

# LODGE

WOOD FIRED GRILL



## STARTERS

**Quesadilla 10**  
Signature cheese blend, chipotle drizzle, lodge-made salsa, sour cream | Add: grilled chicken 5

**Spinach & Artichoke Dip 10**  
Parmesan crust, tortilla chips

**Smoked Chili-Rubbed Wings 14**  
Choice of buffalo or BBQ, celery & carrots, ranch (GF)

**Bavarian Pretzel 9**  
Lodge-made beer cheese, stone-ground mustard

## SOUP & SALAD

**Soup of the Day 7**  
Chef's daily selection, freshly prepared

**Classic Wedge 10**  
Tomato, red onion, applewood bacon, bleu cheese crumbles, ranch dressing (GF)

**Caesar Salad 10**  
Crisp romaine, garlic croutons, shaved parmesan

**Lodge Garden 10**  
Spring mix, grape tomato, cucumber, red onion, cheddar cheese, applewood bacon, ranch dressing (GF)

**Salad Additions (GF)**  
Grilled chicken 5  
Grilled shrimp 6

**Chopped BBQ Chicken 16**  
Chili-rubbed chicken breast, spring mix, roasted corn, pepper jack cheese, grape tomato, cucumber, black beans, ranch dressing, crispy fried jalapenos, onion straws (GF)

## MAINS

**Great Wolf Wilderness Bowl 17**  
Brown rice and quinoa blend, yellow squash, sweet potatoes, fire-roasted tomatoes, peppers, onions, candied pepitas, citrus garlic drizzle (GF)  
Grilled chicken 5 | Grilled shrimp 6

## FROM THE GRILL

*Served with lodge-made chimichurri and choice of side*  
Additions: (GF): caramelized onions 2, bleu cheese crust 2, grilled shrimp 6

**Grilled Salmon 24**  
Parmesan peppercorn butter, grilled lemon (GF)

## HANDHELDS

*All handhelds are served with fries. Substitute a side salad for 1*

**BYO Lodge Burger\* 16**  
Fresh-made 7-oz chuck patty, lettuce, tomato, onion, lodge-made bread & butter pickles

*Includes up to 3 add-ons; each additional item is 1.*

*Add-ons: American cheese, cheddar cheese, bleu cheese, caramelized onions, crispy fried jalapenos, onion straws, applewood bacon*  
*Gluten-free bun available upon request*

**Crispy Chicken Sandwich 14**  
Buttermilk marinated chicken, lodge-made bread & butter pickles, slaw, Carolina gold BBQ sauce, toasted ciabatta bun

**Great Wolf Turkey Club 14**  
Toasted ciabatta, applewood bacon, lettuce, tomato

## SIDES

Green Beans (GF) 6  
Grilled Asparagus (GF) 6  
French Fries (GF) 6

Mashed Potatoes (GF) 6  
Mac & Cheese 6  
Side Salad (GF) 6

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



# Beverage Menu

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## SPECIALTY

### Tropical Tango 12

Hornitos Reposado Tequila, Passoa Passion Fruit, tangerine passion fruit lemonade, blood orange and lime juices

### Maker's

### Peach Smash 12

Maker's Mark Bourbon, peach and orange juices, topped with club soda

## CLASSICS

### Great Wolf 'Rita 9

Sauza Silver Tequila, triple sec, agave nectar, freshly squeezed orange and lime juices

### Great Wolf LIT 10

Pinnacle Vodka, Beefeater Dry Gin, Cruzan Aged Light Rum, triple sec, citrus sour, topped with Coca-Cola

## BEER

### DRAFT

16oz | 20oz

Bud Light	5.5   7.5
Sam Adams Lager	6.5   8.5
Miller Lite	5.5   7.5
Coors Lite	5.5   7.5
New Glarus Spotted Cow	6.5   8.5
New Glarus Moon Man	6.5   8.5
Doshfish Slightly Mighty IPA	6.5   8.5
Angry Orchard	5.5   7.5
Lakefront IPA	6.5   8.5
Blue Moon	6.5   8.5
Leinenkugel's Seasonal	6.5   8.5
Sam Adams Seasonal	6.5   8.5
3 Sheep's Fresh Coast	6.5   8.5

### BOTTLE

#### DOMESTIC

Budweiser	5.5
Bud Light	5.5
Coors Lite	5.5
Michelob Ultra	5.5
Miller Lite	5.5
Miller High Life	5.5
Truly Hard Seltzer	6
<i>Ask your server for available flavors</i>	

#### IMPORT

Stella Artois	6
Corona	6
Heineken	6
Guinness	6
Modelo	6

## WINE

GLASS  
BOTTLE

### SPARKLING

Prosecco, La Marca 187ml   Italy	8	12
Sparkling, Wycliff Brut   California	8	31

### ROSÉ

Rosé, Prophecy   France	9	35
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### WHITE

Moscato, Stemarri   Sicily, Italy	8	29
Riesling, Chateau Ste. Michelle Columbia Valley, Washington	8	29
Pinot Grigio, Mezzacorona   Trentino, Italy	9	34
Sauvignon Blanc, J. Lohr Fume Crossing Monterey, California	10	38
Sauvignon Blanc, Oyster Bay Marlborough, New Zealand	9	34
Chardonnay, Seaglass   California	9	34
Chardonnay, Kendall Jackson Vinther's Reserve California	11	42

### RED

Pinot Noir, Mirassou I California	9	33
Pinot Noir, La Crema I Monterey, California	12	47
Merlot, Trinity Oaks I California	9	35
Red Blend, Charles & Charles Columbia Valley, Washington	10	38
Cabernet Sauvignon, Drumheller Columbia Valley, Washington	9	34
Cabernet Sauvignon, J. Lohr Seven Oaks Paso Robles, California	11	43



THANK  
YOU

