



## 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, Johnsonville brats, and Nathan's all beef hot dogs, with Minnesuing Acres time-tested popcorn salad, sweet potato fries, steak fries, and watermelon.

### Chili Con Carne

Hearty lodge style three bean chili and chicken chili verde accompanied by a baked potato bar with all the fixings, green salad, crackers and Fritos.

### 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.

### Tomato Soup and Grilled Cheese

Hearty cream of tomato soup. Traditional grilled cheese Wisconsin cheddar and American cheese on white bread or provolone on wild rice cranberry bread. With chips and a pickle.

## 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.



## Themed and Speciality Meals

### Barbecue Platter

Our most requested dinner: baby back pork ribs smothered in home made barbecue sauce, smoked pulled chicken thighs, smoked gouda mac and cheese, grilled asparagus, baked beans, pickled red onion, and Texas toast.

### Friday Night Fish Fry

A Wisconsin tradition you can enjoy any night of the week: panko breaded deep fried walleye, rémoulade, lemon, citrus herb roasted potatoes, coleslaw, dinner roll.

### Caribbean Buffet

A great option for a boat house or patio dinner: jerk marinated grilled chicken, coconut shrimp, red beans and rice, fried plantains, cheddar biscuits, and pineapple coleslaw.



### Pasta Dinner

Served best as a family style dinner: mushroom and spinach ravioli, marinara, alfredo, oven roasted pork tenderloin, grilled zucchini, yellow squash, and red onion, home made focaccia.

### Brunch

Excellent for a departure meal: eggs benedict, spinach and feta quiche, biscuits and gravy, bacon, pull apart bread, raspberry fritter French toast, and fresh fruit.

### Boxed Lunch

Great for departure or enjoying your meal out on the grounds: turkey, Havarti, tomato, and spinach on a grilled ciabatta bun, broccoli salad, kettle chips, fresh fruit, and our famous chocolate chip cookies.



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Entrees

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

## Beef

### Beef Tenderloin

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

### New York Strip

char grilled new york strip | baby red potatoes, haricot verts, roasted red onion

### Short Ribs

braised short ribs | honey glazed parsnips, carrots, yukon gold mash, buttered peas

### Prime Rib

oven roasted ribeye roast | au jus, baked potato, sour cream, green onion, seasonal vegetable

### Frenched Ribeye

tomahawk style ribeye | roasted brussel sprouts, compound butter, roasted red onion, fingerling potatoes

## Fish and Seafood

### Walleye

deep fried walleye | lemon herb baby bakers, broccoli slaw, brussel sprout leaves, rémoulade, lemon

### Lake Trout

pan seared lake trout | angel hair pasta, capers, lemons, broccolini

### Salmon

pepper honey glazed salmon | vegetable and grain mélange, roasted broccolini, lemon, micro greens

### Seabass

miso marinated seabass | saffron rice, grilled asparagus, scallion curls

### Shrimp Scampi

garlic butter shrimp | linguine, garlic butter white wine sauce, roasted brussel sprout leaves

## Vegetarian

### Vegetable Curry

seasonal vegetable blend | curry, coconut milk, basmati rice

### Black Beans and Rice

black beans | bell pepper, jalapeno pepper, onion, basmati rice, corn salsa

### Halloumi

grilled halloumi | vegetable mélange, roasted broccolini

### Autumn Stew

butternut squash | bell peppers, red potato, tomato, corn, basmati rice

### White Bean Pesto

fettuccine | pesto, white beans, bell pepper, onions, grilled asparagus

## Pork

### Pork Tenderloin

rosemary and thyme rubbed pork tenderloin | spinach mushroom ravioli, red sauce, white sauce, grilled vegetables

### Pork Chop

smoked pork chop | cauliflower au gratin, roasted brussel sprouts

### Pork Loin

apple gruyere stuffed pork loin | minnesota wild rice, roasted haricot verts

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