

SASKATOON

STEAKS • FISH • WILD GAME



"Saskatoon blends the rich, beautiful scenery of the Northwest with foods rich in flavor and tradition. We want to make you feel warm and welcome while you enjoy our special preparations of beef, fish, and wild game entrees. I invite you to relax, enjoy, and let our mountain lodge decor and food take you to the Northwest! Thank you for visiting us at Saskatoon."



APPETIZERS

SPECIALTY APPETIZER BACON-WRAPPED SCALLOPS

Pan-seared, lightly finished in the oven and served with garlic cream and remoulade dipping sauce **8.95**

*Chef's Wine Recommendations — Red: Castle Rock Merlot;
White: Monkey Bay Sauvignon Blanc*

SPECIALTY APPETIZER

WILD GAME SAUSAGES Chef's selection of three unique sausages smoked, then seared on live hickory, served with our honey mustard and horseradish dipping sauces. **8.95**

Chef's Wine Recommendations — Red: McWilliams Shiraz; White: Cotes du Rhone Blanc

STUFFED PORTABELLA MUSHROOM With roasted chicken, black olives, diced tomatoes and topped with melted monterey jack and cheddar cheeses . . **6.95**

Chef's Wine Recommendations — Red: McWilliams Shiraz; White: Monkey Bay Sauvignon Blanc

BUFFALO FLANK STEAK Appetizer portion of our hickory-grilled delicacy served over sautéed onions with homemade BBQ sauce **7.95**

Chef's Wine Recommendations — Red: Rosenblum Cuvee Zinfandel; White: Kendal Jackson Chardonnay

SASKATOON SHRIMP Plump shrimp grilled and served with a spicy garlic butter and remoulade sauce **8.95**

Chef's Wine Recommendations — Red: Parker Station Pinot Noir; White: Zenato Pinot Grigio

YUKON CHICKEN TENDERS Fresh chicken tenders taken from the breast, grilled, and served with Yukon Gold honey-mustard sauce **6.95**

Chef's Wine Recommendations — Red: Erath Pinot Noir; White: Forestville Chardonnay

POT ON THE HEARTH Today's hearty soup, from the Saskatoon kitchen **4.95**

Chef's Wine Recommendations — Red: Please ask your server; White: Please ask your server

SPINACH & BACON DIP Creamy swiss and monterey jack cheeses laced with spinach and crisp bacon. Taste the outdoors! **7.95**

*Chef's Wine Recommendations — Red: Castle Rock Merlot; White: E. Guigal Cotes du Rhone Blanc;
Rosé: Salmon Creek White Zinfandel*

Your dinner includes our crisp, fresh Caesar salad, creamy garlic ranch, or house vinegarette salad... Northwest hearth bread with our specialty-flavored creamery butters...fresh vegetables...and your choice of our special potatoes: golden roasted, jumbo Idaho-baker, or our signature Northwest skin-on roasted garlic mashed potatoes.



LODGE SPECIALTIES

ELK TENDERLOIN Hickory-grilled 8-ounce portion of elk tenderloin accompanied by our signature ginger demi-glace sauce **27.95**
Chef's Wine Recommendations — Red: Erath Pinot Noir; White: Forestville Chardonnay

OSTRICH FILET 8 ounce serving of succulent ostrich, grilled over live hickory, very lean and high in protein and iron **26.95**
Chef's Wine Recommendations — Red: Chateau Julien Merlot; White: E. Guigal Cotes du Rhone Blanc

BUFFALO FLANK STEAK Hickory-grilled and served over sautéed onions basted with homemade BBQ sauce Tender & flavorful! **22.95**
Chef's Wine Recommendations — Red: Four Bears Cabernet; White: Kendal Jackson Chardonnay

SASKATOON'S MIXED GRILL ***THE CHEF'S SPECIAL!*** A selection of three different meats hickory-grilled and served with fresh seasonal vegetables **24.95**
Chef's Wine Recommendations — Red: Rosenblum Cuvee Zinfandel; White: Forestville Chardonnay

We serve only choice mid-western beef, corn-fed and aged in house...hand-carved daily by our lodge chef. Each cut is grilled over live hickory: RARE-cold red center, MEDIUM RARE-warm red center, MEDIUM-warm rich pink top to bottom, MEDIUM WELL-hot with thin pink center, WELL DONE-hot and brown.

BEEF

RIBEYE STEAK Seasoned and hickory-grilled 12-ounce serving. A lodge specialty! **23.95**
Chef's Wine Recommendations — Red: Franciscan Cabernet Sauvignon; White: Kendal Jackson Chardonnay

FILET MIGNON Our 9-ounce cut is hand-selected, aged, trimmed, and grilled. A wonderful cut of beef! **27.95**
Chef's Wine Recommendations — Red: Hahn Meritage; White: Conundrum

SIRLOIN STEAK Our 10-ounce steak is seasoned with a special Northwest blend of herbs, then hickory-grilled. **18.95**
Chef's Wine Recommendations — Red: Hedges Cabernet Sauvignon; White: Conundrum



BLACKENED PRIME RIB Slow-roasted in our special ovens and hickory seared with Cajun Spices — delicious! **22.95**
Chef's Wine Recommendations — Red: McWilliams Shiraz; White: Côtes De Rhone Blanc

LAKES, STREAMS & OCEANS



CEDAR PLANK SALMON Oven-roasted on Cedar slats, then finished with citrus cream Chardonnay **19.50**

Chef's Wine Recommendations — Red: Erath Pinot Noir; White: Forestville Chardonnay

PECAN CRUSTED SALMON Lightly seasoned, then brushed with dijon mustard and honey, crusted with Georgia pecans and oven-roasted **18.95**

Chef's Wine Recommendations — Red: Cotes du Rhone Red; White: Zenato Pinot Grigio

CITRUS SHRIMP & SCALLOP SKEWERS Shrimp and scallops hickory-grilled and served with garlic cream and remoulade dipping sauces **19.95**

Chef's Wine Recommendations — Red: McWilliams Shiraz; White: Monkey Bay Sauvignon Blanc

SIZZLIN' RAINBOW TROUT Fresh from the cold, clear Idaho waters and grilled for a light, smoky flavor. Served sizzlin' in the pan. Your choice of wild plum or lemon-pepper seasoning **18.95**

Chef's Wine Recommendations — Red: Chateau Julien Merlot; White: Zenato Pinot Grigio

FRESH FROM THE STREAM Ask your server for today's selection **MARKET PRICE**

Chef's Wine Recommendations — Please ask your server



THE BIRDS

REMINGTON ROASTED DUCK Oven roasted, one half duck, finished à la orange. A truly unique flavor . . **21.95**

Chef's Wine Recommendations — Red: Castle Rock Merlot; White: Forestville Chardonnay

CAMPFIRE CHICKEN A Saskatoon favorite! Hickory-grilled herbed double breast finished with a Taragon cream sauce **15.95**

Chef's Wine Recommendations — Red: Erath Pinot Noir; White: Zenato Pinot Grigio

PORK

PORK TENDERLOIN Pan-seared, oven-roasted medallions prepared with a mustard-herb bread crumb crust and a creamy Dijon sauce **18.95**

Chef's Wine Recommendations — Red: J Lohr Paso Robles Cabernet Sauvignon; White: Kendal Jackson Chardonnay