



Meal Planning Guide

Our chef-driven menu is just as impressive as our scenic surroundings. Each meal we serve is hand crafted from locally sourced ingredients and prepared with passion and professionalism.

Every dining experience at Minnesuing Acres is as unique as the lodge itself. A full hot breakfast is served daily, no menu selection is necessary. Lunches range from classic favorites to the current trends. Dinners can include a vibrant three course meal or a relaxed themed buffet.

Snacks are readily available on the bar as well as fresh fruit baskets and health bars placed throughout the lodge. Morning and afternoon breaks are also provided daily.

Meal Locations

Patio

Located just off the great hall, overlooking our executive golf course and beautiful Lake Minnesuing. This is a favorite place to dine amongst guests.

Rathskeller

This recently renovated area with cozy fireplace is located through the tunnel under the guest house. Ideal for intimate dinners, wine tastings, and social hours.

Boathouse

Nothing beats watching the sunset while enjoying one of our themed dinners on the boathouse. Located on the lake with a beautiful view of our island, there is truly not a better way to spend your evening.

Conference Center

With a patio facing the lake, the conference center is truly a blank slate to decorate how you'd like. Enjoy a buffet for weddings, large groups, and working meals.

Location is subject to
group size and weather.

Lunch

Buffets

Fajitas

Medium rare strip loin, grilled all white meat chicken breast, served with corn and flour tortillas, house-made pico de gallo, zesty guacamole, Mexican rice, refried beans, and sautéed onions and peppers.

Slider Grill Out

Wisconsin style hand pattied butter burgers, with your choice of Johnsonville brats, Nathan's all beef hot dogs, or grilled chicken sliders with Minnesuing Acres time-tested popcorn salad, potato salad, and watermelon.

Wrap Buffet

Your Choice of two wraps filled with fresh, local vegetables, meat, and house made dressings. Accompanied with a choice of sweet potato fries or steak fries. Also served with pickles and pasta salad.

Sandwich Bar

A variety of in-house sliced deli meats, artisan breads, fresh vegetable toppings, and assorted condiments. Served with seasonal soup, pickle, and chips.

Salad Bar

A smorgasbord of locally grown greens and vegetables, meats, cheeses, nuts, and house-made dressings and vinaigrettes. Paired with soup de jour and Bavarian pretzel bread sticks.

"Up North" Slider Buffett

Grilled, then roasted low and slow savory pulled pork with a variety of BBQ sauces made in house. Hand breaded Blue Gil filet with rémoulade. Served with coleslaw, Minnesuing made quick pickles and a choice of sweet potato fries or tater tots.

Plated

Braised Beef Grain Bowl

Denver beef steak pan seared, braised, and served over a blend of Korean inspired grains, garnished with roasted Brussel sprout leaves, quick pickled red cabbage, cucumbers, and finished with a Japanese mayonnaise.

Caesar Salad

Airline chicken breast marinated and grilled on a bed of artisan romaine tossed in our own Caesar dressing. Completed with crispy croutons, aged parmesan cheese and a warm bread stick.

Walleye Club Sandwich

Hand breaded, deep fried walleye on a toasted hoagie bun. Stacked with Minnesuing Acres famous bacon, artisan romaine, tomato and rémoulade. Served with house cut sweet potato chips and a zesty pickle.

Cobb Salad

Grilled all white meat chicken, crispy bacon pieces, garden tomatoes, hard boiled eggs, avocado, Wisconsin blue cheese. Served with our own Cobb dressing and Bavarian pretzel bread stick. Switch up your lunch and ask for the seasonal Cobb salad.

Northern Wild Rice Bowl

Marinated and grilled chicken breast over bed of locally grown mixed greens. Served with grilled onions, heirloom tomatoes, sliced avocado, Minnesota wild rice and an orange honey mustard dressing.

Beast Burger or Salmon Burger

Choice of an exotic blend of wagyu beef, boar, elk, and bison, Wisconsin cheddar cheese, onion straws and steak fries or a handmade salmon patty, wasabi kewpie mayo, micro greens, and sweet potato fries.

All sides are subject to change
due to seasonal availability.

Entrees

All entrees are accompanied with seasonal salad, bread and dessert.

Beef

Beef Tenderloin

grilled tenderloin | yukon gold mash, compound butter, roasted red onion

New York Strip

char grilled new york strip | fingerling potatoes, wild mushroom sauce

Teres Major

pan seared terres | yukon gold mash, wild mushroom sauce

Frenched Ribeye

tomahawk style ribeye | caramelized onion potato au gratin, bournaise, roasted red onion,

Fish

Walleye

broiled walleye | angel hair, lemon, caper, herb sauce

Lake Trout

pan seared lake trout | wild rice, compound herb butter

Salmon

norwegian salmon | pepper honey glaze, orzo, lemon

Seabass

miso marinated seabass | saffron rice, goma wakame

Chicken

Chicken Thighs

pan seared chicken thighs | sweet potatoes, garlic, mushroom, cream sauce

Airline Chicken Breast

oven roasted chicken breast | orzo, sun dried tomatoes and artichokes

Stuffed Chicken Breast

butterflied chicken breast | wild rice, caramelized onions, apples, cranberries, gruyere

Chicken Piccata

Pork

Pork Tenderloin

cumin rubbed pork tenderloin | saffron rice, brussel leaves

Pork Chop

smoked pork chop | cauliflower au gratin, apple bourbon glaze

Stuffed Pork Chop

stuffed pork chop | fingerling potatoes, cornbread, wildrice, cranberry stuffing

Pork Loin

glazed oven roasted pork | wild rice, maple, cranberry glaze

Please contact your meeting coordinator
about any allergies or health concerns.