STARTERS

ROASTED BEET & ASPARAGUS
With Roasted Artichoke, Candied Cashew, Fig, Smoked Blue Cheese, White Truffle Kale & Arugula. $13

3 Blind Moose Pinot Grigio

EM PANADA
Braised Buffalo Empanadas, Charred Tomato Salsa, Chipotle Aioli, Kale Chips. $9

1 Lehr South Ridge Syrah

RABBIT & RATTLE SNAKE SAUSAGE
Char-Grilled, Porter Beer Mustard, Garlic Crouton, Red Onion Jam. $9.5

Pepperwood Grove Pinot Noir

BUFFALO RAVIOLI
Black Truffle Mushroom & Parmesan Cream. $8

Oyster Bay Sauvignon Blanc

PHEASANT SPRING ROLLS
Fried, Pineapple Sweet & Sour, Deviled Quail Egg. $11

Hay Maker Sauvignon Blanc

SALADS
Served with Bread.

CRANBERRY PECAN SPINACH SALAD
Fresh Baby Spinach, Pear, Dried Cranberries, Spicy Pecan, Red Onion, Gorgonzola Crumble, Vanilla Cranberry Vinaigrette. $10

3 Blind Moose Pinot Grigio

SOUTHWESTERN QUINOA SALAD
Fresh Spinach, Tri-Color Quinoa, Roasted Red & Anaheim Pepper, Black Bean, Roasted Corn, Pepitas, Squash, Zesty Southwestern Vinaigrette. $12

Hay Maker Sauvignon Blanc

SGL COBB SALAD
Mixed Greens, Wild Boar Bacon, Avocado, Tomato, Hardboiled Quail Egg, Blue Cheese Crumble, Choice of Dressing. $11.5

Hahn Pinot Gris

SGL CAESAR
Romaine, Herb Crouton, Kale, Oven Roasted Tomato, Roasted Parmesan, Roasted Garlic Dressing. $10

Cupcake Chardonnay

SALAD TOPPERS
Grilled Chicken - $4     Honey Smoked Salmon - $6

Executive Chef ~ Chris Keller    General Manager ~ Jason Krulish
ENTREES
Served with Fresh Vegetable, House Salad & Bread.

ROAST CHICKEN
Pan Roasted Organic Wing-On Chicken Breast, Dried Cherry & Almond Quinoa Cake, Garlic Wilted Kale & Arugula, Prickly Pear BBQ Sauce. $22
3 Blind Moose Pinot Grigio

GEORGIA PLANTATION QUAIL
Apricot, Walnut, Rabbit & Rattlesnake Sausage Stuffed Quail, Wild Rice Blend, Apple Brandy Sauce. $24
Wente Morning Fog Chardonnay

NY STRIP
Certified Angus Beef® NY Strip, Chargrilled with Rosemary & Roasted Garlic Compound Butter, Fried Onion Ring & Asiago Mashed Potato. $28
Boneshaker Zinfandel

RAINBOW TROUT
Herb Seared Rainbow Trout, Buttered Heirloom Tomato Sauté, Wild Rice Blend. $25
Sean Minor 4 Bears Chardonnay

ELK OSSO BUCCO
Slow Braised Elk Shank, Smoked Gouda Risotto, Wild Mushroom & Burgundy Brown Sauce. $32
Alias Cabernet

BUFFALO SHORT RIBS
Six Bean Sauté, Seared Pearl Onion Pan Gravy. $28
Dona Paula Petite Sirah

SGI PORK CHOP
Bone-In Heluka Pork Chop, Smashed Sweet Potato, Porter Beer Mustard Cream Sauce. $23
Hahn Pinot Gris

WALLEYE
Crab Stuffed Walleye Roulades, Charred Pineapple Beurre Blanc & Wild Rice Blend. $26
Clear Night Riesling

BUFFALO TENDERLOIN
Char-Grilled With Asiago Mashed Potato, Roasted Fig Jam & Ancho Chili Demi Glace. $37
Ca’Momi Merlot

SMOKED SALMON PASTA
Honey Smoked Salmon, Asparagus, Roasted Red Pepper, Toasted Almond, Dill Parmesan Cream, Farfalle Pasta. $23
Hay Maker Sauvignon Blanc

STUFFED PEPPER
Quinoa & Squash Stuffed Bell Pepper, Asiago Mashed Potatoes & Basil Tomato Broth. $16
McManis Petite Sirah

Executive Chef ~ Chris Keller    General Manager ~ Jason Krulish
BURGERS & SANDWICHES
Served with Choice of Fries, Potato Salad or Fresh Fruit.
Substitute Sweet Potato Fries for $1.5.

BUFFALO BURGER
White Cheddar, Lettuce, Tomato, Red Onion, Pickle, Bun. $15
Crow Peak 11th Hour IPA

BACON CHEESEBURGER
Applewood Bacon, Smoked Gouda, Skinny Onions, Lettuce, Tomato, Red Onion, Pickle, Bun. $12
Crow Peak Pile O’ Dirt Porter

PASTRAMI REUBEN
Thinly Sliced Pastrami, Swiss, 1000 Island, Sauerkraut, Marble Rye. $12
Hay Maker Sauvignon Blanc

SGL CLUB
Roast Chicken, Ham, Swiss, Applewood Bacon, Lettuce, Tomato, Onion, Avocado Aioli, Toasted Wheatberry Bread. $11
3 Blind Mouse Pinot Grigio

BLACK BEAN BURGER
Roasted Tomato Jam & Goat Cheese. $10
McVianis Petite Sirah

SGL COCKTAILS

LODGE BBloody Mary

LONG ISLAND TEA
Absolut, Bombay Sapphire, Bacardi, Triple Sec, Sweet & Sour, Coke.

LODGE SANGRIA
“The Perfect CSP Summer Afternoon!”

MOJITO
Fresh Lime, Mint, Light Rum, Simple Syrup, Splash of Soda.

BEST IN THE WEST MARGARITA
Tequila, Triple Sec, Lime, Shaken, Salted Rim.

CSP COSMO
Vodka, Triple Sec, Cranberry Juice.

LIMONCELLO MARTINI
Limoncello, Grey Goose, Lime & Lemon Juices.

FRONT PORCH MARTINI
Bombay Sapphire, Vermouth, Olive, Twist.

Executive Chef ~ Chris Keller  General Manager ~ Jason Krulish
## WINE LIST

### WHITE

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>GLASS</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>State Game Lodge Chardonnay</td>
<td>$6.5</td>
<td>$24</td>
</tr>
<tr>
<td>Cupcake Chardonnay - Central Coast</td>
<td>$8.75</td>
<td>$35</td>
</tr>
<tr>
<td>Sean Minor 4 Bears Chardonnay - Central Coast</td>
<td>$30</td>
<td></td>
</tr>
<tr>
<td>Alpha Omega II Chardonnay - California</td>
<td>$65</td>
<td></td>
</tr>
<tr>
<td>Hay Maker Sauvignon Blanc - New Zealand</td>
<td>$7</td>
<td>$28</td>
</tr>
<tr>
<td>Ghost Block Sauvignon Blanc - Napa Valley</td>
<td>$80</td>
<td></td>
</tr>
<tr>
<td>3 Blind Moose Pinot Grigio - California</td>
<td>$7</td>
<td>$28</td>
</tr>
<tr>
<td>Hahn Pinot Gris - Monterey County</td>
<td>$9</td>
<td>$36</td>
</tr>
<tr>
<td>Clear Night Riesling - Germany</td>
<td>$6.5</td>
<td>$25</td>
</tr>
<tr>
<td>14 Hands Riesling - Washington</td>
<td>$9</td>
<td>$36</td>
</tr>
<tr>
<td>Banrock Station Moscato - Australia</td>
<td>$7</td>
<td>$28</td>
</tr>
<tr>
<td>State Game Lodge White Zinfandel</td>
<td>$6.5</td>
<td>$24</td>
</tr>
</tbody>
</table>

### REDS

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>GLASS</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>State Game Lodge Cabernet Sauvignon</td>
<td>$6.5</td>
<td>$24</td>
</tr>
<tr>
<td>J. Lohr Seven Oaks Cabernet Sauvignon - Paso Robles</td>
<td>$11.75</td>
<td>$47</td>
</tr>
<tr>
<td>Mounts Family Cabernet Franc - Sonoma</td>
<td>$80</td>
<td></td>
</tr>
<tr>
<td>Alias Cabernet Sauvignon - California</td>
<td>$9</td>
<td>$36</td>
</tr>
<tr>
<td>State Game Lodge Merlot</td>
<td>$6.5</td>
<td>$24</td>
</tr>
<tr>
<td>Ca'Momi Merlot - Napa Valley</td>
<td>$11.5</td>
<td>$46</td>
</tr>
<tr>
<td>Napa Cellars Merlot - Napa Valley</td>
<td>$9</td>
<td>$36</td>
</tr>
<tr>
<td>Duckhorn Cellars Merlot - Napa Valley</td>
<td>$100</td>
<td></td>
</tr>
<tr>
<td>Alias Pinot Noir - California</td>
<td>$9</td>
<td>$32</td>
</tr>
<tr>
<td>Napa Cellars Pinot Noir - Napa Valley</td>
<td>$49</td>
<td></td>
</tr>
<tr>
<td>J. Lohr Sirah - Paso Robles</td>
<td>$9.5</td>
<td>$38</td>
</tr>
<tr>
<td>McManis Petite Sirah - California</td>
<td>$6.75</td>
<td>$27</td>
</tr>
<tr>
<td>Layer Cake Shiraz - Australia</td>
<td></td>
<td>$46</td>
</tr>
<tr>
<td>Boneshaker Zinfandel - California</td>
<td>$10</td>
<td>$40</td>
</tr>
<tr>
<td>Dona Paula Estate Malbec - Argentina</td>
<td>$9</td>
<td>$36</td>
</tr>
<tr>
<td>1000 Stories Red Blend - California</td>
<td>$9.5</td>
<td>$38</td>
</tr>
</tbody>
</table>

### SPARKLING

<table>
<thead>
<tr>
<th>Wine Name</th>
<th>GLASS</th>
<th>BOTTLE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Menage a Trois, Prosecco - Italy</td>
<td>$8</td>
<td>$30</td>
</tr>
<tr>
<td>Blanquette de Limoux Brut Reserve - France</td>
<td>$34</td>
<td></td>
</tr>
<tr>
<td>Rosso Dolce, Roscato - Italy</td>
<td></td>
<td>$36</td>
</tr>
</tbody>
</table>

*Got wine left over? The State Game Lodge invites you to take your unconsumed wine with you when you depart*