



**BLUE BELL
LODGE**



BLACK HILLS - SIOUX FALLS, SD

100 YEARS

1919 • 2019





**BLUE BELL
LODGE**



SADDLE UP

*Served with homemade cornbread
and honey butter.*

STEAK SALAD

4 oz sirloin, white cheddar, black beans,
spring mix and pico de gallo,
tossed with southwest vinaigrette. \$12

CAESAR SALAD

Grilled chicken breast, bacon, croutons
& parmesan, tossed with
Caesar dressing & chopped romaine. \$11

CHAR-GRILLED SALMON SALAD

Spinach, grilled salmon fillet,
roasted corn, bell peppers, onions,
tomatoes, cucumber & roasted cashews,
tossed with citrus vinaigrette. \$14

THE BELLDORF SALAD

Spring mix greens, grilled chicken breast,
seedless grapes, roasted cinnamon apples,
candied pecans, celery &
gorgonzola cheese. Served with
honey balsamic vinaigrette. \$12

BITS SPURS

Great starters or shareable appetizers.

SPINACH ARTICHOKE DIP

A classic blend of cream cheese,
chopped spinach, garlic and bacon.
Served in a cast iron skillet
with house-made tortilla chips,
broccoli & carrots. \$9

R&R SAUSAGE

Rabbit and rattlesnake sausage with
garlic croutons, balsamic red onion jam
& smokey serrano sour cream. \$10

SOUTHWEST QUESADILLA

Grilled flour tortilla filled with sautéed
chicken, roasted corn, onions,
bell peppers & cheese. Served
with sour cream and salsa. \$10

ONION RINGS

Thin sliced beer battered onion rings,
fried golden brown. Served
with buttermilk ranch dressing. \$9

BUFFALO BRISKET QUESADILLA

Grilled flour tortilla filled with
shredded BBQ buffalo brisket,
roasted corn, bell peppers, onions
& cheese. Served with
sour cream & salsa. \$13

BUFFALO CHISLIC

Deep fried buffalo steak tips, french fries
served with blue bell BBQ. \$15

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

BLUE BELL CLASSICS

Served with homemade cornbread & honey butter.

Add a house salad or cup of soup for \$3

SPAGHETTI & MEATBALLS

Housemade pork & beef meatballs in a spicy marinara sauce over spaghetti pasta with shaved parmesan & fresh basil. \$12

BAKED TRIPLE MAC & CHEESE

Smoked gouda, provolone, white cheddar, broccoli, scallion, bacon, bread crumbs. \$11

Add a Grilled Chicken Breast. \$14

CAST IRON CHICKEN POT PIE

Tender chicken and vegetables in an herb cream topped with a pastry shell. \$12

BUFFALO MEATLOAF

Our Centennial Feature! Lodge-made ground buffalo meatloaf topped with mushroom gravy. Served with mashed potatoes & cowboy beans. \$18

SMOTHERED HOT BEEF

Hand-sliced roast beef piled on white bread with mashed potatoes & smothered with gravy. \$12

BLACK HILLS BUFFALO STEW

Slow braised buffalo tips cooked with hearty vegetables & rich brown gravy. Served in a cast iron skillet with mashed potatoes. \$16

SUPPER ENTREES

Available after 4:30PM

Served with homemade cornbread and honey butter.

Add a house salad or cup of soup for \$3

CASHEW ENCRUSTED WALLEYE

Cashew encrusted walleye with cajun remoulade, wild rice blend & veggies. \$22

MAPLE WHISKEY GLAZED SALMON

Char-grilled fresh Atlantic salmon finished with a maple whiskey glaze. Served over quinoa & vegetable. \$20

BOURBON MUSHROOM SIRLOIN

8 oz Certified Angus Beef sirloin, seasoned and char-grilled with bourbon marinated mushrooms & caramelized onions with mashed potatoes & veggies. \$21

FRIED PORK LOIN

Pile-O-Dirt Porter mustard cream sauce, mashed potatoes & house vegetable. \$14

BUFFALO TENDERLOIN

Chargrilled buffalo tenderloin over mashed potatoes with roasted Anaheim demi-glace & vegetable. \$28

FIRESIDE BUFFALO SKILLET

Buffalo steak tips sautéed with onions & mushrooms. Served in a cast iron skillet with mashed potatoes & vegetable. \$21

10 OZ RIBEYE

Chargrilled with chipotle & roasted garlic compound butter with mashed potatoes & vegetable. \$26

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CATTLE DRIVE

*Ground buffalo burger or USDA Choice beef burger,
served on a tavern bun. Served with choice of french fries, lodge fried potatoes,
coleslaw, Cowboy beans or fresh fruit. Sub onion rings for \$1.5.*

The Bell:

Lettuce, tomato, pickles.



\$10



\$12

COB:

Cheddar, caramelized onions and bacon.

\$12

\$14

Prospector:

Swiss cheese and mushrooms.

\$11

\$13

The 'Melt':

American, Swiss and caramelized onions on sourdough.

\$11

\$13

Rancher:

American, Blue Bell BBQ, bacon and onion rings.

\$12

\$14

Eagle's Nest:

Bacon, fried egg and American cheese.

\$12

\$14



2HANDERS

*Served with choice of french fries, lodge fried potatoes, coleslaw, cowboy beans or fresh fruit.
Sub onion rings for \$1.5.*

CHICKEN MELT

Mushrooms, caramelized onions,
garlic mayo, lettuce, tomatoes &
bacon on sourdough. \$10

WRANGLER'S PULLED BUFFALO

A Blue Bell classic! Marinated, slow baked
pulled buffalo, lettuce, tomato & onion on
a grilled bun with a side of BBQ sauce. \$13

SOUTH DAKOTA DIP

Slow-roasted beef with cheddar cheese
tucked between grilled sourdough bread
& served with a side of au jus. \$11

LOG CABIN CLUB

Toasted wheatberry bread with turkey,
ham, American cheese, bacon,
lettuce, tomato and mayo. \$10

CSP CHICKEN WRAP

Spinach, tomato, cucumber, avocado
spread, bacon & cheese with choice of
dressing and side. \$11

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WET YOUR WHISTLE



Coffee, Hot Tea or Iced Tea

\$2.75

Milk

\$3

Soft Drinks & Lemonade

\$2.75

BEER

Domestic \$4

Bud

Bud Light

Coors Light

Miller Lite

Michelob Ultra

O'Douls NA

PBR

Import & Handcrafted \$6

Corona

Big Sky Moose Drool

New Belgium Fat Tire

Bells Oberon Wheat

Crow Peak Canyon Cream Ale

Crow Peak Pile-O-Dirt Porter

Buffalo Sweat Oatmeal Cream Stout

Cider \$6

Angry Orchard

Draft \$6.5

Local Rotating Craft Beer

Ask Server for Selection

Beer Flights \$10

4 - 4oz. samples

Growler \$16

First Fill \$16 - Refill \$20

WINE

WHITE

CSP* Chardonnay

\$6.5 glass \$25 bottle

CSP* Moscato

\$6.5 glass \$25 bottle

Robert Mondavi Pinot Grigio

\$7 glass \$27 bottle

Geyser Peak Pinot Grigio

\$6 glass \$26 bottle

WINE

WHITE

Relax Riesling

\$7 glass \$27 bottle

BLUSH/SPARKLING

CSP* White Zinfandel

\$6.5 glass \$25 bottle

Mulderbosch Rosé

\$7 glass \$28 bottle

Menage a Trois Prosecco

\$8 glass \$30 bottle

RED

CSP* Cabernet

\$6.5 glass \$25 bottle

CSP* Merlot

\$6.5 glass \$25 bottle

CSP* Red Blend

\$6.5 glass \$25 bottle

1000 Stories Red Blend

\$9 glass \$36 bottle

Sea Glass Pinot Noir

\$7 glass \$27 bottle

**Custer State Park Signature Wine*



DESSERT

LODGE BREAD PUDDING

Ask Your Server About Our Current Home

Made Bread Pudding! \$7

A La Mode +\$1.50

CINNAMON APPLE CRISP

Apples with cinnamon sugar

baked with a crisp honey oat crust,

topped with vanilla ice cream and

fresh caramel sauce. \$7

SKILLET BROWNIE SUNDAE

Hot fudge brownie, vanilla ice cream,

chocolate syrup, maraschino cherries

served in a lodge skillet. \$7



**Y'ALL COME BACK
AND SEE US AGAIN!**



1921

BLUE BELL LODGE

was built in the early '20's by an executive of the Northwestern Bell Telephone Company and is named after the symbol of that company, a blue bell.

Rustic cabin accommodations, combined with guided horseback rides from the Blue Bell Stables, and hayride chuckwagon cookouts in a beautiful, secluded canyon give you a true Western flavor with a dude-ranch atmosphere.

*A group of part-time cowboys
enjoy a trail ride and lunch at
Blue Bell Lodge, circa 1930s.*



WILD ANIMALS SPOTTED IN CUSTER STATE PARK!

Enjoy an open air Jeep tour taking you to where herds of buffalo, elk and deer thrive. Learn about the park and all the critters who call it home! Pair the adventure up with an authentic chuckwagon cookout, featuring steaks, burgers, plenty of Cowboy beans, cornbread, potato salad, watermelon, coleslaw, cookies and coffee or lemonade complete with Western entertainment.

**Jeep Tour & Chuck Wagon
Cookout at the
State Game Lodge**

For Tickets Call: 605-255-4541

ENJOY A SCENIC TRAIL RIDE!

**HORSEBACK ADVENTURE
Blue Bell Lodge Stables**

For Tickets Call: 605-255-4700