

SANDWICHES

GARLIC BUTTERED STEAK SANDWICH* **NEW!**

This tender steak will melt in your mouth, grilled to your liking. Served on French bread with French fries 14.99

BLU-BURGER*

1/2 lb. Charbroiled all beef patty, topped with crumbled blue cheese, served on a Kaiser roll with French fries. 10.99

THE LODGE BURGER*

1/2 lb. All beef patty topped with tomato, lettuce and onion served on a Kaiser roll with French fries, 9.99 with choice of American, Cheddar, Swiss, Provolone or Mozzarella. 10.99
Add bacon 2.00

FRENCH DIP*

Thin sliced prime rib with melted mozzarella cheese, served with au jus on French bread with French fries. 10.99

REUBEN

Thin sliced corned beef, sauerkraut and baby swiss cheese on marble rye. Served with French fries and thousand island on the side. 10.99

BACON CHICKEN RANCH

Grilled chicken breast with strips of bacon and ranch dressing. Served on a Kaiser roll with French fries. 8.99

CHICKEN CHIPOTLE WRAP

Char-grilled chicken breast or crispy chicken tenders, mozzarella cheese, lettuce and tomato stuffed in a large herb tortilla served with chipotle sauce and French fries. 9.99

FISH SANDWICH **NEW!**

Beer Battered Cod loin on French bread topped with a sriracha coleslaw and tarter sauce with French Fries. 8.99



The Gateway Lodge was built by radio and theater magnate, John King, of Detroit Michigan. His portrait still hangs in the main lobby. Ground breaking began in 1937 and continued until his vision was met. The original complex consisted of the Main Lodge; the Inn; located across Highway B; the Golf Course, located west of the Lodge; the Gateway Gun Club; the Ski Hill and Chalet located south-east of the Lodge; the Riding Stables and Employee Housing, located north east of the Lodge; and eventually the Airport, located south of the Lodge.

The original cost to build the Lodge was \$100,000. The going rate for a tradesman's labor was 37 cents per hour and the guests "shuttle service" from the Land O' Lakes train station to the Lodge was by horse and buggy!

Through John King's affiliation in the entertainment industry, he brought many well known figures to stay and play at the Lodge. The thought of seeing or meeting one of these celebrities brought others from Chicago and Milwaukee to Land O' Lakes. Most guests would ride the overnight train from Chicago arriving in Land O' Lakes about 13 hours later. Some guests would drive to the area. It has been said that the drive took a couple of days as well as a couple of tire changes to get here.

In 1941 the rate on a single room with hot and cold running water and a lavatory was \$2.00 per night and a double went for \$5.00.

A lot has changed since the 1930's and 1940's. We are pleased to have you here, "Coming Back to Tradition" with us and sharing in the history that generations of Land O' Lakes residents as well as guests have enjoyed.

For your convenience a complete history of the Gateway Lodge is available at the Front Desk!

715-547-3321

4103 HWY B, LAND O' LAKES, WI
WWW.GATEWAY-LODGE.COM



Join Us On Facebook



The Gateway Inn and Hotel, Land O'Lakes, Wisconsin



Come Back to Tradition...
Established 1938

*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

STARTERS

CHICKEN WINGS
Hot or not. 9.99

WISCONSIN CHEESE CURDS Lightly breaded Wisconsin white cheddar. 6.99

CRISPY CHEESE RAVIOLI
Served with marinara. 6.99

QUESADILLA
Cheddar cheese, tomatoes and green onions grilled between two tortillas. Served with sour cream and salsa. Great for an appetizer to share or as a meal. 8.99
With Chicken 10.99

BATTERED ONION RINGS
Large onion rings beer battered and fried just right. 5.99

DUCK TENDERS
Light almond breading fried golden brown served with a sweet chili sauce. 8.99

SPINACH & ARTICHOKE DIP
Homemade dip served with pita chips. 9.99

COMBO BASKET
Onion rings, chicken strips, cheese curds and french fries. 10.99

SHRIMP COCKTAIL
Five jumbo tiger shrimp. 14.99

CALAMARI
Lightly breaded served with marinara or cocktail sauce. 9.99

PORTABELLA TOP HATS **NEW!**

Thick slices of Portabella mushrooms in a lightly seasoned breading served with sriracha ranch. 7.99

SALADS

Includes French dinner roll and butter.

NUTTY CRANBERRY CHICKEN SALAD

Fresh greens, diced cranberries, nuts, croutons and red onions tossed in a light poppyseed dressing. Topped with a refreshing chicken salad. 12.99

GRILLED CHICKEN SALAD

Grilled chicken breast on a blend of salad greens, tomatoes, mushrooms, onions and mozzarella cheese. 11.99

HOUSE SALAD

Fresh blend of salad greens topped with cucumbers, red onion, tomatoes, and croutons. 6.99

CLASSIC CAESAR SALAD

Crispy romaine tossed in Caesar dressing with garlic croutons and parmesan cheese. 8.99 Add chicken 11.99 Add shrimp 15.99

STEAK SALAD **NEW!**

6 oz Tender garlic buttered steak sliced on a bed of salad greens, tomatoes, onions and mushrooms. 16.99



SPECIALTY DISHES

All dinners include Soup or Salad, Choice of Baked Potato, Garlic Mashed Potatoes, French Fries or a Wild Rice Blend, Vegetable and French Roll.

RASPBERRY ALMOND CHICKEN

Breaded Chicken Breast topped with a sweet red raspberry sauce and toasted almonds. 14.99

BBQ BABY BACK RIBS

Cooked just right for you rib lovers.
Half Rack 17.99 Full Rack 24.99

PORK MEDALLIONS

Drizzled with a mushroom sauce... Pairs perfectly with garlic mashed potatoes. 17.99

BONELESS PORK CHOP

Prime breaded boneless pork chop served with an apple-cranberry sauce. 15.99

PORTABELLA MUSHROOM RAVIOLI **NEW!**

Portabella mushroom ravioli drizzled in a Portabella and Crimini mushroom cream sauce accented with white wine. 18.99

ROAST DUCK

Half duck roasted to perfection, served with a homemade cranberry sauce. 24.99

LIVER AND ONIONS

Pan fried served with sauteed onions and bacon. 13.99

CHICKEN PICCATA

Pan-fried chicken breast in a lemon caper sauce. 14.99

SMOTHERED CHICKEN **NEW!**

Boneless chicken breast smothered with onions, mushrooms, roasted red peppers and mozzarella cheese. 13.99

BUTTERNUT SQUASH RAVIOLI **NEW!**

Butternut squash ravioli served with a maple syrup cream sauce with locally sourced Windsong Sweet Waters Tappers Maple Syrup. 16.99



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STEAK & SEAFOOD

All dinners include Soup or Salad, Choice of Baked Potato, Garlic Mashed Potatoes, French Fries or a Wild Rice Blend, Vegetable and French Roll.

JUMBO SHRIMP

Grilled or butterflied breaded tiger shrimp. 19.99

SHRIMP DELILAH

Tiger shrimp sauteed with asparagus in a mushroom garlic butter sauce served over linguine. 19.99

LAKE MICHIGAN PERCH

Crispy hand breaded perch filets with zesty tartar sauce. 14.99

BROILED COD

Broiled just right, served with melted butter and a lemon wedge. 15.99

BEER BATTERED COD

Lightly battered, deep fried to golden brown. 15.99

RIBEYE*

Have this USDA Choice charbroiled to perfection. 25.99
Add sauteed mushrooms and onions for 3.99

8 OZ. FILET OF TENDERLOIN*

Have this USDA Choice tender cut of meat char-boiled to perfection. 25.99

ADD SHRIMP TO ANY STEAK FOR 8.99

ADD SAUTEED MUSHROOMS & ONIONS TO ANY STEAK FOR 3.99



ATLANTIC SALMON

Sundried tomato-encrusted salmon with balsamic reduction glaze. 21.99

WALLEYE

Lightly dusted in flour and pan fried to perfection, or ask your server for it broiled. 22.99

STEAK AND PASTA* **NEW!**

6 oz. Garlic Buttered steak and Portabella mushroom ravioli drizzled with a wild mushroom sauce. 24.99

KING'S GATEWAY HOTEL - LAND O' LAKES, WIS. Rice Field Photo

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