

Starters

Crab Cakes

Fresh Lump Crab, Cholula-Green Onion Remoulade 10.5

Bayou Shrimp

Sautéed Shrimp, White Wine, Grille BBQ Sauce, Griddled Flat Bread 11

Onion Strings

Hand Cut and Breaded Onion Strings, Southwest Ranch 6.5

Caribe Ahi Tuna

Jerk Spiced, Seared Rare, Mango Avocado Salad, Ginger Threads 10.5

Memphis Sliders

Slow Smoked Pulled Pork, Grille BBQ Sauce, Coleslaw 7.5

Buffalo Rolls

Spicy Chicken, Blue Cheese Crumbles, Crispy Won Ton Wrap 7.5

Dragon Wings

Crisp Wings, Original Dragon Sauce, Pickled Vegetables 9.5

Ghost Wings

Extra Spicy Hot, Original Ghost Wings Sauce, Pickled Vegetables 10

Corona Shrimp

Crispy Battered Rock Shrimp, Salsa Verde, Slaw, Cilantro, Crispy Corn Tortilla 9.5

Shaking Beef

Wok Tossed Asian Beef Tenderloin, Shallot, Butter Lettuce 10.5

Soups & Salads

Soup of the Day

Cup 3.5 Bowl 4.5

Chef's Choice Chili

Cup 5 Bowl 6.5

Chicken Wild Rice

Cup 3.5 Bowl 4.5

Garden Salad

Mixed Greens, Choice of Dressing 4

Wedge

Iceberg, Smoked Bacon, Roma Tomato
Blue Cheese Dressing 5

Chicken Caesar

Char-Grilled Chicken, Crisp Romaine, Fresh Grated
Parmesan Garlic Croutons, Caesar Dressing 10

Wok and Roll Chicken Salad

Seared Chicken with Spicy Peanut Sauce
Napa Cabbage, Bibb Lettuce, Mango
Sesame Vinaigrette 10

Buffalo Shrimp Salad

Crispy Buffalo Shrimp, Mixed Greens, Celery Hearts
Roma Tomatoes, Crumbled Blue Cheese
Blue Cheese Dressing 11.5

Saint Andrews Salad

Char-Grilled Chicken, Organic Spinach and Mixed
Greens, Red Onion, Candied Almonds, Strawberries
Feta Cheese, Strawberry Vinaigrette 11

Cobb Salad

Wood Roasted Chicken, Mixed Greens
Avocado, Blue and Cheddar Cheese
Bacon, Egg, Tomato 11.5

Steakhouse Salad

Char-Grilled Top Sirloin Steak, Mixed Greens
Tomato, Blue Cheese, Cholula Onion Strings
Steakhouse Vinaigrette 11.5

New Mexico Salad

Spicy Chicken Fritters, Mixed Greens, Roasted Corn
Pico de Gallo, Monterey Jack Cheese, Tortilla Crisps
Southwest Ranch Dressing 10.5

Sunday Breakfast Brunch Buffet ~ 10 a.m. to 1 p.m. ~ Only \$9.95

Our Buffet includes Belgian Waffles, Specialty Egg Dishes,
Stuffed French Toast, 1919 Root Beer Glazed Ham,
Biscuits and Country Sausage Gravy, Fresh Pastries, Caramel Rolls and much more.

*Girvan's Eggs Benedict, Made-to-order Omelets, Bloody Mary Bar
available for an additional charge.

Nightly Specials

Monday - Pasta Night

Choose from Three Different Featured Pastas. Includes Salad and Bread 10
1/2 Price on Featured Bottled Wines

Tuesday - Two for One Burgers

Edinburger, Smoke & Spice Burger, Titan Burger, Blue Burger, Buffalo Burger 9

Wednesday - Lake & Stream

Lodge Walleye or Cedar Plank Salmon 12

Thursday - Three Course Dinner for Two

One Starter, Two Girvan Grille Specialty Entrées, and Dessert 25

Friday - Fish Fry

Hand-Breaded Tilapia with French Fries and Cole Slaw 10

Saturday - Herb Crusted Prime Rib

14 oz Cut, Baked Potato and Fresh Vegetables (limited availability) 16
1/2 Price on Featured Bottled Wines

Sunday - Comfort Food

Roast Turkey or Pot Roast, Mashed Potatoes and Gravy, Fresh Vegetables 10

Sundays Kids eat FREE after 3 p.m.

White Wine

Frisk Prickly Riesling, Australia 7 / 26

Ecco Domani Pinot Grigio, Italy 7 / 26

Luccio Pinot Grigio, Italy 6 / 22

Cambria Chardonnay, Santa Maria, CA 9 / 36

Fat Bastard Chardonnay, France 7 / 26

Nobilo Sauvignon Blanc, New Zealand 7 / 26

Pine Ridge White Blend, Napa, CA 8 / 30

Red Wine

Smoking Loon Pinot Noir, CA 6.5 / 22

Trapiche Malbec, Argentina 7 / 26

Desert Wind Merlot, Columbia Valley, WA 8 / 30

Dancing Bull Merlot, CA 7.5 / 27

Hess Estate Cabernet Sauvignon, Monterey, CA 8 / 30

Dynamite Cabernet Sauvignon, Napa, CA 8.5 / 32

Four Vines Zinfandel, Paso Robles, CA 7.5 / 27

Entrées

Add Cup of Soup, Caesar or Garden Salad 3

Steaks - Rib - Chops

Charbroiled Aged USDA Choice Cuts

Steaks are served with Fresh Vegetables, Choice of Potato and our House Steak Sauce

Filet Mignon - 7 oz. 26

Ribeye - 16 oz. 25

Top Sirloin - 9 oz. 18

Add Some Sizzle to Your Steak Crusts and Sides 2

Sautéed Wild Mushrooms
Amish Blue Cheese Crust

Horseradish Crust
Caramelized Onions

Brandy Peppercorn Sauce
Crispy Cholula Onion Strings

Steak Temps

Rare 125°F
Very red, cool center

Medium Rare 135°F
Red, warm center

Medium 145°F
Pink, hot center

Medium Well 155°F
Hint of pink, hot center

Well Done 165°F
No pink, hot center

Specialties

Macadamia Crusted Chicken

Black Rum Sauce, Spicy Fried Noodles
Fresh Vegetables 14

Wood Roasted Chicken

Ancho Orange Glaze, Buttermilk Chive Mashed
Potatoes, Fresh Vegetables 14

Bucatini Barone

Thick Cut Pasta Strings, Pancetta, Chef's
Signature Italian Sausage, Spicy Marinara
Fresh Grated Pecorino 11

Pot Roast

Pan Gravy, Buttermilk Chive Mashed Potatoes
Fresh Vegetables 14.25

Baby Back Ribs

Slow Smoked, Grille BBQ Sauce
Coleslaw, French Fries
Full Rack 23 Half Rack 16.5

Chicken Marsala

Wild Mushrooms, Marsala Wine, Buttermilk
Chive Mashed Potatoes, Fresh Vegetables 14

Stir Fried Lemon Grass Chicken and Broccoli

Sweet Red Peppers, Water Chestnut
Jasmine Rice 12

Grilled House-Smoked Pork Chop

Crown Royal and Coke Glaze, Two Potato Hash
Fresh Vegetables 16

Fish and Seafood

Lodge Walleye

Rolled in Seasoned Japanese Bread Crumbs
Fried Golden, Citrus Butter, Wild Rice Pilaf
Fresh Vegetables 17.25
Broiled upon Request

Thai Shrimp

Sautéed Shrimp, Sauce of Fresh Ginger
Shallots. Basil, Coconut Milk, Jasmine Rice
Fresh Vegetables 15

Cedar Planked Salmon

Citrus and White Balsamic Glaze
Spicy Zen Noodles 17.25

Crab Stuffed Shrimp

Lump Crab Meat, Cholula Beurre Blanc
Wild Rice Pilaf, Fresh Vegetables 17

Jumbo Shrimp

House Breaded, Served Crispy with Coleslaw
and French Fries 15.5

Teriyaki Grilled Halibut

Teriyaki Seared Wild Caught Pacific Halibut Set
on Wasabi Mashed Potatoes, Stir Fried
Vegetables 23.5

Burgers & Sandwiches

Burgers and Sandwiches are Served with Choice of Parmesan Potato Crisps, French Fries, Tots or Coleslaw, unless otherwise noted

Our Burgers are Ground Fresh Daily and Served on Freshly Baked Buns

Edinburger

Cheddar, Thick Sliced Bacon
Sautéed Onions and Mushrooms 9

Smoke and Spice Burger

Peppered Bacon, Smoked Cheddar
Fresh Mozzarella, Grille BBQ Sauce
Cholula Onion Strings 9.25

Blue Burger

Amish Blue Cheese, Cracked Peppercorns
House Steak Sauce 9

Buffalo Burger

Minnesota Raised Buffalo, Choice of Cheese 9

Titan Burger

Roasted Poblano, Worcestershire Onions,
Avocado, Tillamook Cheddar, Bacon, Aioli 10

Turkey Sandwich

Fresh Roasted Breast, Avocado
Thick Cut Bacon, Lettuce, Tomato
Wild Rice Cranberry Bread 10.5

WBLT

Crisp Walleye Fillet, Thick Cut Bacon Shredded
Romaine, Tomato, Remoulade French Roll 12

Roamin Cuban

Pulled Pork, Capicola, Melted Swiss, Pickles
and Chipotle Aioli 9.5

Korean Tacos

Marinated Pork, Napa Slaw, Pickled Daikon
Sweet Potato Fries 8

Pulled Pork Sandwich

Slow Smoked Pulled Pork Topped with Coleslaw
Kaiser Roll 8.5

Pastraminator

One Pound House Cured Pastrami, Melted Swiss,
Chef Crafted Whole Grain Mustard, Marble Rye
16 full 10.5 half

Reuben

House-Cured Corned Beef, Swiss Cheese
and Sauerkraut on Marble Rye,
Thousand Island Dressing 9

Pan Toscano

Braised Roast Beef, Fresh Mozzarella, Roasted
Red Peppers, Caramelized Onions
Focaccia Roll 10.5

Diablo Chicken Wrap

Crispy Chicken Tossed in Dragon Sauce
Corn and Black Bean Relish, Lettuce
Pico de Gallo, Marble Jack Cheese
Southwestern Ranch Dressing 9

Girvan Chicken Sandwich

Charbroiled Chicken Breast, Original Dragon
Sauce Cheddar Cheese, Thick Cut Bacon
Lettuce, Tomato 9

Desserts

Apple Crisp

Oat Crumb Topping and
Vanilla Bean Ice Cream 4

Crème Brûlée

Creamy Custard, Caramelized Sugar
and Fresh Berries 5

Seven Layer Chocolate Sin

Rich Chocolate Cake, White and Milk Chocolate
Mousse, Godiva Liqueur Chocolate Ganache 5

Bread Pudding

Scottish Recipe Served Warm with Homemade
Caramel Sauce 5

Banana Split Cheesecake

Housemade Cheesecake Finished with Strawberries, Pineapple
Banana and a Drizzle of Caramel, and Chocolate 6

Beverages

Coca-Cola, Coke Zero, Diet Coke, Sprite, Sprite Zero, Mello Yello, Fanta Orange, Lemonade	2.25	Caribou Blend Coffee  COFFEE™	2.25
NESTEA Raspberry Iced Tea	2.25	1919 Classic American Draft Root Beer	3.00
Gold Peak Iced Tea	2.25	PowerAde	2.50

For parties of six or more, one check will be presented and 18% gratuity will be added.

**We use only 100% trans fat free oils; make sauces, soups, salad dressings
and all our desserts in house.**

We source fresh fruits and vegetables locally whenever possible.

Our fish and seafood are from sustainable sources.