

APPETIZERS

WHITE CHEDDAR NUGGETS ~

Wisconsin's favorite and our #1 seller, all-natural white cheddar cheese curds melted inside a seasoned light batter, served with our house ranch dip 10.95

BEER BATTERED ONION RINGS

Sweet white onions, thick cut and dipped in a beer batter. Served with a side ancho-chipotle bold sauce 8.95

CHICKEN TENDERS ~

Seasoned tender juicy strips of chicken breast. Served with our housemade ranch dip or BBQ sauce 10.95

FRIED MUSHROOMS ~

Top caps, lightly breaded and fried golden brown, served with ranch dip 7.95

FRIED DILL PICKLES ~

Mouth watering dill pickles, lightly breaded and seasoned. Served with a side of our housemade ranch dip 9.95

DUCK WONTONS ~

A savory blend of duck bacon, charred sweet corn and cream cheese, served with sweet & sour sauce 12.95

MAC & CHEESE WEDGES ~

Creamy cheddar cheese mixed with macaroni and coated with a crispy cheddar batter, a kids favorite 9.95

SEASONED TATER-TOTS ~

A crowd favorite, lightly seasoned 6.95

KENT'S BISON MEATBALLS ~

Four housemade meatballs, made with a special mix of organic buffalo and crimini mushrooms, served with a side of ancho-chipotle bold sauce 11.95

FRIDAY NIGHT "SHORE LUNCH"

All of our Friday Night Shore Lunches are served with garden cole slaw, pasta salad and a choice of parsley-battered baby red potatoes, seasoned tater-tots or cottage cheese and bakery fresh rye bread

Served 4:00 to 9 PM ???

CATCH OF THE DAY ~

"Hand-Battered and Fried" Haddock or our "Seasoned and Baked" Haddock
Fried 16.95 Baked 16.95

OCEAN CATCH ~

Coconut Shrimp ~ A full catch of plump butterflied shrimp, fried golden brown. Served with a side of cocktail sauce, drawn butter and lemon 22.95

"HE BROKE MY LINE..." ~

Hand-Battered and Fried Canadian Walleye Filet 24.95

BAG LIMIT ~ Pitlik's Resort Favorite ~

Hand-Breaded and Fried Bluegill Filets 22.95

"GOT SKUNKED..." ~

Seasoned tender juicy strips of breaded chicken breast, housemade ranch sauce or BBQ sauce 16.95

RENA'S SIGNATURE MEATLOAF ~

Housemade, hearty and baked to perfection, topped with beef gravy 20.95

SOUP AND SALAD

LODGE SALAD ~

Chopped salad greens, tomatoes, shredded carrot, red onion, cheddar-jack cheese and seasoned croutons with your choice of dressing
Side Salad 7.95 Full Salad 11.95 Add Crispy Chicken 4.95

NEW ENGLAND SEAFOOD CHOWDER ~

A rich creamy blend of haddock, bay shrimp, sea clams, carrots, celery, onion and potatoes, simmered for hours
CUP 5 BOWL 7

HOUSEMADE SALAD DRESSINGS

French, Ranch, Italian, Balsamic Vinaigrette, 1000 Island or Bleu Cheese

Please do not be offended if we ask you to move to the bar or lounge when you have finished your meal. It is our goal to minimize the wait and allow as many people as possible to enjoy our food, Thank You.

An 18% gratuity will be charged to groups of 8 or more. Groups of 10 or more may be seated at separate tables. Sorry ~ we do not take reservations.

JUNIOR (for our little ones)

All children's meals are served with seasoned tator-tots or apple sauce and dill pickles.

FISH FRY 11.95 CHICKEN TENDERS 11.95 MAC & CHEESE WEDGES 11.95

DESSERTS & ICE CREAM DRINKS

***GRASSHOPPER** ~ Cream de menthe, cream de cocoa, Shanky's Whip whiskey, ice cream, served in a chocolate rimmed glass 9.95*

***BRANDY ALEXANDER** ~ Brandy and ice cream, topped with whipped cream and a dash of nutmeg 9.95*

FUDGE BROWNIE ICE CREAM

***SUNDAE** ~ Housemade fudge brownie, served with French vanilla ice cream, chocolate sauce, whipped cream and a cherry on top 6.95*

***PEANUT BUTTER CUP** ~ Peanut butter whiskey, chocolate syrup, ice cream, topped with chocolate whipped cream in a chocolate rimmed glass 8.95*

***COOKIE MONSTER** ~ Double shot of Ole Smokey's cookie dough whiskey and ice cream 8.95*

***NAT'S TURTLE** ~ Pecan whiskey, caramel, chocolate and ice cream, served in a caramel/chocolate rimmed glass 8.95*

CAKE OF THE WEEK ~

Ask your server for this week's delectable selection, served with vanilla ice cream

** Ask your server or bartender about our DRINK MENU with many tasty selections*

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