



Appetizers

◆ Fresh Tomato Bruschetta

Garden fresh tomatoes, basil, onion and garlic, served with slices of mozzarella cheese, on crostini with balsamic reduction drizzle. So good, it's been stolen from our menu at *Splashing Rock Restaurant!* 7.95

Potato Toboggans

Classic potato skins piled high with cheddar, scallions, chopped tomatoes, hickory smoked bacon and sour cream. 8.95

Pan Roasted Canadian Walleye Cakes

Served with lemon dill mayonnaise and balsamic dressed greens. 9.95

"Taos" Nachos

A Mountain of nachos inspired from the Southwest with spiced chicken, avocado, sharp cheddar, green onions, chopped tomatoes, jalapenos and a charred tomato salsa. 9.95

"Billy the Kid" Quesadilla

Slow-roasted barbecued beef, corn, scallions and cheddar cheese, served with our charred tomato salsa packed in a jalapeno tortilla. 9.95

Eat ◆ Drink

Soup & Salad

Side Salad

Your choice of Caesar or house salad of mesclun greens, tomato, onion and cucumbers. Choose from our selection of classic homemade dressings or our signature vinaigrette of the day. 3.95

Soup of the Day

Enjoy one of our daily culinary creations, ask your server for today's delicious selection. Cup 3.95 or enjoy a bowl for 4.95

◆ Moguls Steak Chili

Moguls own tried and true chili recipe guaranteed to warm you up after a long day on the mountain, served in a warm toasted bread bowl. 6.95

Slow Roasted Chicken Salad

Mesclun greens, roasted chicken, avocado slices, chopped bacon, and cheddar, with a chili lime vinaigrette. 11.95

Smoked Salmon Salad

Brown sugar cured salmon, slow smoked and served with wild rice, sliced strawberries, aged cheddar, candied walnuts and raspberry vinaigrette. 12.95

Apple Walnut Salad

Mesclun mixed greens, candied walnuts, sliced granny smith apples, and crumbled gorgonzola cheese served with roasted apple vinaigrette. 8.95

On the lighter side

All Moguls custom sandwiches are served with choice of house-made fries, tater tots or fruit. Upgrade to sweet potato fries or a cup of soup for \$1 more.

B&C Burger

Our delicious and fresh, hand-crafted one-third pound burger with hickory-smoked bacon stacked on top and finished with sharp cheddar served on a roasted onion pub bun. 8.95

Roasted Turkey Club

Thick-sliced, slow-roasted turkey breast stacked with hickory smoked bacon, tomato, avocado and sprouts with a sun-dried tomato mayonnaise on whole grain bread. 10.95

◆ Prime Rib Sandwich

Our delicious oak-fired prime rib sliced and drenched in au jus, topped with caramelized onions, sautéed mushrooms and served on our fresh ciabatta roll with herbed cream cheese. 13.95

Beverages

Coffee (certified fair-trade organic) 2.25

Latte or Cappuccino 3.25

Mocha 3.50

Tazo Tea 2.25

Awake, Earl Grey, Zen, Lotus, Calm, Refresh, Passion or Wild Sweet Orange.

Hot Chocolate 2.25

Hot Apple Cider 2.00

Milk 1.75

Chocolate Milk 1.95

Ice Tea 2.35

Soft Drinks 2.35

Juice 2.00

Your choice of Orange, Cranberry, Apple or Grapefruit

Entrees

All dinner entrées include our fresh bread, soup or salad, and fresh seasonal vegetable. Grille and Seafood entrees also include your choice of house-made fries, bacon, cheddar and sour cream smashed potatoes, or our premium wild rice pilaf. Upgrade to one of our signature sides including au gratin sweet potatoes, duck confit pasta, loaded colossal baked potato or truffle-infused mac & cheese for \$2 more.

♦ Oak Fired Prime Rib

Try Moguls original prime rib which we promise you to be absolute leanest cut of ribeye available! Our culinary team has carefully removed the eye of fat in the center of the prime. The roast is then rubbed with our special blend of herbs, spices and fresh garlic, and slow roasted daily over oak coals to give each tender slice a sophisticated balance of flavors. Of course, we serve this beauty with our own au jus. Available blackened for \$1 more.

Diamond (10 oz) 22.95 Double Diamond (14 oz) 27.95

♦ Triple Diamond Dry Aged Prime Rib

A 26 oz bone-in cut of certified angus beef, aged 22 days for optimum moisture and slow roasted over oak coals with our special blend of herbs, spices and fresh garlic. This is a cut of beef not for the faint of heart. Enjoy a complimentary tap beer with this order! 29.95

From our Grille.

♦ Mesquite Smoked St. Louis Style Ribs

Tender St. Louis style ribs rubbed with our own unique blend of herbs & spices then mesquite smoked and slow cooked until they are fall-off-the-bone tender. Brought to you in a generous portion served with our own Kentucky Bourbon barbecue sauce on the side, these ribs are so flavorful we will let you decide if they need the sauce.

18.95 Half Rack | 23.95 Full Rack

Wild Game Meatloaf

Our own blend of free-range Buffalo, Elk and beef seasoned and wrapped in hickory smoked bacon and lightly smoked, served with a wild mushroom cream sauce. 19.95

Fire-roasted Chicken Breast

A bone-in 10oz chicken breast grilled to perfection with a hint of mesquite, topped with a charred tomato salsa. 16.95

Whiskey Glazed New York Strip

A 12oz New York steak, seasoned and grilled to perfection and finished with our own house recipe whiskey glaze. 24.95

Pasta

Chicken and Spinach Cannelloni

A blend of roasted chicken and spinach, mixed with roasted garlic, ricotta, mozzarella and fresh basil, rolled in a thin pasta sheet and baked with rich Alfredo sauce. 19.95

Five Cheese Tortellini

A colorful array of pastas stuffed with aged parmesan, fontina, pecorino romano, grana padano and ricotta, served with a rich Alfredo sauce and a roasted tomato drizzle. 17.95

Seafood

♦ Bourbon Planked Sockeye Salmon

courtesy of Ledge Rock Grille at Larsmont Cottages

Alaskan Sockeye salmon grilled on a bourbon soaked cedar plank to allow the natural flavors of the cedar and the bourbon to steam the fish. We finish it with honey, brown sugar and a touch of butter to ignite the plank giving the glaze a sweet-smokey finish. 23.95

Lake Superior Fish of the Day

Fresh from the icy waters of the Gitchi Gumee, ask your server for today's preparation. Market Price

♦ House Specialties

Ask your server for gluten-free menu selections.

Accompaniments & Add Ons

Crispy fried onions
2.95

Sautéed mushrooms
2.95

1/4 rack of St. Louis style ribs
6.95

Pan-roasted walleye cake
4.95

Rosemary skewered grilled shrimp
5.95

Surf & Turf: add a 1/2 portion of the fish of the day
8.95



Visit all Odyssey Resort Restaurants, each serving a deliciously unique menu.



Grand Superior Lodge
Two Harbors, MN



Larsmont Cottages
on Lake Superior in Larsmont, MN



Trapper's Landing Lodge
Walker, MN