



SPORTSMAN'S GRILLE

APPETIZERS

BUFFALO CHICKEN WINGS 14.95
Fried chicken wings tossed in hot sauce (mild, medium, or hot), served with blue cheese or ranch

FISH TACOS 16.95
FRIED, GRILLED, OR BLACKENED
Three fresh whitefish tacos with cabbage, pico de gallo, and Sriracha aioli

WARM BAVARIAN PRETZEL 11.95
Giant salted soft pretzel, served with honey mustard

POTATO SKINS 12.95
Choice of chili, cheese, and jalapeño OR bacon and cheese

FRIED MOZZARELLA STICKS 12.95
Mozzarella cheese, breaded and fried, with our house made marinara

CHEESE BINGS 10.95
Pepperjack cheese cubes, breaded and fried, served with house made marinara

ONION RINGS 10.95
Basket of fresh-cut, hand breaded fried onions

SALSA AND CHIPS 7.95
Bowl of our fresh house made salsa with fried in-house tortilla chips

SPICY BEEF CON QUESO 12.95
Southwestern cheese dip with ground beef, cheese, tomatoes, and spices, with fresh tortilla chips

CATFISH BITES 14.95
Lightly breaded and fried, served with homemade tartar sauce

BAM BAM SHRIMP 15.95
Crispy fried shrimp in a sweet Thai sauce on shredded lettuce, topped with green onions

MEXICAN SHRIMP COCKTAIL 18.95
Fresh shrimp, Clamato juice, lime, pico, avocado, cilantro

FRIED PICKLE BASKET 10.95
Spicy pickles, hand breaded and fried, served with ranch

FRIED MUSHROOMS 10.95
Hand breaded and fried, served with ranch

FRIED OKRA 10.95
Fried okra in a cornmeal breading, served with ranch

NACHOS SUPREME 15.95
Tortilla chips fried in-house, topped with homemade chili, cheese, salsa, guacamole, sour cream, and jalapeños

FAJITA QUESADILLA 14.95
Monterey Jack Cheese, peppers, onions, and tomatoes, served with salsa, guacamole and sour cream

CHICKEN 16.95

SHRIMP 18.95

STEAK 19.95

BACON CHEESE FRIES 12.95
Large order of fresh cut fries with cheddar-jack cheese, Applewood smoked bacon, and jalapeños, served with ranch

SPORTSMAN'S SAMPLER 18.95
Chicken Tenders, Potato Skins, Fried Mozzarella Sticks, Onion Rings

SALADS AND SOUPS

ORIGINAL SPORTSMAN'S DRESSINGS PREPARED IN HOUSE DAILY:

Blue Cheese, Ranch, French, Thousand Island, Red & Blue, Italian, Honey Mustard, Hickory Honey, Balsamic Vinaigrette

EXTRA DRESSING .75 (Blue Cheese 1) **TO-GO** 1/2 PINT 4 PINT 8

HOUSE SALAD 7.95

HOUSE CAESAR 7.95

LODGE SALAD 12.95
Chopped mixed greens, shredded cheddar-jack cheese, chopped bacon, sliced boiled egg, tomato, red onion, chickpeas, homemade croutons, and choice of dressing

FRIED, GRILLED OR BLACKENED CHICKEN SALAD* 18.95
Fresh greens topped with chicken tenders (fried, grilled or blackened) Monterey Jack cheese, and walnuts, served with choice of dressing

SANTA FE CHICKEN SALAD* 18.95
Fresh greens tossed with ranch dressing, topped with grilled chicken, mixed cheeses, tomatoes, tortilla strips, salsa, sour cream, and guacamole

COBB SALAD* 19.95
Fresh greens topped with grilled chicken, Applewood smoked bacon, tomatoes, egg, blue cheese crumbles, and choice of dressing

CAESAR SALAD* (LARGE BOWL) 12.95
Romaine lettuce tossed with homemade croutons and our Caesar dressing, topped with fresh grated parmesan cheese and anchovies

WITH GRILLED OR FRIED CHICKEN* 18.95

WITH GRILLED WHITEFISH 18.95

WTTH GRILLED SALMON* 20.95

SALMON SALAD* 20.95
GRILLED OR BLACKENED
Fresh grilled salmon on top of fresh greens with capers, red onions, black olives, and sliced boiled egg, with Balsamic Vinaigrette

CLUB SALAD* 19.95
Chopped mixed greens topped with honey ham, roasted turkey, Applewood smoked bacon, Swiss and American cheeses, tomato, sliced boiled egg and choice of dressing

BUFFALO CHICKEN SALAD 18.95
Fried chicken tenders, dipped in our buffalo wing sauce (mild, medium, or hot) with mixed greens, Monterey Jack and cheddar, tomato, red onion, and choice of dressing

RED BEANS AND RICE CUP 5.95 BOWL 7.95
Slow-cooked fresh red beans and smoked sausage over rice, with Cajun cornbread

HOMEMADE SOUPS CUP 5.95 BOWL 7.95

CHILI AND CORNBREAD CUP 5.95 BOWL 7.95

COMBINATION (CHOICE OF TWO) 15.95

HOUSE or CAESAR SALAD

BOWL OF SOUP

BOWL OF RED BEANS AND RICE

BOWL OF CHILI

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness*

OUR FAMOUS BURGERS

OUR FRESH GROUND, HAND-PACKED HAMBURGERS

We use only the finest Western Prime Steer - Full Half Pound U.S.D.A. Choice 100% Ground Chuck

INCLUDES FRESH CUT FRIES

ADD ONION RING SIDE 7.95 (sub 3)

ADD HOUSE SALAD 7.95 (sub 3)

HAMBURGER* 14.95
With grilled onions, lettuce, pickle, and mayo

CHEESEBURGER* 15.95
With double cheese, grilled onions, lettuce, pickle, and mayo

BACON CHEESEBURGER* 17.95
With Applewood smoked bacon, double cheese, grilled onions, lettuce, pickle, and mayo

PATTY MELT* 15.95
With double cheese and sautéed onions on grilled sourdough

BOURBON BACON BURGER* 17.95
With Applewood smoked bacon, double cheese, and a brown sugar/bourbon sauce

SLIDERS* 16.95
3 mini burgers with double cheese and grilled onions

SANDWICHES

INCLUDES FRESH CUT FRIES

ADD ONION RING SIDE 7.95 (sub 3)

ADD HOUSE SALAD 7.95 (sub 3)

BARBECUE ON CORNBREAD OR BUN 13.95
Fresh pulled pork shoulder on Cajun Cornbread topped with slaw and BBQ sauce (or served on a bun)

PACIFIC WHITEFISH SANDWICH* 14.95
FRIED, GRILLED, OR BLACKENED
With lettuce, pickle, onion, and tartar sauce

MAHI MAHI SANDWICH* 19.95
GRILLED OR BLACKENED
With lettuce, pickle, onion, and tartar sauce

CHICKEN SANDWICH 15.95
GRILLED OR FRIED (MAKE IT NASHVILLE HOT CHICKEN)
With cheddar-jack cheese, lettuce, and pickle ADD BACON 3

‘BLACK JACK’ CHICKEN SANDWICH 15.95
Blackened chicken breast, Monterey Jack, and spicy mustard

RIBEYE STEAK SANDWICH 24.95
Grilled ribeye steak, sautéed onions, and horseradish sauce

PHILLY CHEESE STEAK 18.95
Sliced steak, sautéed onions and peppers, topped with American cheese sauce

MEATLOAF MELT 15.95
Slow baked homemade meatloaf with sautéed onions and double cheese on grilled sourdough

REUBEN 16.95
ORIGINAL CORNED BEEF OR TURKEY
Hand-sliced corned beef OR turkey, Swiss, sauerkraut, and Thousand Island dressing on grilled rye

CLUB SANDWICH 17.95
Oven roasted turkey, honey ham, Applewood smoked bacon, Swiss and American, tomato, lettuce, pickle, and mayo on wheat

CATFISH PO BOY 15.95
FRIED, GRILLED, OR BLACKENED
Grilled hoagie with lettuce and tartar sauce

TUNA SALAD MELT 14.95
House-made tuna salad with double cheese on grilled sourdough

BBQ MELT 14.95
Fresh pulled pork shoulder, double cheese, on grilled sourdough

FRENCH DIP 18.95
Hand-sliced, slow-roasted top round with Swiss and au jus

STEAK AND BISCUITS* 22.95
Three Filets of steak on buttermilk biscuits

CHICKEN AND BISCUITS 18.95
Three fried chicken tenders with Pepperjack cheese on buttermilk biscuits (MAKE IT NASHVILLE HOT CHICKEN)

BLACK BEAN BURGER 13.95
With lettuce, pickle, and mayo

SIDE ORDERS

SIDES 4.95

- FRESH CUT FRIES
- BAKED POTATO
- MASHED POTATOES (WITH GRAVY)
- POTATO SALAD (SOUTHERN-STYLE)
- BBQ BAKED BEANS
- CREAMY COLE SLAW
- GRILLED VEGETABLE SKEWERS
- RICE PILAF

PREMIUM SIDES

- HOUSE SALAD 7.95 (sub add 3)
- HOUSE CAESAR 7.95 (sub add 3)
- LOADED BAKED POTATO 5.95 (sub add 1)
With butter, sour cream, cheese, bacon, chives
- ONION RINGS DINNER PORTION 7.95 (sub add 3)
- MAC & CHEESE 6.95 (sub add 2)
- STEAMED BROCCOLI 6.95 (sub add 2)

CHILDREN’S MENU (10 & UNDER)

SERVED WITH FRIES AND A DRINK 11.95

- CHEESEBURGER SLIDERS* - HAMBURGER SLIDERS* - FRESH CHICKEN TENDERS
- MAC & CHEESE - FRIED CATFISH - SPAGHETTI - GRILLED CHEESE - HOT DOG

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OUR HAMBURGERS ARE LOOSELY GROUND AND GRILLED WHEN YOU ORDER - “THE BEST”

STEAKS AND CHOPS

Our steaks are U.S.D.A. Choice, from heavy western steers, aged, cut and trimmed in-house.
Grilled to order and topped with our seasoned butter sauce.

STEAKS AND CHOPS INCLUDE HOUSE SALAD and CHOICE OF SIDE
Add Sautéed Onions and Mushrooms 4.95

N.Y. STRIP STEAK*

With our house seasoned butter sauce

Try it Sportsman's Style—
Sliced and served on a sizzling platter
with house seasoned butter sauce

10 oz. 38.95 14 oz. EXTRA CUT 45.95

RIBEYE STEAK*

BROILED, BLACKENED OR TERIYAKI

Well-marbled, juicy and tender
with our house seasoned butter sauce

10 oz. 38.95 14 oz. EXTRA CUT 45.95

FILET MIGNON*

Cut to order, seasoned and seared
with our house seasoned butter sauce

6 oz. 38.95 10 oz. EXTRA CUT 45.95

GROUND STEAK*

16oz. U.S.D.A. choice ground chuck,
grilled and topped with sautéed onions,
mushrooms, and cheese 26.95

TEXAS TAILS*

BLUE CHEESE MUSHROOM SAUCE

Twin Filet Tails with our house
seasoned butter sauce 45.95

PORK CHOPS*

BOURBON GLAZED

Two prime 8oz. center-cut pork chops 25.95

1/2 ORDER (ONE CHOP) 19.95

PRIME RIB WEEKEND SPECIAL*

Slow roasted 16 hours for flavor and tenderness, with au jus and horseradish sauce

10 oz. 38.95 14 oz. EXTRA CUT 45.95

(Friday night, all day Saturday and Sunday)

*** ADD 3 FRIED JUMBO SHRIMP to any of the above FOR ONLY \$ 6 ***

OUR FAMOUS FRESH FRIED CATFISH

American Farm-Raised Catfish

FRESH CATFISH DINNER 24.95

Hand-cut and lightly breaded with fries, slaw, Cajun cornbread,
and our homemade tartar sauce

CATFISH BASKET 19.95

Smaller portion — with fries, slaw, Cajun cornbread,
and our homemade tartar sauce

DINNER SPECIALS

ADD HOUSE SALAD 7.95 (sub for side add 3)

ADD ONION RING SIDE 7.95 (sub 3)

WALLEYE 32.95

PAN-FRIED, GRILLED, OR DEEP FRIED

A Wisconsin and Great Lakes favorite! Served with tartar
sauce, lemon, and choice of two sides

BOURBON GLAZED SALMON* 26.95

Cut daily, fresh Atlantic farm raised salmon, grilled with a
brown sugar/bourbon glaze, served with choice of two sides

MAHI MAHI* 26.95

GRILLED OR BLACKENED

Mild, sweet mahi mahi, served with tartar sauce and two sides

PACIFIC WHITEFISH 24.95

PAN-FRIED, GRILLED, BLACKENED, OR DEEP FRIED

Whitefish filet with a lemon-caper beurre blanc sauce, served
with choice of two sides

WHITEFISH ALMONDINE 28.95

Whitefish filet with toasted almonds and garlic butter

WHITEFISH/SHRIMP COMBO 27.95

Pacific Whitefish (pan-fried, grilled, blackened, or deep fried)
and Fried Jumbo Shrimp, served with choice of two sides

FRIED JUMBO SHRIMP 26.95

Hand breaded and deep fried, served with cocktail sauce,
lemon, cornbread, and choice of two sides

BASKET (with fries, slaw, and cornbread) 21.95

SPORTSMAN'S MEATLOAF 18.95

A thick slice of home-style meatloaf made with fresh ground
chuck and pork, onions and peppers, covered in a sweet
tomato sauce and baked, served with two sides

BARBECUE ON CORNBREAD PLATTER 18.95

Fresh pulled pork shoulder on Cajun cornbread topped with slaw
and our own BBQ sauce, served with choice of two sides

CHICKEN TENDERS PLATTER 21.95

Hand-breaded and fried, served with honey mustard, Cajun
cornbread, and two sides (MAKE IT NASHVILLE HOT)

BASKET (with fries, slaw, and cornbread) 18.95

CHICKEN PARMESAN 24.95

Lightly breaded and sautéed chicken breast on marinara, topped
with cheese and baked, served with a side of spaghetti marinara,
parmesan cheese, and toasted garlic bread

BAKED SPAGHETTI PARMESAN 18.95

Homemade Bolognese sauce (or marinara) tossed with spaghetti
and topped with a blend of cheeses, baked and served with
parmesan cheese and toasted garlic bread

SPAGHETTI PLATTER 16.95

Homemade Bolognese sauce (or marinara) tossed with spaghetti,
served with parmesan cheese and toasted garlic bread

ST. LOUIS STYLE RIBS 29.95

Dry-rubbed, slow-roasted, served with fries, slaw,
Cajun cornbread, and BBQ sauce

BASKET (with fries, slaw, and cornbread) 22.95

BBQ RIBS AND CHICKEN COMBO 29.95

BBQ Ribs and a BBQ chicken breast, served with slaw, fries
and our homemade BBQ sauce

DESSERTS

COCONUT CAKE 8.95

Made in-house

HOT FUDGE SUNDAE 8.95

"Fishbowl" mug of ice cream with hot fudge,
whipped cream and a cherry on top

HOT FUDGE BROWNIE SUNDAE 9.95

Fresh baked brownie in a "fishbowl" mug with ice cream
hot fudge, whipped cream and a cherry on top

CHEESECAKE 8.95

Variety of toppings

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SL5/25

OUR STEAKS ARE U.S.D.A. GRADED, HAND-CUT FROM HEAVY WESTERN BEEF

INTERESTING FACTS OF SPORTSMAN'S LODGE

Logs used in the construction of Sportsman's Lodge are Engleman Spruce from Northwest Montana. They grow at higher elevations and are harvested from standing dead timber that have been damaged from fire. The log walls are 12" in diameter and are approximately 75 years old. The three main timbers in the bar area are over 24" in diameter and are well over 200 years of age. The logs were hand peeled and handcrafted to fit together to form this structure.

The building was designed to capture the spirit of the Rocky Mountain National Park Lodges built in the early 1900's. There are four old lodges still standing in Glacier National Park, Montana. The logs were designed and each handcrafted to complement the rustic style of the building.

The two large antique antler chandeliers in the main dining room won the Blue Ribbon in the Lighting Exposition at the 1890 St. Louis World's Fair. The remaining antler chandeliers were designed and constructed in Grand Junction Colorado. All other lighting fixtures are reproductions from the 1920's.

The furniture was constructed for Sportsman's Lodge by Old Hickory Furniture Company—the same company that supplied the western lodges in the early 1900's. This furniture can still be found today in Old Faithful Lodge in Yellowstone National Park, Wyoming and in the lodges of Glacier National Park, Montana, as well as some of the lodges in the Canadian Rocky Mountain National Parks.

The fish carvings in the boxes were made by artist and woodcarver Ralph Springfield. He spends as much as one hundred hours carving and hand painting each fish. He also handcrafts each box which contain antique lures and memorabilia.

Selected photographs are from renowned artist John Baeder's private collection. Other decorations and photographs are from our travels throughout the Northwest United States and Canadian Rocky Mountain regions.

Enjoy Sportsman's Lodge.

The Chandler Family