
APPETIZERS

MEAT + CHEESE BOARD | 16.95

Fresh fruit, honeycomb,
whole grain beer mustard,
warm bread, crackers

POPCORN

WALLEYE | 14.95

Signature Dish

Spicy ranch

BBQ BACON-WRAPPED SHRIMP | 13.95 **DF**

Cilantro-lime rice, crispy rice
noodles, scallions

PULLED PORK SMOTHERED SWEET POTATO TOTS | 9.95

BBQ sauce, jalapeños,
beer cheese

FRIED CALAMARI STICKS | 8.95

Remoulade dipping sauce

ITALIAN SAUSAGE-STUFFED HOT BANANA PEPPERS | 8.95

Marinara, Parmesan,
hot banana peppers

KETTLE CHIPS | 6.95

French caramelized onion dip

*Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs
may increase your risk of foodborne
illness, especially if you have medical
conditions or may be pregnant.*

GF » Gluten-Free | DF » Dairy-Free

SOUPS + SALADS

Signature house dressing ~ lemon honey thyme vinaigrette

ADDITIONAL



**GRILLED
CHICKEN + 4**



**GRILLED
SHRIMP + 6**



**CRISPY CLEVELAND
TOFU + 4**

SOUP OF THE DAY CUP | 3.95 BOWL | 5.95

Check with your server for our current creation

BUFFALO CHICKEN SOUP CUP | 3.95 BOWL | 5.95 *Signature Dish*

Blue cheese, hot sauce, cream

SPINACH + BABY KALE | 12.95 **GF DF**

Mangos, strawberries, dried blueberries, red onions, sliced almonds,
strawberry-balsamic vinaigrette

CLASSIC CAESAR | 9.95

Romaine lettuce, shaved Parmesan, croutons

THE CLEVELAND CRISP | 11.95 **GF *Signature Dish***

Artisan lettuce, bacon, blue cheese, grape tomatoes, candied pecans

GREEK | 12.95

Romaine lettuce, red onions, Kalamata olives, feta, heirloom tomatoes,
cucumbers, sea salt crackers, Greek vinaigrette

SANDWICHES

*Served with housemade pickles and a choice of fries, kettle chips or
sweet potato tots.*

GF bun available upon request.

GENEVA BURGER | 13.95

Brioche bun, lettuce, tomato, red onion, signature maple-bacon aioli
Choice of: cheddar, American, Swiss or pepper jack

CHICKEN BRUSCHETTA | 11.95

Grilled chicken breast, heirloom tomatoes, fresh mozzarella, balsamic glaze on a
ciabatta bun

BLACK BEAN BURGER | 10.95

Avocado, lettuce, heirloom tomatoes, pepper jack on a ciabatta bun

PIZZA

PERSONAL LARGE

SPICY HAWAIIAN

Prosciutto, pineapple, bacon, jalapeños, mozzarella, provolone, tomato sauce

9.95 21.95

MARGHERITA

Fresh mozzarella, heirloom tomatoes, fresh basil, roasted garlic olive oil sauce with a balsamic glaze

9.95 21.95

ITALIAN PEPPER

Pepperoni, banana peppers, black olives, oregano, garlic, mozzarella, provolone, tomato sauce

8.95 19.95

CHEESE

Mozzarella, provolone, tomato sauce

7.95 17.95

PEPPERONI

Mozzarella, provolone, tomato sauce

8.95 19.95

ENTRÉES

Add a side salad to any entrée for 1.50

THE LODGE PETITE FILETS | 36.95 **GF**

Twin filets of beef, Bordelaise sauce, scallion mashed potatoes, vegetable of the day

STEAK + FRITES | 33.95

12 oz. grilled rib-eye, herb butter, potato wedges

ST. LOUIS STYLE BBQ RIBS HALF | 18.85 FULL | 24.95

Housemade BBQ sauce, french fries, coleslaw

OVEN-ROASTED WALLEYE | 25.95 **GF** *Signature Dish*

Oven-roasted walleye, herb polenta cakes, wild arugula, heirloom tomato, pickled red onion, lemon oil

MANGO SALMON | 24.95

Seared salmon fillet, mango salsa, five grain pilaf, vegetable of the day

COVERED BRIDGE CHICKEN | 19.95

Pan-seared chicken breast, Marsala mushroom sauce, sun-dried tomato spinach risotto, vegetable of the day

RAVIOLI FLORENTINE | 17.95

Three-cheese ravioli, spinach, Parmesan, marinara sauce

BEER-BATTERED FISH + CHIPS | 16.95 *Signature Dish*

Haddock fillet, coleslaw, french fries, tartar sauce

ASHTABULA STIR-FRY VEGETABLES | 14.95

Cilantro-lime rice, fresh vegetables, red dragon sauce

Add on shrimp +6, chicken +4 or crispy Cleveland tofu +4

DESSERTS

CHOCOLATE TORTE | 8.95

Mocha fudge sauce, cocoa nibs

VANILLA BEAN CHEESECAKE | 8.95

Ferrante Rosso wine berry sauce

LEMON TART | 8.95

Fresh berries, candied lemon peel, whipped cream

SALTED CARAMEL VANILLA CRUNCH CAKE | 7.95

CHEESE + FRUIT | 7.95

Chef's selection of cheeses, seasonal fruit, crackers, honeycomb

S'MORES CRÈME BRÛLÉE | 6.95

Marshmallow fluff, graham cracker, Hershey's chocolate bar

HERSHEY'S ICE CREAM | 2.95 per scoop

Ask your server for our current flavors

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BOTTLED BEERS

Domestic | 3.95

BUDWEISER

BUD LIGHT

COORS LIGHT

YUENGLING

MICHELOB ULTRA

Craft + Imported | 4.95

CORONA EXTRA

GUINNESS DRAUGHT

STELLA ARTOIS

GREAT LAKES
DORTMUNDER GOLD

GREAT LAKES
COMMODORE PERRY

DRAFT BEERS 16 OZ.

Domestic | 4.95

MILLER LITE

BUD LIGHT

Craft | 5.95

BLUE MOON
BELGIAN WHITE

SAMUEL ADAMS
BOSTON LAGER

NEW BELGIUM FAT TIRE

SAMUEL ADAMS *Seasonal*

CRAFT *Seasonal*

REFRESHERS

SOFT DRINKS *Pepsi products*
free refills | 2.95

LEMONADE | 2.95

FRESH-BREWED ICED TEA | 2.95

COFFEE/TEA/MILK | 2.95

CAPPUCCINO | 3.95

ESPRESSO | 3.50

COLD BREW COFFEE | 3.95
add flavored syrup +.75

COCKTAILS

BLUEBERRY MOJITO | 9.95

BACARDÍ Superior Rum, fresh blueberries and mint, topped with club soda

ABSOLUT BASIL COCKTAIL | 8.95

ABSOLUT Peppar, fresh basil, mint and strawberries

ROSEMARY SALTY DOG | 8.95

Tanqueray Gin, fresh rosemary, grapefruit juice with a salted rim

LAKE BREEZE COCKTAIL | 9.95

Smirnoff Orange Vodka, Smirnoff Raspberry Vodka, Malibu Coconut Rum with pineapple and grapefruit juices

APEROL SPRITZ | 8.95

Aperol, La Marca Prosecco and a splash of club soda

WATERMELON LONG ISLAND | 9.95

SVEDKA Vodka, Beefeater Gin, BACARDÍ Superior Rum and Sauza Gold Tequila with triple sec, watermelon purée and a splash of club soda

MOCKTAILS

GINGER SHANDY | 6.95

Ginger beer topped with lemonade

RASPBERRY MINT SPARKLER | 6.95

Muddled mint leaves and fresh raspberries, topped with fresh lime juice, simple syrup and club soda

PINEAPPLE COBBLER | 6.95

Strawberry purée, fresh lime and pineapple juices with club soda

CUCUMBER LIME SODA | 6.95

Muddled cucumbers with fresh lime juice, simple syrup and club soda

SUMMER CITRUS | 6.95

Agave syrup, fresh lime and grapefruit juices, club soda and a salted rim

WATER available upon request

STRAWS available upon request

WHITE/BLUSH WINES



Nationally Recognized

GLASS BOTTLE

LA MARCA PROSECCO <i>Split Btl</i>	10.95	41.95
Fresh and clean, with flavors of ripe lemon, green apple and grapefruit framed by mineral undertones		
ROSA REGALE SPARKLING <i>Split Btl</i> S	9.95	39.95
Delicate bouquet of rose petals, sensuous flavors of fresh strawberries and raspberries		
LINDEMAN'S BIN 90 MOSCATO S	6.95	26.95
Sweet, ripe, juicy grapes, subtle musk and tropical notes		
BERINGER WHITE ZINFANDEL S	6.95	24.95
Fresh red berry, citrus and melon flavors		
CHATEAU STE. MICHELLE SAUVIGNON BLANC	-	34.95
Bright fruit of melons and herbs		
WOODBIDGE PINOT GRIGIO	-	18.95
Aromas of nectarine and fresh peach, crisp and refreshing		
FREI BROTHERS CHARDONNAY	9.95	38.95
Green apple, orange zest, butter and toast with rich nutty flavors		
CHATEAU ST. JEAN CHARDONNAY	-	28.95
Bright, tropical fruit, pineapple, citrus, ripe peach and nectarine flavors		

Local Ohio White Wines

LAURENTIA LAUREL BLANC	32.95	
Off-dry white wine blend, with bold fruit flavors of melon, peach, kiwi and aromas of orange blossom		
FERRANTE RIESLING <i>Private Signature Label</i>	7.95	28.95
Apple, peach and lime lending to a honeyed finish		
DEBONNÉ RAZZLEBERRY RIESLING S	-	24.95
Delicate raspberry aroma followed by fruity, lightly sweet, raspberry and Riesling flavors		
FIRELANDS RASPBERRY RIESLING CHAMPAGNE	-	29.95
Mildly sweet, with crisp Riesling and raspberry notes		
M CELLARS RIESLING	-	36.95
Pineapple, peach, apricot, apple with a light sweetness		
ST. JOSEPH SAUVIGNON BLANC	-	39.95
Overtones of citrus, melon, mineral, herbs and honeysuckle		
LAURELLO PINOT GRIGIO	7.95	29.95
Grapefruit and tropical pineapple flavors with a touch of sweetness		
FERRANTE CHARDONNAY	6.95	21.95
Aromas of pear and melon with a buttery finish		
DEBONNÉ CHARDONNAY	-	25.95
Unoaked, green apple, vanilla and butter flavors with citrus notes		

RED WINES



Nationally Recognized

GLASS BOTTLE

BESO DEL SOL SANGRIA S	8.95	-
Spanish Tempranillo wine blended with fruits to create a light, fruity, sweet and refreshing finish		
MACMURRAY ESTATE PINOT NOIR	-	38.95
Cherry, raspberry and pomegranate, hints of vanilla and toast		
WOODBIDGE MERLOT	5.95	18.95
Blackberries, cherries, plums and cocoa with hints of spice, mocha and vanilla		
LINDEMAN'S SHIRAZ	-	18.95
Aromas of vanilla, dark berry fruits and a hint of peppery spice		
14 HANDS CABERNET SAUVIGNON	7.95	29.95
Dark cherry, black currant, coffee and subtle hints of spice		
LOUIS M. MARTINI CABERNET SAUVIGNON	8.95	34.95
Black currant and jammy, black plum, caramelized oak and spice		

Local Ohio Red Wines

FERRANTE ROSÉ	6.95	21.95
Medium-dry, light red wine with intense fruity flavors and crisp finish		
FERRANTE ROSSO S	5.95	19.95
A traditional blend of grapes, old-world style and medium sweet		
FERRANTE MERLOT	6.95	21.95
Rich berry and intense jammy aromas and flavors		
M CELLARS PINOT NOIR	9.95	37.95
Cherry, raspberry, spice, tobacco, vanilla and earth		
FERRANTE CABERNET FRANC <i>Private Signature Label</i>	8.95	32.95
Flavors of berries, dried fruits and spice, aged in American and French barrels		
LAURELLO COSMO	-	31.95
Medium-bodied with dark chocolate and dried red fruit		
SOUTH RIVER TRINITY	-	32.95
Black fruit with a crisp and fruity finish		

WINE FLIGHTS

FERRANTE FLIGHT	10.95
Featuring Ferrante Wines	
PREMIER FLIGHT	15.95
Choice of any four listed wines offered by the glass, with the exception of split bottle offerings	

S » Sweet Profile