



Lakeside Dining

gluten free options

to start

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

on the side

Fresh fruit cup \$4.00
House salad/spinach salad \$4.00
Baked potato (after 5pm) \$3.00
Fresh vegetable (after 5pm) \$3.00
Wild Rice (after 5pm) \$3.50

sandwiches

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

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

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

SMOKED TURKEY MELT \$15.00
Hot sliced smoked turkey with spinach artichoke dip, Swiss cheese, bacon, tomato, & caramelized onions on toasted gluten free bread

burgers

Locally sourced meat from Stittsworth's in Bemidji. 1/3 lb. Hand pattied burger on a gluten free bun w/ seasonal fruit. Substitute side salad for \$2.

BISON WILD RICE* \$15.50
Lean bison meat patty blended w/ wild rice & diced portobello mushrooms. Topped w/ grilled onions & gorgonzola cheese

CHEESEBURGER* \$13.25
w/ lettuce, tomato, onion, & choice of cheese

DIRTY BIRD* \$15.00
Topped w/ a fried egg, american cheese, lettuce, tomato, bacon, onion, and roasted garlic mayo

MUSHROOM SWISS* \$13.50
Topped w/ sautéed portobello mushrooms & swiss cheese

VEGGIE \$13.25
w/ lettuce, tomato, & red onion

MANGO HABANERO* \$14.00
Topped w/ pepper jack cheese, bacon, onion, & mango habanero sauce

*consuming these items raw or undercooked may increase your risk of foodborne illness





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

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

MEDITERRANEAN QUINOA \$13.00
Black quinoa tossed w/ cucumbers, red onions, tomatoes, kalamata olives & artichoke hearts. Served on a bed of greens & topped w/ feta & pine nuts

CAESAR \$12.00
Romaine, diced tomato, red onion, & parmesan w/ caesar dressing

TACO \$13.00
Romaine, tomato, red onion, black olives, ground taco meat, cheddar cheese, & cilantro. Served w/ a side of sour cream, salsa, and southwest ranch

GORGONZOLA STEAK \$15.00
Romaine, sautéed steak, red onion, bacon, tomatoes, & gorgonzola

entrees

Available after 5pm.

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

8OZ BLACKENED HALIBUT* \$26.00
Alaskan Halibut, blackened & served w/ a side of clarified garlic butter & lemon wedge

8OZ TUNA STEAK* \$26.00
Lightly seasoned Sashimi grade tuna steak pan seared to order w/ pickled ginger & wasabi

BROILED SHRIMP \$26.00
4 jumbo shrimp in clarified garlic butter

RED LAKE WALLEYE
Oven Baked
One filet \$23.00
Two filets \$29.00

8OZ SALMON FILET* \$26.00
Lightly seasoned Norwegian Atlantic salmon filet topped w/ strawberry compote salsa

12OZ RIBEYE* \$31.00
Stittsworth's cut & broiled to order

8OZ CENTER CUT SIRLOIN * \$23.00
Stittsworth's cut & broiled to order

TERIYAKI MAHI MAHI * \$24.00
8oz. pan seared mahi mahi topped w/ a teriyaki garlic ginger glaze

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