

# The Narrows

at Lost Lake Lodge

## ~Soups~

**SPRING PEA WITH MINT**  
CHATEAU RAGOTIERE, MUSCADET

**GOLDEN GAZPACHO**  
ERATH, PINOT BLANC

## ~Cold Starters~

### 🌀 SPINACH SALAD 🌀

*Oranges, red onions and hazelnut-crusteD goat cheese on a bed of baby spinach with raspberry vinaigrette*  
INNOCENT BYSTANDER, MOSCATO

### 🌀 GARDEN SALAD 🌀

*Baby lettuces, carrots, cucumbers, tomatoes and red onions with your choice of dressing*  
CERETTO, MOSCATO

### 🌀 WATERMELON SALAD 🌀

*With feta, mint and cracked pepper; dressed with extra virgin olive oil and aged balsamic vinegar*  
JEAN-LUC COLOMBO, CAPE BLEUE

### SALMON NAPOLEAN

*Norwegian salmon tartar layered with wonton crisps, cucumber salad and wasabi crème fraîche*  
DANTE ROBINO, NOVECENTO

### LOST LAKE CAPRESE SALAD

*House-made fresh mozzarella, seasonal tomatoes, and baby red oak lettuce in basil vinaigrette*  
RIONDO, PROSECCO

### CHEESE TRAY

*An assortment of artisanal cheeses accompanied by Stilton-stuffed dates, roasted nuts, bosc pears and garlic crostini*  
SERGURA VIUDAS, RESERVE CAVA

## ~Hot Starters~

### FRITTO MISTO

*Zucchini, haricots vert, eggplant and Vidalia onions in a crispy tempura batter with arrabbiata sauce*  
BOTTEGA VINAIA, PINOT GRIGIO

### WALLEYE CAKE

*A Lost Lake Lodge classic - with roasted beet salad and horseradish-dill tartar sauce*  
DOMAINE LA FAGE, COTE EST

### JERKED PORK

*Caribbean spiced-rubbed tenderloin on sugarcane skewers; with chayote coleslaw and mango coulis*  
MATUA, SAUVIGNON BLANC

### CALAMARI

*Lightly sautéed and tossed with enoki mushrooms and asparagus ribbons in a pinot grigio beurre blanc*  
NOVELLUM, CHARDONNAY

### GRILLED PRAWNS

*Ancho-dusted jumbo shrimp atop nopalito salad; with prickly pear nectar and toasted pepitas*  
CALLIA ALTA, TORRONTES

## ~Casual Fare~

### LOST LAKE BURGER

*8-ounces of ground sirloin on a homemade onion-dill roll with Tillamook cheddar, sweet onion rings and peppered bacon; served with waffle fries 14*

### WALLEYE B.L.T.

*Pan-fried walleye, bacon, lettuce and tomato with sriracha mayo on grilled Panini bread served with waffle fries 14*

### SMOKED SALMON COBB SALAD

*Chopped romaine, bacon, blue cheese, avocado and sieved egg with house-smoked salmon and choice of dressing 14*

### GRILLED CHICKEN SANDWICH

*Topped with creamy parmesan-artichoke spread, fresh spinach, red onion and tomato on ciabatta bread served with waffle fries 14*