

THE STRAND

waterfront dining & wine bar

SIGNATURE BREAKFAST SELECTIONS

AVAILABLE 7:30 AM - 2:00 PM

SWEDISH PANCAKES

Founder's 1885 Recipe | Lingonberry Compôte | Locally Sourced Caribou Cream Maple Syrup - 18

BLUEBERRY BRIOCHE FRENCH TOAST

Our Pastry Chef's Housemade Blueberry Brioche | Dipped in Rich Orange Custard and Baked | Grand Marnier Flambéed Blueberries | Candied Orange Peel | Local Caribou Cream Maple Syrup - 20

SMOKED COHO EGGS BENEDICT

Cardamom Waffle | Smoked Coho Salmon | Hollandaise | Rainbow Trout Caviar | Lodge Fried Potatoes - 29

CAST IRON DUTCH BABY

Oven Baked Popover Pancake | Lemon Curd | Confectioner's Sugar | Fresh Raspberries - 18

CLASSIC LODGE BREAKFAST

Two Cage-Free Eggs | Choice of Applewood Smoked Bacon, Wild Boar or Smoked Duck Sausages | Lodge Fried Potatoes | Cranberry Wild Rice Toast with Housemade Lingonberry Preserves - 21

CARIBOU CREAM OATMEAL

Brown Sugar & Cream Rolled Oats | A Swirl of Local Caribou Cream Maple Syrup | Golden Raisins | Salted Caramel Granola | Fresh Berries - 20

NORTH SHORE HASH

Caribou Sausage | Pan Roasted Root Vegetables | Sautéed Red Peppers | Jalapeño Honey Glazed Crispy Sweet Potatoes | Goat Cheese | Sunnyside Up Duck Egg | Accompanied by Cranberry Wild Rice Toast with Housemade Lingonberry Preserves - 25

WILD MUSHROOM & GOAT CHEESE OMELETTE

Cage Free Egg Omelette | Sautéed Wild Mushrooms | Roasted Red Tomatoes | Goat Cheese | Fresh Chives | Finished with Hollandaise & Fine Herbs | Accompanied with Lodge Fried Potatoes | Cranberry Wild Rice Toast with Housemade Lingonberry Preserves - 21

SCANDINAVIAN CONTINENTAL

Semla (Swedish Cream Bun) | Housemade Butterscotch Granola Bar | Fresh Berries with Birch Syrup Mousse | Skyr (Scandinavian Yoghurt) with Wildflower Honey - 18

À LA CARTE SELECTIONS

WISCONSIN APPLEWOOD BACON

8

CRANBERRY WILD RICE TOAST

6

WILD BOAR SAUSAGES

8

LODGE FRIED POTATOES

7

SMOKED DUCK SAUSAGES

8

FRESH BERRIES & BIRCH SYRUP MOUSSE

9

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

THE STRAND

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SIGNATURE LUNCH SELECTIONS

AVAILABLE 11:00 AM - 2:00 PM

SMOKED GOOSE CHOWDER

Smoked South Dakota Goose | Northern Minnesota Wild Rice | Charred Corn |
Seasonal Squash Seed Oil | Crispy Sweet Potato Frizzle - 18

WOOD FIRED FIG & GOAT CHEESE FLATBREAD

Sweet & Spicy Maple Marmalade | Chèvre | Golden Figs | Brown Sugar Cured Seasonal Beets |
Pine Nuts | Olive Oil & Champagne Arugula | White Balsamic Drizzle - 25

NORDIC LOBSTER ROLL

Grilled Garlic Roll | Nordic Aioli | Warm Buttered Lobster | Warm Potato Salad with Pickled Sea Fennel - 35

DUCK BLT

Grilled Orange Choco' Bread | Duck Breast Prosciutto | Maple Candied Wild Boar Bacon | Caramelized Onion Confit |
Citrus Aioli | Greens & Marinated Tomatoes | Warm Potato Salad with Pickled Sea Fennel - 28

BLUEBERRY MONTE CRISTO

Grilled Blueberry Fritter Bread | Custard Dipped | Cherrywood Smoked Ham | Sliced Pan Seared Turkey Breast |
Gruyere Cheese | Local Caribou Cream Maple Syrup for Dipping | Garlic Parmesan & Truffle Fries - 20

LAKE SUPERIOR COHO & GREENS

Raspberry Chipotle Glazed Coho Salmon | Heritage Greens | Maple Roasted Beets |
Heirloom Tomatoes | Fresh Raspberries | Chèvre | Raspberry Champagne Vinaigrette - 36

APRICOT GLAZED DUCK BREAST & GREENS

Apricot Glazed & Pan Seared Duck Breast | Heritage Greens | Candied Walnuts | Dried Cranberries &
Blueberries | Rye Berries | Chèvre | Grilled Apricot | Maple & Stone Ground Mustard Vinaigrette - 38

THE WILD BURGER

Old Fashioned Patty of Elk, Wild Boar & Bison | Smoked Gouda | Duck Breast Prosciutto | Fried Sunnyside Duck Egg |
Stone Ground Mustard Aioli | Maple Onion Confit | Garlic Parmesan & Truffle Fries - 35

WALLEYE FISH & CHIPS

Hand Battered Fresh Canadian Walleye | Charred Lemon | Garlic Parmesan & Truffle Fries - 35

BISON MEATLOAF

Bacon Wrapped Bison | Wild Blueberry & Spiced Rum BBQ | Frizzled Crispy Onions | Roasted Garlic Mashed - 29

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