



THE FOUNDER'S PROMISE

WE BUILT SASKATOON LODGE ON THREE PROMISES:

UNIQUE EXPERIENCE

We believe you deserve an unparalleled experience. Our staff's been with us for decades, and many of our guests have become more like family than visitors, so every detail matters.

SUPERIOR QUALITY

We serve only hand-selected meats, aged in house, hand-carved daily by our lodge chef and grilled over hickory fire, cooked to your preference and sealing in a burst of flavor inside every cut.

HOME GROWN

We provide optimal freshness and taste in a superior culinary experience by supporting local farms, cultivating relationships with hardworking business owners and growers experienced in best practices of sustainability in working with the region's unique soil and climate conditions. We also support local hand-crafted beer brewers and winemakers who put their heart and soul into their products.

SO RELAX, ENJOY AND LET US TAKE YOU TO A FARAWAY MOUNTAIN LODGE... A PLACE PRESERVED IN TIME AND AN EXPERIENCE YOU'LL TREASURE FOR LIFE.

CALL AHEAD SEATING: 864.297.7244

APPETIZERS

Bacon Wrapped Scallops

Pan-seared, then oven-roasted with citrus garlic cream and rémoulade dipping sauces. 10

Wild Game Sausages

The chef's selection of three unique sausages; smoked, then seared on live hickory fire served with horseradish cream and Yukon golden-honey mustard sauces. 11

Portabella Mushroom

Stuffed with roasted chicken, black olives, tomatoes, Monterey Jack and cheddar cheeses. 8

Buffalo Flank Steak

Served over caramelized onions and house-made hickory barbeque sauce. 10

Yukon Chicken Tenders

Fresh chicken tenders taken from the breast, skewered, grilled, and served with Yukon golden-honey mustard, and hickory barbeque sauces. 8

Saskatoon Spicy Shrimp

Plump shrimp skewered, grilled and served with Cajun rémoulade sauce. 10

Spinach Bacon Dip

Creamy Swiss and Monterey Jack cheeses laced with spinach & crisp bacon. Taste the outdoors! 10

House Salad

Served with your choice of Caesar, Balsamic Vinaigrette, Creamy Garlic Ranch, or Honey Mustard. 5

Fireside
BROWN ALE

Try our exclusive collaboration with local brewery Thomas Creek!

Brewed just for us by Thomas Creek, the Saskatoon Lodge Fireside Brown Ale has a deep leather hue with notes of roasted caramel and molasses. This beer has a perfect balance of hop bitterness that finishes with a piney citrus flavor and aroma.

After your meal, be sure to ask your server for a Dessert Menu!

ENTRÉES

Your dinner includes fresh vegetables and your choice of our farmhouse-special potatoes
(Our signature Northwest skin-on garlic mashed potatoes, jumbo baker or golden wedges).

WILD GAME

L O D G E S P E C I A L T I E S

Elk Loin

Eight-ounce portion with grilled portabellas and our signature ginger demi-glace. 30

Antelope

Eight-ounce free range and field harvested from Texas, grilled over live hickory. Very lean and high in protein. 35

Rack of Lamb

New Zealand French rack of lamb hickory grilled with house barbeque. 37

Saskatoon's Mixed Grill

Chef's choice! A selection of three wild game cuts with a wild mushroom cream. Ask your server for today's selection. 28

FISH & SEAFOOD

F R E S H & S A L T W A T E R

Cedar Plank Salmon

Oven roasted on cedar aromatic slats, then finished with citrus chardonnay cream. 23

Pecan Crusted Salmon

Lightly seasoned, then brushed with Dijon mustard and honey, crusted with Georgia pecans and oven roasted. 22

Citrus Shrimp & Scallop Skewers

Hickory grilled and served with garlic cream and rémoulade sauces. 22

Sizzlin' Rainbow Trout

Fresh from the cold, clear, Idaho waters and grilled for a light smoky flavor, served sizzlin' in the pan with your choice of wild plum or lemon pepper seasonings and garnished with a large shrimp. 20

Fresh From The Stream

Ask your server for today's selection. Market Price

TAME GAME

B E E F & S T E A K S

Ribeye Steak

Cracked pepper, sea salt, hickory-grilled twelve-ounce cut, finished with parmesan peppercorn butter. A lodge specialty! 32

Filet Mignon

Our nine-ounce cut is hand-selected, aged, trimmed and grilled. A wonderful cut of beef! 34

Sirloin Steak

Ten-ounce cut, seasoned with our special Northwest blend of herbs, then hickory grilled. 21

Blackened Ribeye

Traditional marbling, slow-roasted to a warm pink center then hickory seared with Cajun spices (only medium, medium well and well available). 28

THE BIRDS

C H I C K E N & D U C K

Remington Roasted Duck

Herbed, oven-roasted half duck finished with a l'Orange. A truly unique flavor! 23

Campfire Chicken

A Saskatoon favorite! Hickory grilled, herbed, double breast finished with a tarragon cream sauce and pecans. 16

PORK

T E N D E R L O I N S

Pork Tenderloin

Pan-seared, oven-roasted medallions prepared with a mustard-herb bread crumb crust and a white wine Dijon cream sauce. A Lodge tradition! 19

Most of our meals can be made to be Paleo Friendly or Gluten Free, please ask your server for modifications.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

HAVE AN UPCOMING EVENT?

Our new event center is now available for company get-togethers, family gatherings, and everything in between. Be sure to ask your server for more information.