

The Narrows

at Lost Lake Lodge

~Soups~

SPRING PEA WITH MINT
CHATEAU RAGOTIERE, MUSCADET

GOLDEN GAZPACHO
ERATH, PINOT BLANC

~Cold Starters~

🌀 SPINACH SALAD 🌀

Oranges, red onions and hazelnut-crusteD goat cheese on a bed of baby spinach with raspberry vinaigrette
INNOCENT BYSTANDER, MOSCATO

🌀 GARDEN SALAD 🌀

Baby lettuces, carrots, cucumbers, tomatoes and red onions with your choice of dressing
CERETTO, MOSCATO

🌀 WATERMELON SALAD 🌀

With feta, mint and cracked pepper; dressed with extra virgin olive oil and aged balsamic vinegar
JEAN-LUC COLOMBO, CAPE BLEUE

SALMON NAPOLEAN

Norwegian salmon tartar layered with wonton crisps, cucumber salad and wasabi crème fraîche
DANTE ROBINO, NOVECENTO

LOST LAKE CAPRESE SALAD

House-made fresh mozzarella, seasonal tomatoes, and baby red oak lettuce in basil vinaigrette
RIONDO, PROSECCO

CHEESE TRAY

An assortment of artisanal cheeses accompanied by Stilton-stuffed dates, roasted nuts, bosc pears and garlic crostini
SERGURA VIUDAS, RESERVE CAVA

~Hot Starters~

FRITTO MISTO

Zucchini, haricots vert, eggplant and Vidalia onions in a crispy tempura batter with arrabbiata sauce
BOTTEGA VINAIA, PINOT GRIGIO

WALLEYE CAKE

A Lost Lake Lodge classic - with roasted beet salad and horseradish-dill tartar sauce
DOMAINE LA FAGE, COTE EST

JERKED PORK

Caribbean spiced-rubbed tenderloin on sugarcane skewers; with chayote coleslaw and mango coulis
MATUA, SAUVIGNON BLANC

CALAMARI

Lightly sautéed and tossed with enoki mushrooms and asparagus ribbons in a pinot grigio beurre blanc
NOVELLUM, CHARDONNAY

GRILLED PRAWNS

Ancho-dusted jumbo shrimp atop nopalito salad; with prickly pear nectar and toasted pepitas
CALLIA ALTA, TORRONTES

~Casual Fare~

LOST LAKE BURGER

8-ounces of ground sirloin on a homemade onion-dill roll with Tillamook cheddar, sweet onion rings and peppered bacon; served with waffle fries 14

WALLEYE B.L.T.

Pan-fried walleye, bacon, lettuce and tomato with sriracha mayo on grilled Panini bread served with waffle fries 14

SMOKED SALMON COBB SALAD

Chopped romaine, bacon, blue cheese, avocado and sieved egg with house-smoked salmon and choice of dressing 14

GRILLED CHICKEN SANDWICH

Topped with creamy parmesan-artichoke spread, fresh spinach, red onion and tomato on ciabatta bread served with waffle fries 14

~Intermezzo~

Sorbet Du Jour

☞ TOFU KEBABS ☞

*Grilled skewers of saffron-scented tofu,
grape tomatoes, mushrooms,
and artichoke hearts
served with pistachio-golden raisin couscous
and pomegranate reduction*

SEPTIMA,
MALBEC

☞ SHRIMP BUCATINI ☞

*Pasta al dente, jumbo prawns
and spicy Italian sausage
tossed in an eggplant, tomato and olive caponata
garnished with toasted pine nuts and parmesan
(Prepared vegetarian-style upon request)*

VOLPAIA,
BORGHIANI CHIANTI

NORWEGIAN SALMON

*Pan-seared filet
on a bed of creamed spinach;
with a frico basket of
warm forest mushroom-cippolini salad*

EVODIA
GARNACHA

COLORADO LAMB CHOPS

*Seasoned with fleur de sel and
herbes de Provence and grilled rare;
with bourbon-mashed sweet potatoes,
blackberry-thyme demi-glace
and vegetable du jour*

DOMAINE DE LA JANASSE,
COTES DU RHONE

~Entrees~

☞ CORNISH GAME HEN ☞

*Marinated in
citrus and fresh tarragon and grilled;
with roasted shallot-parmesan risotto,
savory chicken jus
and vegetable du jour*

CASTAÑO,
MONASTRELL

36-OZ PORTERHOUSE

*Grilled to your liking
and topped with avocado butter;
accompanied by crispy twice-baked
potato pouches and vegetable du jour
(\$12 up-charge)*

CUM LAUDE,
SUPER TUSCAN

SEA SCALLOPS

*Seared diver scallops
atop roasted cauliflower puree
with garlic-chardonnay sabayon
and spring vegetable confetti*

BERINGER,
SBRAGIA CHARDONNAY

PRIX FIXE MENU

Four-Course Dinner 43

(with wine pairings 58)

Soup or starter,
intermezzo, entrée, dessert

Five-Course Dinner 49

(with wine pairings 69)

Soup or cold starter, hot starter,
intermezzo, entrée, dessert

Six-Course Dinner 55

(with wine pairings 80)

Soup, cold starter, hot starter,
intermezzo, entrée, dessert

Dinner For Two Special 69

(add wine pairings for 15 each)

Choice of specially designated salads (☞), intermezzo,
choice of specially designated entrées (☞), and a shared dessert

☞ POSOLE PORK CHOP ☞

*14-oz center-cut chop
stuffed with
roasted poblanos and queso fresco;
served atop
a grilled sweet corn-hominy stew*

OPERA PRIMA,
TEMPRANILLO

☞ WALLEYE EN PAPILOTE ☞

*A classic French twist
on a Minnesota favorite!
Baked in parchment
with citrus-herb compound butter,
white wine and vegetable julienne;
accompanied by cranberry-wild rice sauté
(Prepared pan-fried upon request)*

BARNARD GRIFFIN,
MERLOT

FILET MIGNON

*Grilled to your liking
and served atop
truffle-mashed Yukon Gold potatoes;
with raspberry-pepper Cumberland sauce
and vegetable du jour*

GUENOC,
VICTORIAN CLARET

MAPLE LEAF FARM DUCK BREAST

*Crusted in pink peppercorns
and sliced over walnut jasmine fried rice;
with peach-sake jus lié
and vegetable du jour*

CASTLE ROCK,
PINOT NOIR

The Narrows

DESSERTS

RASPBERRY TART

*Shortbread cookie crust
filled with fresh raspberries
in a buerre noisette custard*

ROBERTSON WINERY
LATE HARVEST GEWÜRZTRAMINER

BUTTER~PECAN FANTASY

*Homemade butterscotch sauce,
praline pecan ice cream
and candied pecans*

ROBERTSON WINERY
ALMOND GROVE RIESLING

LOST LAKE CHOCOLATE CAKE

*Callebaut dark chocolate cake
with chocolate mousse filling
and chocolate ganache*

ROSENBLUM
DESIRÉE CHOCOLATE PORT

BLUEBARB COBBLER

*Blueberries and rhubarb
with oatmeal crumble topping
and vanilla ice cream*

ROBERTSON WINERY
DESIRÉE CHOCOLATE PORT

MASCARPONE CHEESECAKE

*Light, fluffy New York-style cheesecake
with an old-fashioned sour cream topping
and blackberry coulis*

ROBERTSON WINERY
LATE HARVEST GEWÜRZTRAMINER

COFFEE~CARAMEL CRÈME BRÛLÉE

*The classic dessert
with a caramelized sugar crust
and a French sable cookie*

ROBERTSON WINERY
ALMOND GROVE RIESLING

COFFEE DRINKS

BANANA SPLIT

*Godiva Caramel-Milk Chocolate,
Tequila Rose, Crème de Banana,
coffee and whipped cream*

ALMOND JOY

*Godiva Dark Chocolate,
Malibu, Amaretto di Saronno
coffee and whipped cream*

HAZELNUT TRUFFLE

*Frangelico, Godiva Milk Chocolate,
Smirnoff Vanilla Vodka,
coffee, half and half and whipped cream*

IRISH COFFEE

*Jameson Irish Whiskey,
coffee and whipped cream*

CORDIALS

*Bailey's Irish Cream, Amaretto di Saronno, Godiva Milk Chocolate,
Godiva Dark Chocolate, Godiva Caramel, Frangelico, Tequila Rose,
Kahlua, Chambord, Grand Marnier, Cointreau, Sambuca*