

LEDGE ROCK GRILLE

STARTERS

WINE LOVER'S COMPANION
Locally procured cheeses with roasted bell pepper hummus, maple-smoked salmon, spiced walnuts and house-made crackers. \$13

SCHEZUAN PORK DRUMMIES
Slow-braised pork shanks finished on the grill with a schezuan inspired glaze and served with sweet rice tater tots. \$12

TOMATO BRUSCHETTA
Garden fresh tomatoes, fresh basil, onion, and garlic served on top of fresh mozzarella cheese on crostini with a balsamic reduction. \$9

STEAK KABOBS
Tender pieces of beef tenderloin and strip steak paired with seasonal vegetables, marinated in fresh herbs and spices, then grilled and served with sweet & sour barbecue sauce. \$12

SHRIMP FIRECRACKERS
Rice paper wrapped shrimp, flash-fried and served on a bed of Asian slaw with a chipotle dipping sauce. \$11

WOOD-FIRED WALLEYE CAKES
Canadian cold-water walleye cakes baked in an oak-fired oven, served atop balsamic dressed greens with lemon dill aioli. \$10

PARMESAN CRUSTED STUFFED PORTOBELLO
Balsamic-marinated portobello mushrooms filled with fresh mozzarella cheese, artichokes, spinach & cherry tomatoes, baked and served with grilled rosemary flatbread. \$11

WOOD-FIRED SPECIALTY FLATBREADS

Our custom eight-inch flatbreads make a great starter or a light meal!

MARGHERITA FLATBREAD
Savory tomato sauce, fresh mozzarella and basil. \$10

BEEF & BLUE FLATBREAD
Grilled beef tips, mozzarella, crumbled blue cheese and roasted apples on a rosemary brushed flatbread. \$12

SPICY CHICKEN FLATBREAD
Marinated chicken and cherry tomatoes on a chipotle cream sauce topped with cheddar and mozzarella cheese. \$11

LEDGE ROCK FLATBREAD
Fresh pesto, shrimp, artichoke hearts, cremini mushrooms and fresh spinach. Topped with mozzarella and goat cheese. \$13

SOUPS & SALADS

SOUP DU JOUR
Made fresh daily by our creative culinary team, ask your server for today's selection. \$4 cup \$5 bowl

WOOD-FIRED FRENCH ONION SOUP
House-made French onion soup topped with provolone cheese and baked until bubbly in our wood-fired oven. Cup \$5 Bowl \$6

HOUSE SALAD
Mesclun mixed greens with your choice of "classic" dressings, we recommend our fresh vinaigrette of the day. \$4

BEEF AND BLUE SALAD
Tender grilled steak bits served on a spinach salad with crumbled gorgonzola and blue cheese dressing. \$12

BOSTON BIBB SALAD
A whole head of Boston bibb lettuce with port-poached pears, gorgonzola cheese, candied walnuts and port wine vinaigrette. \$11

TUSCAN CHICKEN SALAD
Mixed greens, grilled chicken, crisp pancetta, chickpeas, tomato compote and fresh mozzarella with roasted garlic vinaigrette. \$11

ASIAN SHRIMP SALAD
Rice paper wrapped shrimp flash-fried and served on mesclun mixed greens, shredded carrots, slivered almonds and a wasabi vinaigrette. \$13



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CAMP RULE #9: WE DO WINE RIGHT

Our wine philosophy is simple; the best wine is the one you enjoy most. Tell us a couple things about your wine preferences, and we will be happy to make a suggestion from our selection. If you enjoy trying a variety of different wines, we offer wine flights, also referred to as wine tastings. Enjoy three 2-ounce pours chosen according to your preferences.

As an added feature, we offer you the Camp Director's Wine List, which is an ever evolving selection of his current favorites. We'd be pleased to tell you what the features are during your visit.

What is the CHEF'S TABLE at Ledge Rock Grille?

Sit up close to the kitchen where the chef will entertain you while preparing your pre-arranged six-course menu. Due to the special, custom creation of menu and limited seating, this dining experience requires advance reservation. You are invited to make a reservation today for a future date.

ENTREES

LEDGE ROCK RISOTTO

Arborio rice braised in tomato water with roasted patty pan squash, spinach, portobello mushrooms, roasted red bell pepper puree and grated parmesan. \$17

BAY SCALLOP FETTUCINI

Pan seared bay scallops, lemon zest, cherry tomatoes, artichokes, spinach, fresh basil and red onion tossed in extra virgin olive oil and fresh fettuccini noodles and finished with parmesan. \$21

BAKED SEAFOOD CANNELLONI

Hand-made pasta tubes filled with Maine lobster, shrimp, scallops and ricotta cheese. Topped with a creamy alfredo sauce and baked until bubbly in our wood-fired oven. \$24

BOURBON PLANKED SOCKEYE SALMON

Alaskan Sockeye salmon grilled on a bourbon-soaked cedar plank, finished with honey & brown sugar then placed on top roasted camp-style potatoes and served with fresh vegetables. \$23

ROASTED PORTOBELLO AND SPINACH RAVIOLI

Oven roasted portobello mushrooms and spinach blended with mozzarella, provolone, parmesan and pecorino romano cheese tossed in a creamy alfredo sauce. \$18

LEMON ASIAGO BREADED WALLEYE

Canadian cold water walleye dressed in an Asiago cheese and lemon breading, pan fried, served with wild rice medley, fresh vegetables and a creamy dill sauce. \$24

HULI HULI CHICKEN

A recipe brought to us from the big island, an eight-ounce, bone-in chicken breast marinated in a blend of savory spices then grilled Hawaiian style and served with smoked tomato mashed potatoes and fresh vegetables. \$17

HICKORY SCENTED FILET MIGNON

An 8oz filet mignon lightly smoked with hickory, grilled to perfection and topped with a lingonberry demi-glace. Served with a forest mushroom risotto and fresh vegetables. \$32

Visit all Odyssey Resort Restaurants, each serving a deliciously unique menu.



Grand Superior Lodge
Two Harbors, MN



Caribou Highlands Lodge
Lutsen, MN



Trapper's Landing Lodge
Walker, MN



Specialties of the Ledge Rock Grille
Automatic gratuity of 18% for parties of 8 or more.

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