



Named for Charles Skinner Sr., a pioneering skier and visionary who brought the Midwest its first gondola and a legacy of innovation at Lutsen Mountains. As a classic Midwestern man, he also loved good, simple food like what our chefs craft today using fresh, wholesome ingredients from local vendors and global providers.

Menus across Lutsen Mountains are led by Mitchell Kerfeld, a culinary school graduate with 18 years in the food and beverage industry. A former restaurant owner and executive chef, Mitch brings a passion for bold flavors, the outdoors, and family to every dish. He is joined by Pete, Head Chef, raised on a Northwest Minnesota farm and shaped by years in kitchens across the Iron Range, Missouri, and Washington before calling the North Shore home.

STARTERS

TENDER TIPS

Seared steak bites, sautéed wild mushrooms, red wine demi-glaze - \$14

LOBSTER DIP

Tender lobster in creamy cheese sauce with herbs, served with baguette slices - \$15

BURRATA CROSTINI (V)

Mozzarella with creamy center, roasted tomatoes, fresh basil, balsamic glaze - \$9

SHRIMP COCKTAIL

(Available on weekends and holidays) Three jumbo shrimp, house-made cocktail sauce, lemon - \$14

SCOTCH EGGS

Soft-boiled eggs in savory sausage casing, lightly fried - \$10

ALPINE DRUMMIES

French-cut chicken drumsticks, bourbon glazed, served with Bistro dipping sauce - \$13

SOUPS & SALADS

FRENCH ONION CROCK

Bowl of house-made onion soup topped with melted cheese and baguette slice - \$8

SOUP DU JOUR

Ask your server what soup is available today. All soups are made in house by our chefs.

Bowl — \$8

Cup — \$5

SWEET POTATO SALAD (V)

Sweet potatoes, locally sourced mixed greens, burrata, candied pecans, shallots, maple balsamic vinaigrette - \$17

CEASAR SALAD (V)

Hearts of romaine, shaved parmesan, red onion, hard-boiled egg, croutons, house-made Caesar dressing - \$14

HOUSE SALAD (V, VG)

Locally sourced greens, heirloom tomatoes, cucumber, red onions, croutons, choice of dressing - \$12

PASTA

All pasta served with choice of side salad or soup du jour

LOBSTER MAC AND CHEESE

Cavatappi noodles & lobster in rich, creamy, cheese sauce - \$24

LINGUINI ALFREDO (V)

Linguini tossed in buttery parmesan garlic sauce - \$18

PASTA PRIMAVERA (V)

Linguini, tomatoes, caramelized onions, peppers, shallots, mushrooms, garlic, basil - \$20

SHRIMP CAPALINI

Shrimp sautéed in olive oil, fresh parsley, white wine, lemon, over angel hair pasta - \$18

BEEF STIR FRY

Marinated beef, bell peppers, green onions, mushrooms, signature stir fry sauce served with rice noodles - \$22

ADD TO ANY SALAD OR PASTA:
CHICKEN \$7 | SHRIMP \$12 | SALMON \$15

HANDHELDS

All handhelds are served with choice of fries, fresh fruit or Mary's house made slaw.

CHARLIE'S BISTRO BURGER

Hand-crafted, locally sourced grilled beef patty on brioche bun, lettuce, tomato, onion, choice of cheese - \$19

SUPERIOR CATCH

Breaded walleye, heirloom tomatoes, lettuce, onion, remoulade sauce on a baguette - \$24

NORTHWOODS PHILLY

Shredded chicken, caramelized onion, peppers, mushrooms, Bistro sauce, toasted baguette - \$18

BISTRO CHICKEN SANDWHICH

Gilled chicken breast served with lettuce and tomato on a brioche bun - \$16

ENTREES

All entrees served with seasonal vegetables and include choice of side.

BISTRO FILET

Petite tender beef filet lightly seasoned and grilled medium rare unless otherwise specified - \$35

CHICKEN MARSALA

Seared chicken breast in truffle oil garlic cream sauce with shallots, onions, and wild mushrooms - \$29

BACON WRAPPED PORK MEDALLIONS

Two center-cut pork loin medallions wrapped in bacon and grilled - \$27

WILD MUSHROOM STRUDEL (V, VG)

Flaky puff pastry filled with wild mushrooms and shallots over mashed potatoes - \$25

NORTH SHORE SPECIAL

Walleye filet blackened, broiled, or pan fried, served with remoulade sauce and grilled lemon - \$33

CHOICE OF SIDE (A LA CARTE)

Sweet Potato Hash (\$4) | Wild Rice (\$5) | Fries (\$5)
Mashed Potatoes (\$4) | Seasonal Vegetables (\$6)
Side Salad (\$6)

DESSERTS

AFFOGATO GELATO

Vanilla gelato "drowned" in a shot of espresso - \$8

CHEESECAKE BASQUE

TSpanish-style cheesecake topped with fruit and whipped cream - \$12

LAVA CAKE

Warm chocolate cake with melted center - \$14

BELGIAN WAFFLE

Warm waffle with caramelized coating topped with fruit and gelato - \$10

GRANDMA JEAN'S PIE

Made in-house from family recipes using fresh ingredients, served with scoop of gelato - \$8

PLEASE NOTE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness. Please inform your server of any allergies. While we do our best to accomodate, we cannot guarantee a completely allergy free kitchen.

PRICES DO NOT INCLUDE TAX.