq sauce (blackberry brandy & sweet baby rays also available)

Half Rack	\$18.00
Full Rack	\$23.00

RED LAKE WALLEYE

Oven Baked

One fillet	\$19.00
Two fillets	\$25.00

8OZ. TUNA STEAK

Lightly seasoned Sashimi grade tuna steak pan seared to order w/ pickled ginger & wasabi
\$26.00

8OZ SALMON FILLET

Lightly seasoned Norwegian Atlantic salmon fillet topped w/ strawberry compote salsa
\$26.00

8OZ MAHI MAHI

Grilled & drizzled w/ avocado chile salsa
\$23.00

BAKED SHRIMP

4 Baked jumbo shrimp topped with a garlic butter sauce
\$26.00

12 OZ RIBEYE

House cut & broiled to order
\$31.00

8OZ CENTER CUT SIRLOIN

Chairman's reserve angus beef. Broiled to order
\$23.00