

Northwoods Announcer

Everything Warm and Hearty

Volume MCMXXIII • No 342

North America's Largest Family of Indoor Waterparks

© Great Wolf Resorts



Great Wolf Lodge uses the finest zero trans-fat-free oil for all of our cooking and frying

APPETIZERS

Kid's Camp Critter Collection: Apples, Bananas and Pretzels served with our Lodge Made Peanut Butter Dip, Carrots and Ranch, Strawberries with Fruit Dip. \$8.95
Goes great with any one of our Great Shotz Shakers!

Wolf Bite Sampler Plank*: 100% Beef Sliders with American Cheese, Sautéed Onions and our House Dijonnaise, Jumbo Wings with Celery and Bleu Cheese. Our Famous Artichoke Spinach Dip with Grilled Pita Bread. \$14.95
Wash it down with an 84 oz. Tower of your favorite Draft Beer!

Gitchurgooney Nachos: Crispy Tortilla Chips piled high with Cheddar Cheese, Shredded Lettuce, Black Olives, Tomatoes, Scallions, Sour Cream and Salsa.
As Is \$10.95
Beef or Chicken* \$12.95
Add a Side of Guacamole \$1.50
Did you say you wanted a Wildberry Margarita?

Wolf Wings*: (Not Really)...Jumbo Chicken Wings served with Bleu Cheese Dressing and Celery. Choose from Buffalo, Barbeque, Teriyaki or Sweet Chili Glazed. \$9.95
Chef recommends an Ice Cold P.B.R. on Draft – yes, we said Pabst!

Bruschetta: Ripe Roma Tomatoes, Roasted Garlic, Sweet Red Onion and Garden Fresh Basil with Extra Virgin Olive Oil, served with Balsamic Glaze and Asiago Bread Chips. \$7.95
Pairs well with Ecco Domani Pinot Grigio

Hummus Sampler: Our delicious collection of Lodge-Made Hummus featuring Caramelized Garlic, Pesto and Roasted Red Pepper Hummus, served with Carrots, Cucumber Slices, Kalamata Olives, Warm Pita Bread and Bagel Chips. \$8.95

Artichoke Spinach Dip: Featuring a Recipe from Chef Bryan White at our Kansas City Great Wolf where he uses Chopped Artichoke Hearts, Spinach and Three Cheeses, that we baked to perfection, served with Tri-Colored Tortilla Chips. \$8.95

= Signature item

= Vegetarian option

SOUPS

French Onion Soup: A classic combination of Swiss and Gruyere Cheeses baked atop a kettle of our mouth-watering Onion Soup.
Kettle Full \$5.95

Soup of the Day: Soup's On! Our Chef creates fresh soups daily, using only the finest ingredients. Go ahead and ask, "What's Cookin' in the Kettle Today?"
Ladle Full \$3.50 Kettle Full \$4.25

GARDEN & GREENS

Greek Salad: We use Imported Feta Cheese served atop Fresh Romaine, Oregano and Parsley with Kalamata Olives, Tomato, Cucumber, Sweet Onion and Pepperoncini with an Authentic Greek Vinaigrette.
As Is \$10.95

Grilled Marinated Lamb* \$12.95
Grilled Chicken Breast* \$11.95

Berry Chicken*: Garden-Fresh Bibb Lettuce, Grilled Chicken Breast, Ripe Strawberries, Cumin Candied Walnuts, Sliced Red Onion, Herbal Chevre Cheese and Our House Blackberry Vinaigrette. \$12.95

Lodge Caesar: Our version of a Classic with the addition of Applewood Smoked Bacon and Grape Tomatoes with our House Caesar Dressing and hand-cut Herb Croutons.
As Is \$8.95

Grilled or Blackened Chicken* \$11.95
Grilled or Blackened Salmon* \$12.95
Grilled or Blackened Shrimp* \$14.95
Grilled Portabella Mushroom \$10.95

PIZZA

Build Your Own Pizza: Start with a gooey Cheese Pie and Create Your Own Masterpiece. Choose from Pepperoni, Ham, Sausage, Bacon, Onions, Green Peppers, Jalapeños, Mushrooms, Pineapple, Black Olives, Green Olives.
12" Pizza \$8.95 16" Pizza \$10.95
Each Additional Topping \$1.25

Big Timber: Pepperoni, Ham, Sausage, Mushrooms, Onions, Black Olives, Green Peppers and Extra Cheese.
12" Pizza \$13.95 16" Pizza \$15.95

Palm: Diced Ham, Fresh Pineapple and Mozzarella Cheese.
12" Pizza \$10.95 16" Pizza \$12.95

Veggie: Sliced Mushrooms, Tomatoes, Green Peppers, Onions, Black and Green Olives, topped with Extra Cheese.
12" Pizza \$11.95 16" Pizza \$13.95

Garlic Cheese Bread: Garlic Butter Baked Pizza Dough topped with Parmesan and Mozzarella Cheeses, served with Marinara or Alfredo Sauce for dipping.
12" Pizza \$8.95 16" Pizza \$10.95

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



ENTRÉES

All Entrées available after 5 pm

Most Entrees include Bread Service and Your Choice of Two Sides: Baked Potato, Baked Sweet Potato, Mashed Potatoes, French Fries, Sweet Potato Fries, Cole Slaw, Fresh Green Beans with Mushrooms.

Dinner Salad or Side Caesar Salad \$2.95

Slab-O-Ribs*: Our Ribs are slow cooked, then Char-Grilled and brushed with Barbecue Sauce. We serve 'em up with a Bib and lots of love. Half Rack \$14.95 Full Rack \$19.95

New York Strip Steak*: Hickory-Grilled 12 oz. Natural NY Strip with Herbed Haystack Onions. \$21.95

Slow Roasted Pork*: A large portion of Roasted Pork cooked on the bone until fork tender, then served with a Traverse City Cherry Glaze. \$15.95

Flat Iron Steak*: A Tender Cut of Beef that we season and cast iron sear. Served with Chipotle Ranch Dusted Fried Portabella Mushrooms. \$16.95

Fajitas*: Served with Spanish Rice and Pinto Beans and all the Fixin's. Portabella Mushroom \$12.95 Chicken \$14.95 Steak \$15.95 Shrimp \$16.95 Any Two Combinations \$16.95 Add Guacamole \$1.50

Lasagna: Shhh!!! We "borrowed" our Chef's Mother's Secret Recipe for her Famous Lasagna, made with all the things you like in Lasagna and a little of Grandma's Love too. Served with Garlic Toast. \$12.95

Chicken Parmesan*: An All-Time Favorite. We lightly bread a Boneless Chicken Breast and pan fry until golden brown, then top with our Lodge Made Red Sauce, Fresh Mozzarella and Parmesan Cheeses, served with Spaghetti and Garlic Toast. \$13.95

Shrimp & Portabella Mac & Cheese: This is a serious Mac & Cheese made with Shrimp, Portabella Mushrooms, Tasso Ham and Garden Peas, tossed in our Chef Crafted lightly Smoked Gouda Cheese Sauce. \$16.95

Angel Hair: Roma Tomatoes, Zucchini, Garlic, Basil, Pinenuts, Fresh Mozzarella and Parmesan Cheeses with Extra Virgin Olive Oil and a Light Vegetable Broth. As Is \$12.95 Add Grilled Chicken* \$14.95 Add Grilled Shrimp \$16.95

Atlantic Salmon*: Fresh Seared Atlantic Salmon served with Calvados Creamed Granny Smith Apples and Leeks. \$16.95

Michigan Whitefish*: Mackinaw Fisheries Whitefish delivered to Great Wolf fresh from the Great Lakes. \$15.95

Choose your Favorite Preparation:

- Dusted in Seasoned Flour and Sautéed, served with Almond Lemon Butter.

- Beer Batter, Fried Golden Brown with Tartar Sauce.

- Lightly Blackened with Pineapple Cilantro Butter Sauce.



SANDWICHES

Served with Mrs. Vickie's Kettle Chips and Pickle Spear. Substitute Fries for \$1.50 Beer Battered Onion Rings or Sweet Potato Fries for \$1.95

Pulled Pork*: Chef Underwood's Signature! A Kettle of our Slow Roasted Lodge-Made Pulled Pork with a touch of BBQ Sauce, a stack of Mini Rolls and Fresh Cole Slaw so you can build a culinary creation. \$8.95

Fish Tacos*: Build Your Own Blackened Tilapia Tacos with Flour Tortillas and our Fresh Pineapple Cilantro Salsa, Lettuce, Tomato and Cumin Lime Sour Cream \$9.95

Tomato Basil Chicken*: Grilled Chicken Breast basted with Balsamic Vinegar Glaze, served on a Ciabatta Roll with Fresh Mozzarella Cheese, Vine-Ripened Tomato and Sweet Basil Pesto. \$8.50

Salmon BLT*: Black Pepper Seared Atlantic Salmon, Applewood Smoked Bacon, Lettuce, Tomato with Lemon Tarragon Mayonnaise on Toasted Sourdough. \$8.95

Garden Veggie Platter: Featuring Fresh Mozzarella, Roma Tomatoes, Roasted Garlic Hummus, Kalamata Olives, Roasted Red Peppers, Grilled Red Onion with Herb Cream Cheese, Grilled Seasonal Vegetable and Portabella Mushroom with Shaved Parmesan Cheese and Assorted Breads. \$9.25

French Dip*: A Lumberjack's portion of Lodge Roasted Top Round of Beef stacked on Fresh Bread with Caramelized Onions and Swiss Cheese, with a Cup of Au Jus. \$9.50

Gyro (year-o) a la Nicolaou*: Char-Grilled Black Pepper and Herb Marinated Lamb Souvlaki (Kabob) or Grilled Chicken Breast on Grilled Pita with Feta Cheese, Lettuce, Tomato, Red Onion and House Tzatziki Sauce, served with Kalamata Olives and Pepperoncini. \$8.95

Wiley Wrap*: Wiley the Wolf's Blackened Chicken with Romaine Lettuce, Red Onion, Asiago Cheese and our Lodge-Made Caesar Dressing wrapped in a Garlic Herb Flour Tortilla. \$8.75

Turkey Club*: Roasted Turkey Breast, Hickory Smoked Bacon, Cheddar Cheese, Lettuce, Tomato and Avocado Ranch wrapped up snug in a Garlic Herb Flour Tortilla. \$8.95

Doc's Delight-Grandpa's Toasted Peanut Butter: Two Slabs of Sourdough with way too much of our Old Fashioned Style Peanut Butter, made with Cashews and Dry Roasted Peanuts, then we butter up the grill and toast both sides golden brown and bring it to you with Strawberry or Local Cherry Preserves and a Grilled Banana. \$6.95 Ice Cold Milk is a Must!!!

BURGERS

Chef Greg Nicolaou suggests that all Burgers are served with a Root Beer Float or Milkshake for full sensory satisfaction! We agree!!!

Our Steak Burgers are made with a Half Pound of Choice Angus Beef® and are Cooked over a Hickory Wood Enhanced Grill and served with Lettuce, Tomato and Red Onion, served on a Toasted Bun with a Dill Pickle and Kettle Chips. Substitute Fries for \$1.50 Beer Battered Onion Rings or Sweet Potato Fries for \$1.95

TC Buffalo Burger*: Our Signature! Two 1/4 Pound, 100% Bison Local Buffalo Patties, grilled to your liking and topped with Bacon, Cheddar Cheese and Blackened Red Onions. \$9.25 Over 25,000 Sold since 2003!

Basket O'Sliders*: Four All Beef Burgers topped with American Cheese and Grilled Sweet Onions and a side of our Stone Ground Dijonnaise Sauce. \$8.95

Timberger*: A Simple Classic seasoned with our Great Wolf Lodge Private Blend Seasoning. \$7.25 Add American, Cheddar, Pepperjack or Swiss \$.50 Add Applewood Smoked Bacon \$.50

Polar Burger*: Back by Popular Demand! Our Mushroom Swiss Burger Wood Grilled to perfection. \$7.95

BEVERAGES

"We Proudly Serve Pepsi Products" \$1.95

Fresh Brewed Iced Tea \$1.95

Orange, Apple, Cranberry, Pineapple, Grapefruit or Tomato Juice \$2.25

Fresh Brewed Coffee \$1.95

Selection of TAZO Teas \$1.95

16 oz. Float or Shake \$3.95



SWEET TOOTH?

Wiley's Super Duper S'More Campfire Sundae: Really!!! A S'More Sundae with Toasted Marshmallows, Graham Crackers and Hershey Bars with Edy's Vanilla Ice Cream and Real Hot Fudge from our Bakery. Oh yeah, Whipped Cream too!!! Family Size \$12.95 Individual Size \$5.95

Table Top Chocolate Fondue: Your own Fondue Pot of Rich, Warm Chocolate served with Marshmallows, Rice Krispy Treats, Strawberries, Bananas and Cream Puffs. \$9.95

Cookies & Milk: A Platter of Warm Chocolate Chip Cookies and an Ice Cold Carafe of Milk. Please tell your server when you place your dinner order. 1/2 Dozen and 1 Quart \$7.95 Baker's Dozen and 1/2 Gallon \$12.95

Cheesecake: Fresh from our Bakery, then topped with Warm Caramel Apples and Whipped Cream. \$6.95

Cub's Sundae: A Single Scoop of Edy's Vanilla or Chocolate Ice Cream with Choice of Caramel or Chocolate and topped with Whipped Cream and Sprinkles with a Cherry on Top. \$2.95



Great Wolf Lodge wishes the new stars of a wonderful lodge with the assistance of a contemporary artist. Featuring custom tie dyes and one of America's biggest indoor waterparks.

Dear Brandon & Laura,
I am having a great time at the Great Wolf Lodge with the Girl Scout Troop. Last night we signed up for Wiley's Sleepy Time Snack. Wiley came to our room in his Sammie to tuck us in. He brought warm cookies and milk. I can't wait for you to see him next time we come. I bet you wish you were here!!
Your sister,
Holly

Great Wolf Lodge
3575 N US Hwy 31 South
Traverse City MI 49684
www.greatwolfodge.com

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

18% Gratuity added to parties of 10 or more