

Starters

- Onion Soup** We Ladle Our Flavorful Four Onion Soup into a Crock, Top It with Toasted French Bread, Three Cheeses and Broil It to Golden Brown. \$4.99
- Pheasant Sausage** Flavored with Brandy and Hazelnuts. Served with Frangelico Sauce. \$5.99
- Venison Sausage** Served with Blackberry Cognac Sauce. \$5.99
- Baked Stuffed Mushrooms** Six Caps Stuffed with The Grille's Crab Stuffing. \$7.99
Add Melted Asiago and Parmesan Cheese. \$8.99
- Fried Coconut Shrimp** Six Shrimp Served with Apricot Dipping Sauce. \$7.99
- Shrimp Cocktail** Five Large Gulf Shrimp Served with Our Spicy Cocktail Sauce. \$10.99
- Clams Casino** Six Steamed Northeastern Littlenecks Topped with Our Crabmeat Stuffing, Smoked Bacon, a Dash of Worcestershire, Asiago Cheese and Broiled. \$8.99
- Escargot** Baked Out of the Shell in Hot Brandied Garlic Butter. Served with Garlic Bread. \$7.99
Add Melted Asiago and Parmesan Cheese. \$8.99
- Smoked Rainbow Trout** A Hardwood Smoked Boneless Trout Fillet, Served with Capers, Onions, Creamy Horseradish Sauce and Assorted Crackers. \$10.99
- Bacon Wrapped Scallops** Large Sea Scallops Wrapped in Apple Smoked Bacon, Broiled, and Served with a Dijon Glaze. \$7.99
- Lobster Ravioli** Lobster Folded with Drawn Butter, Herbs and Ricotta Cheese, in Striped Ravioli. Served with a Broiled Crabcake and Citrus Buerre Blanc Sauce. \$10.99



Soups & Salads

- Soup of the Day** Today's Soup or Chowder. Cup: \$3.99 Bowl: \$7.99
- All Salads:** Small: \$4.99 Large: \$8.99
Add Grilled Marinated Chicken \$4 Add Grilled Shrimp \$7
- Caesar Salad** Romaine Lettuce tossed with Grated Parmesan and Asiago Cheese, Seasoned Croutons and The Grille's Homemade Caesar Dressing.
- Caprese Salad** Sliced Fresh Mozzarella, Vine Ripened Tomatoes, Basil with Balsamic Vinegar and Extra Virgin Olive Oil.
- Lodge Salad** Bed of Assorted Greens with Golden Raisins, Red Grapes, Green Onions, Walnuts, Apples, Feta Cheese and Our Unique Sweet & Sour Dressing.
- Tossed Salad** Lettuce, Green Peppers, Red Onions, Cucumbers, Tomatoes, Croutons and Your Choice of Parmesan Peppercorn, Blue Cheese, Creamy Italian, French, Raspberry Vinaigrette, Balsamic & Roasted Garlic Vinaigrette, Oil & Vinegar.
- Wedge Salad** Wedge of Iceberg topped with Blue Cheese Dressing, Blue Cheese Crumbles and Apple Smoked Bacon.

We reserve the right to respectfully add an 18% gratuity to the bill of parties of 8 or more persons. If you care to leave more, please feel free to do so. Thank you.

Entrees

Fresh food, lovingly prepared, takes a bit of time. We suggest an appetizer, a beverage and a good conversation. For those of you anxious to get back outdoors, please be sure to mention it to your waitperson before placing your order, they can assist you in choosing your meal. Thank you.

Entrees include Salad or Soup of the Day, Vegetable, Daily Potato or Rice, and Our Bread Basket.

Rainbow Trout & Seafood

Choose Your Fish.....Choose Your Sauce!

Sautéed Trout A Boneless Trout, Coated with Seasoned Flour, Sautéed in Lemon-Butter. \$19.99

Parmesan Crusted Trout Seasoned Flour and Parmesan Batter. Sautéed in Butter. \$20.99

Sautéed Haddock Coated with Seasoned Flour, Sautéed then Oven Roasted. \$19.99 (½ \$15.99)

Grilled Salmon A Fully Trimmed Atlantic Salmon Fillet Basted with Olive Oil and Grilled. \$19.99

Piccata White Wine, Lemon, Capers and Cream.

Highland Orange Juice, Dijon Mustard, Drambuie and Cream.

Tuscan Tomatoes, Basil, Garlic, Capers and Kalamata Olives.

Citrus Buerre Blanc Butter, White Wine, Cream and a Touch of OJ.



Baked Haddock Haddock Fillet Topped with a Ritz Cracker Crumb & Herb Blend and Baked in a White Wine-Butter Sauce. \$19.99 (½ \$15.99)

Cajun Haddock Dusted with Cajun Spices, Garlic, Olive Oil, Wine and Baked. \$19.99 (½ \$15.99)

One Fat Fish Atlantic Haddock Fillet Mounded with The Grille's Crabmeat Stuffing and Baked in a White Wine-Butter Sauce. \$22.99 (½ \$18.99)

Gold Nuggets A Half Pound of Fresh Sea Scallops Rolled in Crispy Japanese Breadcrumbs and Deep Fried in Soybean Oil. \$19.99 (½ \$16.99)

Back Lake Pearls Fresh Sea Scallops Baked in a White Wine-Butter Sauce. Topped with Seasoned Cracker Crumbs. \$19.99 (½ \$16.99) Or Crabmeat Stuffing. \$22.99 (½ \$18.99)

Pine Nut Platter Haddock, Scallops and Shrimp Rolled in Ground Pine Nuts, Parmesan Cheese and Seasoned Cracker Crumbs. Baked and Topped with Citrus Buerre Blanc Sauce. \$23.99 (½ \$19.99)

Mill Cove Pie A Casserole of Haddock, Scallops and Shrimp in a White Wine-Butter Sauce, Topped with Crabmeat Stuffing and Dusted with Asiago Cheese and Cracker Crumbs. \$23.99 (½ \$19.99)

Combinations

Surf & Turf Add a Half Order of Baked Scallops with Cracker Crumb Topping, a Half Order of Fried Scallops or an Order of Fried Coconut Shrimp to *Any* Entrée. \$7.99 (Surcharge to Package Plans)

Filet & Crab Stuffing A 6 Ounce Filet Mignon, Wrapped with Bacon, Char-Grilled Over Mesquite, Topped with Broiled Crabmeat Stuffing and Draped with Béarnaise Sauce. Market Price

Chicken Madison A Grilled Marinated Chicken Breast Topped with Two Broiled Crab Cakes, Broiled Gulf Shrimp, and a Light Citrus Buerre Blanc Sauce. A Great Combination! \$22.99

Sides \$2.99

**Asparagus
Steamed Broccoli
Basket of Fries**

**Daily Vegetable, Potato or Rice
Mashed Cauliflower
Basket of Garlic Bread**

Consuming raw or undercooked meat, poultry, eggs, seafood or shellfish may increase the risk of food borne illnesses.

Steaks & Ribs

All of our beef entrees are **Certified Angus Beef™** cuts, the highest quality beef available..... served in the finest steak houses across the country, with standards of excellence even more selective in marbling, maturity, and leanness than USDA Choice or Prime.



Rainbow Grille Filet The Most Tender of Steaks! Center Cut, Wrapped with Apple Wood Smoked Bacon, and Served with a Side of Béarnaise Sauce.
6 Ounce Filet Mignon ~ Market Price Twin 6 Ounce Filets ~ Market Price

Filet & Fromage A 6 Ounce Filet Wrapped with Apple Smoked Bacon, Grilled Over Mesquite and Served with a Savory Blue Cheese Sauce. Market Price

Port Demi-Glace Filet A 6 Ounce Filet Wrapped with Apple Smoked Bacon, Grilled Over Mesquite and Served with Port Demi-Glace Sauce. Market Price

Prime Rib Friday & Saturday Nights. While It Lasts. Always Tender & Juicy. The Finest Certified Angus Beef Roasted Overnight in Our Special Ovens. Served with Creamy Horseradish and Au Jus.
Brook Trout Cut (8oz) Lake Trout Cut (12oz) Neanderthal Caveman Cut (16oz) Java Man Cut (28oz)

Baby Back Ribs A Full One Pound Plus Rack of Slow Cooked Baby Back Pork Ribs, Basted with Kansas City Style BBQ Sauce and Oven Roasted Until Tender . Oh Baby! \$21.99

North Woods Strip Steak The Most Flavorful of Steaks! Center Cut, Closely Trimmed and Grilled Over Mesquite. 10 Ounce or 14 Ounce ~ Market Price

Woodsman Steak Our Most Popular Steak! One Pound of Hand-Cut, Beautifully Marbled, Mouthwatering Ribeye. A Steakhouse Classic! Market Price

Cooked to Order Temperatures:

Rare: Cool Red Center
Med-Rare: Warm Red Center
Medium: Hot Pink Center
Med-Well: Very Little Pink in Center
Well Done: Charred & Completely Cooked

STEAK SPECIALTIES \$2.99

Béarnaise **Sautéed Mushrooms**

Port Demi-Glace **Sautéed Onions**

Sautéed Mushrooms & Onions

Gentleman Jack Bourbon & Mushroom Sauce

Au Poivre Peppercorn, Brandy & Cream Sauce

Cajun Spiced Dusted with New Orleans Spices

Poultry, Pasta & Vegetarian

Mesquite Duck An 8 oz. Boneless Breast of Maple Leaf Farms Duck, Char-Grilled Over Mesquite to a Tender Pink Center. Served with Our Blackberry-Cognac-Maple Syrup Sauce. \$22.99

Roast Duck A Half Partially Deboned Tender Duck, Oven Roasted and Served with Your Choice of Port Demi-Glace Sauce or Balsamic-Honey Glaze. \$22.99

Char-Grilled Chicken A Tender Boneless Breast Marinated in Dijon, Lemon & Rosemary, Grilled and Topped with Your Choice of Piccata, Tuscan or Citrus Buerre Blanc Sauce. \$17.99

Magalloway Marsala Sautéed Chicken, Proscuitto, Shitake Mushrooms, Garlic and Shallots in a Marsala Cream Sauce Served Over a Bed of Linguine. \$19.99

Indian Stream Pasta A Spicy Blend of Curry, Red Peppers, Green Onions, Brandy and Chili-Cream Sauce. On Angel Hair Pasta. Vegetable: \$18.99 Chicken:\$19.99 Shrimp or Scallops: \$22.99

Parmachenee Parmigiana Chicken or Shrimp, Deep Fried, topped with Our Authentic Italian Marinara, a Blend of Parmesan, Mozzarella and Asiago Cheeses and Baked. Served with Your Choice of the Day's Pasta and Garlic Bread. Chicken: \$17.99 Shrimp: \$21.99

Garfield Falls Primavera A Choice of The Day's Pasta Tossed with Vegetables, Parmesan & Asiago Cheese, and a Choice of The Day's Sauces. Vegetable:\$18.99 Chicken:\$19.99 Shrimp:\$22.99

Please, no separate checks for parties of 8 or more. Thank you.