

# LONESOME DOVE — LODGE —

BOUTIQUE HOTEL
SOUTHERN STEAKHOUSE
GLUTEN-FREE - LOCAL FARE

# SALADS

### COBB SALAD S17

blended greens, cheddar jack cheese, cucumber, avocado, tomato, onion, hardboiled egg, crouton

### S17 TACO SALAD

romaine, cheddar jack cheese, tomato, jalapeno, salsa, sour cream, guacamole, corn tortilla, onion

### SOUTHWEST **S17** CAESAR SALAD

romaine, cotija, roasted corn, black bean, pumpkin seed, tortilla strip,

### CAESAR SALAD S14 00

romaine, parmesan, crouton,

# Add a Protein

6 oz. Chicken \$6 5 Chimichurri Shrimp \$9 5 oz. New York Strip \$10

### DRESSINGS ALL HOUSE MADE

bleu cheese, ranch, honey mustard, italian, 1000 island, cilantro lime vinaigrette, southwest caesar

# **APPETIZERS**

### WINGS

mango habanero, BBQ sauce or buffalo sauce bleu cheese or ranch

\$18

\$15

### CHICKEN EMPANADAS

seasoned chicken, jalapeño, green onion, tomato, black bean, poblano, corn, cheese and fried in corn flour dough with chipotle

MEATBALLS

in spicy brava sauce served with herbed cauliflower toast

\$15

TRIO OF DIPS

mexican street corn, queso and guacamole dip with tortilla chips

\$17

QUESO DIP

with tortilla chips

chili +\$3 birria beef

+\$5

PEPPERJACK BATONS

deep fried slabs of pepperjack cheese served with in-house made

marinara

GUACAMOLE DIP

with tortilla chips

\$13

\$13

**\$15** 

PORTABELLA FRIES

chipotle mayo

\$13

### SHAREABLE NACHOS

chicken or braised beef, queso or shredded cheese, cilantro, jalapeño, lettuce, tomato, salsa, sour cream, diced onion, black olive, guacamole Chicken

\$22

Birria beef

S26

### SMOKED WHITE SPREAD

local smoked whitefish, cream cheese, caper, red onion and baked herbed cauliflower bread

\$19

# **SOUPS**

### **COWBOY CHILI**

sour cream, cheddar jack cheese, diced onion and fresh cilantro

Cup \$5

Bowl \$8

### SOUP OF THE DAY

Cup MP

Bowl MP



**GLUTEN FREE** 

# TRADITIONAL FAVORITES

### CHICKEN SUCCOTASH

\$27

pan-seared chicken breast, vegetable medley featuring asparagus, brussels sprout and potato garnished

# **Birria Tacos**

corn tortilla, oaxaca cheese, braised beef, consumé, onion, cilantro, rice and bean



### HATCH MAC AND CHEESE

\$19

grilled or crispy chicken, gluten-free penne pasta, cheese blend, and in house made Pico de Gallo Chili Birria beef +\$3

### STEAK TIPS

steak tip, sauteed onion and mushroom beef gravy, mashed \$37 potato, and sauteed super greens.



### STEAKS (2)



All steaks are organic, grass fed and cut in house, while marinated, seasoned and charred to perfection. Served with cowboy butter and 2 sides.

NY STRIP 12 oz.	\$37
FILET 8oz.	\$43
RIBEYE 16oz.	\$47
TOMAHAWK 32 oz	\$102

### FISH & CHIPS

lightly battered, served with french fries and kale coleslaw Perch Cod

\$24

S21

### CHIMICHURRI SHRIMP TOSTADAS

S23

stacked fresh herb, garlic, sauteed greens, olive oil, vinegar, shrimp, and tostada, served with charro black bean and Spanish

### MAHI MAHI

\$29

blackened seasoning, crispy green bean, cilantro lime rice, and mango Pico de Gallo



### WALLEYE

S27

pan-seared Walleye, lemon white wine butter sauce, capers, crispy potatoes, and green beans



# COWBOY BURGERS

### BUILD YOUR OWN BURGER

S17

brioche bun, lettuce, tomato, pickle, onion, bbq sauce, american, cheddar, swiss, pepperjack, or provolone cheese Add-ons: guacamole, avocado, fried egg, or haystack onion crisps \$1.50 each

Bacon \$2

RODEO BBQ BURGER

**S19** 

BBQ sauce, haystack onion crisps, bacon, jalapeno, american cheese

### CHILI CHEESE BURGER

haystack onion crisps, Cowboy chili, queso, shredded cheddar cheese

FRENCH FRIES \$3

\$3 sweet potato fries \$2

alternative bun, and they're cooked in a dedicated

toaster to prevent cross-contamination.

SERVED WITH

### **FUEGO BURGER**

\$19

chipotle mayo, fried jalapeno, pepperjack cheese, bacon, blackened seasoning

O Substitute any burger patty for grilled or crispy chicken

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## PIZZA

### 14 INCH LARGE PIZZA **S18**

### THREE CHEESE BLEND & HOUSE MADE SAUCE

gluten free cauliflower crust

\$4



### BUILD YOUR OWN TOPPINGS

Per topping \$1.50

- ham
- jalapeño
- red onion feta cheese
- extra cheese
- fresh mushroom

bacon

sausage

- pineapple pepperoni
- red pepper
- green pepper banana pepper
- black olive green olive

hot honey

# SPECIALTY PIZZA

**VEGGIE** 

\$22

fresh mushroom, onion, tomato, banana pepper, black olive, corn, jalapeno

RANCH HANDLER

\$22

pepperoni, ham, sausage, bacon

DELUXE

\$22

0

0

ham, black olive, pepperoni, fresh mushroom, onion, green pepper LONESOME BRAVA

brava sauce, steak, charred corn, tomato, lime zest and cilantro

MARGHERITA

\$22

\$25

fresh basil, tomato, fresh mozzarella

**BBQ CHICKEN** 

\$22

0

Homemade BBO sauce, chicken, bacon, onion, and cilantro

### SIDE ORDERS

GARLIC MASHED POTATO \$5 bacon, cheese, chive \$1.50 SAUTEED GREEN BEAN \$5 SALTED BAKED POTATO \$5 bacon, cheese, chive \$1.50 MEXICAN STREET CORN \$5 CHARRO BLACK BEAN \$5 FRENCH FRIES \$5 chili and cheese \$3

SPANISH RICE \$5

SAUTEED MUSHROOM & ONION \$5

SWEET POTATO FRIES \$6 chipotle mayo or honey butter ONION RINGS \$8 0

chipotle mayo ROASTED BRUSSELS SPROUTS \$8

SWEET POTATO CASSEROLE \$8

granola, toasted marshmallow HATCH MAC & CHEESE \$8

ala Mode +\$2

SHAREABLE MEXICAN **BROWNIE** with or without nuts

KALE COLESLAW \$5

COWBOY COOKIE **COMBO** 

ranger cookie, cobbler filling, vanilla bean ice cream

THREE RANGER COOKIES \$12

THREE SCOOPS @

\$10

vanilla bean ice cream, mackinac island fudge sauce, whipped cream

COBBLER OF THE MOMENT

\$12 0