

THE LODGE

Clean, affordable rooms.
For reservation contact:
Toni 715-904-8899



5491 Hwy 51 N
Mercer, WI
715-476-3451

Keep us in mind for your
private party or event.

Carry Outs Available
cranberryinnofmercer.com

THE CRANBERRY INN OF MERCER IS BUILDING A LONG-STANDING TRADITION OF GREAT FOOD AND SERVICE.

We will not skimp on quality and will always be interested in your feedback. We will be offering featured items throughout the week and change with the season. Our goal is to keep our menu exciting and the atmosphere clean and refreshing. Our restaurant and lodging will hopefully entice people to stay in our beautiful area.

Appetizers

POTATO SKINS

Stuffed with mashed potato, bacon, green onion, and cheddar cheese. 3 for 5

WISCONSIN CHEESE CURDS

Taste of Wisconsin. 8

SALMON SASHIMI

Norwegian salmon seared and served with wasabi, pickled ginger and soy sauce. 14

SPINACH ARTICHOKE EGG ROLL

Homemade with fresh spinach, artichoke, cheeses, and spices. 8

MUSSELS

Sauteed in garlic butter, white wine and extra virgin olive oil. Served with crostini. 14

BOG SHRIMP

Six jumbo shrimp sauteed in garlic olive oil and anchovies. Served with crostini. 13

ITALIAN STUFFED MUSHROOMS

Mushroom caps stuffed with seasoned bread crumbs, Italian sausage, garlic, cheese and seasoning. 11

From the Butcher Block

Served with soup or salad and choice of potato.

STEAK MEDALLIONS

Portabella mushroom stuffed with sauteed red onion and garlic cream cheese topped with blackened steak medallions. 24

FILET MIGNON

The best eight ounce filet available. 29

RIBEYE

USDA choice aged and flavorful fourteen ounce ribeye. 24

STEAK BARRELS

Peppercorn encrusted beef tender served with sauteed mushrooms and garlic or bleu cheese. 24

BABY BACK RIBS

Slow cooked and finished with your choice of smoky BBQ, chipotle, cranberry & Asian sauce. Half Rack 16. Full Rack 24

STEAK CHART

Rare - Red Cold Center
Med/Rare - Red Cool Center
Medium - Pink Warm Center
Medium/Well - Slight Pink Hot Center
Well Done - Not Recommended

Lakes & Seas

Served with soup or salad and choice of potato.

NORWEGIAN SALMON

Sun dried tomato crusted fillet pan seared in olive oil and served over Asian slaw. 24

JUMBO SHRIMP

Your choice of grilled or lightly dusted and fried. 21

BROILED HADDOCK

Flaky haddock fillet broiled or deep fried and served with drawn butter. 15

AHI TUNA DINNER

Seared and encrusted with sesame seeds and accompanied with wasabi, pickled ginger and soy sauce. Served over risotto (no potato). 24

WALLEYE

Choice of broiled or deep fried. 19
Add 2.00 for pan fried or parmesan encrusted.

BLUEGILL

8 oz deep fried, special house breading. 18

Specialties

SEAFOOD MEDLEY

Shrimp, clams and mussels steam and served with drawn butter and crostini. Soup or salad. 23

CHICKEN MARSALA

Braised chicken breast with sauteed mushrooms and onions in a wine sauce and topped with mozzarella. Served with soup or salad and choice of potato. 16

Salads & Soups

CRANBERRY INN HOUSE SALAD

Fresh romaine, dried cranberries, candied pecans and feta cheese. Tossed with our cranberry vinaigrette dressing. 12
Add Chicken 6, Shrimp 8, Salmon 10.

BAKED FRENCH ONION

Bowl 6

CLASSIC CAESAR

Crisp romaine, tossed with our Caesar dressing, croutons and shredded asiago cheese. 12 (anchovies upon request)
Add Chicken 6, Shrimp 8, Salmon 10

SOUP DU JOUR

Cup 3 • Bowl 5

Pasta

Served with soup or salad and bread.

WILD MUSHROOM RAVIOLI

Tender fillet pasta in alfredo sauce. 19

BAKED MOSTACCIOLI

Penne pasta tossed with marinara and topped with mozzarella. Baked until bubbly. 13
Add Chicken 6, Sausage 6.

FETTUCINE ALFREDO

Pasta with our creamy Alfredo sauce. 13
Add Chicken 6, Sausage 6, Shrimp 8.

CHICKEN PARMESAN

Italian breaded chicken breast, pan fried and topped with red sauce and Italian cheeses. Served with spaghetti side. 19

SPAGHETTI & MEATBALLS

Spaghetti topped with homemade meatballs and red sauce. 13
Add Italian sausage for an additional 6

PASTA PRIMAVERA

Green pepper, red onion, tomato, mushrooms, carrots, garlic all sauteed in olive oil and tossed with pasta. 15

Sandwiches

Served with fries and coleslaw.

BOG BURGER

½ lb. fresh Certified Hereford burgers. Topped with bacon, sauteed onions and cheddar cheese on a toasted Kaiser. 10

CHICKEN SANDWICH

Grilled or crispy chicken breast with lettuce, tomato and garlic mayo. Served on toasted kaiser. 11

SHAVED PRIME SANDWICH

Slow roasted Choice prime rib piled high and served on grilled French bread with au jus. 14
Add mushrooms and onions 2.
Add mozzarella cheese. 1

FISH SANDWICH

Bluegill filet, lettuce, tomato and tartar sauce. 11

CORN BEEF BRISKET

Corn beef on marble rye. 10

REUBEN SANDWICH

Thinly sliced, topped with sauerkraut, Swiss cheese and thousand island dressing. 11



Build Your Own Pizza

10" for 9 or 14" for 14

Thin crust homemade pizza.

10" 1.25 for additional veggie toppings

1.75 for additional meat toppings

14" 1.75 for additional veggie toppings

2.25 for additional meat toppings

TOPPINGS:

Pepperoni, Italian Sausage, Canadian Bacon, Ground Beef, Bacon, Green Peppers, Onions, Mushrooms, Tomatoes, Pineapple, Black and Green Olives

Nightly Features

FRIDAY FISH FRY

Haddock deep fried or broiled and choice of potato with coleslaw and cup of soup. 12

SATURDAY NIGHT PRIME RIB

Prime rib dinner served with soup or salad and choice o potato. Queen Cut 19 | King Cut 23

8 oz Certified Hereford Filet Mignon 27

SUNDAY

Chicken Dinner 13
Chicken and Ribs 21
Half Slab Ribs 16
Full Slab Ribs 23

MONDAY NIGHT

FOOTBALL SPECIALS

TUESDAY CHEF SPECIAL

THURSDAY

Ribeye 22
Steak Barrels 20
Steak Medallions 22

Craft Beers on Tap

Blue Moon, Seasonal Leinenkugel, Keweenaw, Blonde, Red Jacket, and Widow Maker Black, Central Waters IPA Alaskan, Nut Brown Ale