



Desserts

Signature Family Dessert 10

A pot of warm, rich, chocolate fondue served with an assortment of indulgence for dunking.

Featured Desserts 5

A selection of ever changing seasonally inspired treats.



Lodge Libations

Pyrat Hurricane 9

It's a treasure of the Caribbean, made by combining the rich taste of Pyrat® Rum, Southern Comfort®, pineapple, orange and cranberry juices.

Frozen Fruit Daiquiris 8

A frozen favorite blend of Cruzan® Light Rum and Island Oasis® Fruit Puree. Available in strawberry, raspberry, wild berry, banana, mango or peach.

Cruzan Coconut Colada 8

Be reminded of a day at the beach! Cruzan Black Strap Rum, Malibu® Coconut Rum and Island Oasis Pina Colada blended to perfection. Choose a flavor for a perfect swirl. Available in strawberry, raspberry, wildberry, peach or mango.

Cool Breeze Mojito 8

Crisp and refreshing, a blend of Cruzan Light Rum, fresh squeezed lime juice and fresh mint. Available frozen or on the rocks. Try it with a flavor for a unique twist. Choose from strawberry, raspberry, mango, peach or wildberry.

Classic Margarita 10

Salt or no Salt? Frozen or on the rocks? Made just the way you like and served in our signature margarita glass that is yours to keep.

Island Margarita 9

This Sauza® Gold Tequila favorite is available on the rocks or frozen in original, strawberry, raspberry, mango or wildberry.

Black Cherry Lemonade 8

A simply refreshing blend of Jim Beam® Red Stag Black Cherry Bourbon, lemonade and cranberry juice.

Mudslide 10

A rich cool and creamy blend of Patron® XO Café, Baileys® Irish Cream, Absolut® Vodka and Island Oasis Vanilla Ice Cream.

Blue Skyy-tini 9

Cool, blue and tropical! SKYY® Infusions Pineapple Vodka, Blue Curaçao and pineapple juice.

Wolf Island 10

A Great Wolf Lodge twist on the Long Island Ice Tea.



Beverages

Soft Drinks 2.99

We offer a variety of Coca-Cola® fountain soft drinks, coffee and teas. Free refills.

Coffee and Tea 2.29

WINES Glass/Bottle

Whites

Ecco Domani® Pinot Grigio 7/28
 Dancing Bull® Sauvignon Blanc 7/28
 Kendall Jackson® Chardonnay 9/35
 Chateau Grand Traverse
 Late Harvest Riesling 8/32
 Lodge Private Label 6/24
*Chardonnay, Pinot Grigio,
 White Zinfandel*

Reds

McWilliams® Shiraz 7/28
 Mirassou® Pinot Noir 7/28
 Louis Martini® Cabernet 9/35
 Lodge Private Label 6/24
Merlot, Cabernet Sauvignon

COLD BEER 16 oz. / 20 oz.

On Tap

Bud Light® 5/6
 Bell's® Two Hearted 6/7
 Bell's Seasonal 6/7
 Samuel Adams® Cherry Wheat 6/7
 Stella Artois® 6

Domestic

Budweiser® 5
 Bud Light 5
 Coors Light® 5
 Miller Lite® 5
 Michelob® Ultra™ 5

Import/Craft

Blue Moon™ 6
 Labatt® Blue® 5
 Heineken® 6
 Corona® 6
 Crispin Brut® 6



Great Wolf Lodge

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Family Shareables

Howlin' Wolf Wings 11.5

Ten jumbo wings tossed with either traditional buffalo sauce or barbeque sauce, served with bleu cheese and celery sticks.

Quesadilla 9.5

Grilled southwestern chicken, caramelized onions, shredded cheddar and jack cheeses pressed in a flour tortilla, served with sour cream, guacamole and fresh salsa.

Mozzarella Sticks 7.5

Golden brown fried cheese with warm marinara for dipping.

Northwood's Nachos 10

Crispy corn tortilla chips piled high with shredded cheese, lettuce, olives, tomatoes and green onions. Served with sour cream, guacamole and fresh salsa.

Add chicken or seasoned beef 4

Spinach & Artichoke Dip Au Gratin 10

A creamy blend of artichokes, spinach and cheeses, baked and served with flat bread.

Tomato Bruschetta 9

Ripe Roma tomatoes, fresh garlic, sweet red onion and garden fresh basil served with extra virgin olive oil, balsamic glaze and Asiago bread chips.

Kid's Critter Collection 9

Apples, bananas, pretzels, carrots and strawberries with assorted dips.



Soup and Salad

French Onion 6

Swiss and Gruyère cheeses melted on top of our classic onion soup.

Soup of the Day 5

Caesar Side Salad 5.5

Creamy dressing, shaved Parmesan cheese, croutons and tomatoes.

House Salad 4.5

Vine ripened tomatoes, cucumbers and carrots.

ENTRÉE SALADS

* Steak and Bleu 14

Grilled tenderloin over fresh mixed greens with crispy onion straws, tomatoes, bacon and bleu cheese crumbles, tossed with bleu cheese dressing.

Greek 10

Chopped romaine, fresh herbs, imported feta cheese, Kalamata olives, tomatoes, cucumbers, sweet red onions and pepperoncinis tossed with our authentic Greek vinaigrette.

Add char-grilled chicken or sliced gyro meat 4

Cherry Chicken Salad 12

Creamy, roasted chicken salad with dried cherries on a bed of field greens with fresh tomatoes, cucumbers and extra virgin olive oil. Served with a warm seasonal muffin.

Caesar 10

Chopped romaine tossed with creamy dressing, shaved Parmesan, croutons and tomatoes.

Add char-grilled or blackened chicken 4

Lodge Burger

* Create-Your-Own Burger The Way You Want It 13

Start with a blend of 6 ounces of fresh hand formed short rib, brisket and chuck, grilled to your liking on a toasted brioche bun. Garnished with lettuce, tomato, sweet red onion and pickle. Served with French fries. *(Gluten free bun available.)*

Add up to 3 of your favorite toppings:

Cheddar cheese, bleu cheese, Swiss cheese, American cheese, jalapeño jack cheese, smoked bacon, fried jalapeños, roasted mushrooms, fire-roasted poblano peppers and onion straws.

Add additional items 1 each.



Signature Burgers

Served with your choice of fresh cut fries, sweet potato fries or a house salad.

* Buffalo Burger 12.5

Two quarter pound patties of local, 100% bison, grilled to your liking and topped with bacon and cheddar cheese.

* Sliders 9.5

Three all beef sliders with American cheese, caramelized onions and stone ground dijonnaise sauce.

Sandwiches

Served with your choice of fresh cut fries, sweet potato fries or a house salad.

Wiley Wrap 9.5

Blackened chicken, romaine lettuce, sweet red onion, Asiago cheese and creamy Caesar dressing rolled in a garlic-herb tortilla.

French Dip 10

Freshly shaved roast beef on fresh bread with caramelized onions and Swiss cheese, served with traditional au jus.

Grilled Chicken and Mozzarella 10.5

Toasted ciabatta with vine ripened tomatoes, pesto, fresh mozzarella and balsamic glaze.

Mediterranean Gyro 10

Seasoned grilled chicken or sliced gyro meat on grilled flatbread with lettuce, tomato, sweet red onion and Greek tzatziki sauce, served with feta cheese and pepperoncinis.

Fish Tacos 12

Blackened tilapia, flour tortillas, fresh pineapple-cilantro salsa, lettuce, tomato and cum-in-lime sour cream.

Turkey Club Flatbread 9.5

Roasted turkey breast, smoked bacon, cheddar cheese, lettuce and tomato, served with a caper-dill mayonnaise on a fresh baked flatbread.

Pulled Pork 9.5

An individual kettle of slow roasted pork, barbeque sauce, cole slaw and a stack of fresh mini buns to build this southern staple the way you like it.

Side Items

French Fries 4

Sweet Potato Fries 4

Cole Slaw 4

House Rice 4

Seasonal Vegetables 4

Loaded Baked Potato 5

Mac n Cheese with Parmesan Crust 5



Entrees

Available after 5:00 p.m.

Michigan Whitefish 16 *(Prepared one of three ways.)*

- Beer battered fish fry with tartar sauce, fresh cut fries and cole slaw.
- Blackened with pineapple salsa, fresh vegetables and house rice.
- Sautéed with lemon-almond butter, fresh vegetables and house rice.

Cherry Chicken Marsala 15

A taste of Traverse City in a classic inspired dish, features sautéed chicken, cherries and sweet wine served over a bed of linguini.

Steak Tips 18

Beef tenderloin tips sautéed with onions, mushrooms and brandy, served with house rice.

Slow Cooked Ribs 12, 16, 20

Tender, fall off the bone ribs are slow cooked and finished on the grill for the perfect amount of char, served with fresh cut fries and house slaw. Offered at 4, 6 and 8 bones.

* Cherry Barbeque Salmon 19

Fresh Atlantic salmon, char-grilled with Brownwood Farms™ cherry barbeque sauce, served with fresh vegetables and house rice.

* New York Strip Steak 25

12 oz. center cut, char-grilled and served with fresh vegetables. (GF)

Mac n Cheese 16

Smoked bacon, Andouille sausage and Parmesan crust.

Signature Fajitas 17

Char-grilled chicken or steak, served with house rice, twice fried beans and everything you need to build a slammin' fajita.



**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.*