



**STARTERS**

	<b>JUMBO CHICKEN WINGS</b> .....	<b>13</b>
	With celery, carrots, blue cheese or ranch and your choice of Buffalo, BBQ, or teriyaki sauce	
	<b>FIRECRACKER SHRIMP</b> .....	<b>12</b>
	Tempura fried shrimp drizzled with Sriracha aioli	
	<b>WISCONSIN WHITE CHEDDAR CHEESE CURDS</b> .....	<b>9</b>
	Beer battered and fried golden, served with ranch and Sriracha aioli	
	<b>JUMBO SHRIMP COCKTAIL</b> .....	<b>16</b>
	Five jumbo gulf shrimp with house-made cocktail sauce and lemon	
	<b>FRESH GUACAMOLE</b> .....	<b>11</b>
	House-made with fresh avocados, lime juice, cilantro and onion, served with fresh tortilla chips	
	<b>OVEN BAKED NACHOS</b> .....	<b>11</b>
	Fresh tortilla chips topped with olives, jalapeños, tomatoes, onion, colby-jack cheese, sour cream, guacamole and salsa - <i>add chicken or beef for \$3</i>	
	<b>MAHI FINGERS</b> .....	<b>11</b>
	Lightly battered mahi-mahi, fried golden and served with house-made tangy tarter sauce	

**SOUPS & SALADS**

*Add grilled salmon, shrimp or chicken for \$6*

	<b>SOUP DU JOUR</b> .....	<b>4 CUP/6 BOWL</b>
	<b>FRENCH ONION SOUP</b> .....	<b>7 BOWL</b>
	<b>CLASSIC CAESAR</b> .....	<b>9</b>
	Crisp romaine, parmesan, croutons and creamy Caesar dressing	
	<b>LEMON ARUGULA</b> .....	<b>10</b>
	Toasted almonds, parmesan, cherry tomatoes and lemon vinaigrette	
	<b>CLASSIC STEAK SALAD</b> .....	<b>16</b>
	Grilled sirloin steak, fries, egg, cheddar cheese, tomatoes and red onion	
	<b>BERRY CHICKEN SALAD</b> .....	<b>16</b>
	Greens, grilled chicken, fresh berries, candied walnuts, feta cheese and red onion	
	<b>GARDEN SALAD</b> .....	<b>8</b>
	Mixed greens, tomatoes, cucumbers, black olives, carrots, croutons and red onion	
	<b>QUINOA &amp; MESCLUN SALAD</b> .....	<b>13</b>
	Mesclun greens with a house-made quinoa sweet potato burger and an over-easy fried egg	

**DRESSING CHOICES**

House Vinaigrette, Ranch, Blue Cheese, Italian, Thousand Island, French and Berry Vinaigrette



---

## SANDWICHES

---

Served with choice of one side

Gluten free bread available |  Substitute a quinoa burger for a vegetarian option

- STUFFED GRILLED CHEESE & SOUP**.....9  
Your choice of cheese, applewood smoked bacon and tomato on Texas toast. Served with a cup of soup du jour
- OPEN-FACED MEATLOAF STACKER**.....11  
Sliced meatloaf atop garlic Texas toast with mashed Yukon golds and savory beef gravy
- CLASSIC TUNA MELT**.....12  
Tuna salad and melted Swiss cheese served on an English muffin toast
- MAPLE BACON & TURKEY PANINI**.....12  
Roast turkey, maple bacon, smoked gouda cheese, caramelized onions and apple butter on cranberry bread
-  **PESTO CAPRESE PANINI**.....12  
Basil pesto, sliced tomatoes, fresh mozzarella and baby arugula between focaccia slices
- FRENCH DIP**.....13  
Shaved ribeye piled on a French roll with melted provolone, served with hot au jus for dipping
- NORTHLAND CHEESE BURGER**.....13  
Angus burger, choice of cheese, applewood smoked bacon, lettuce, tomato, onion, pickle
- EAST END BURGER**.....14  
Half pound prime grilled burger, sautéed mushrooms, onions, provolone cheese and Thousand Island dressing on an English muffin toast

---

## SIDE ITEMS

---

French Fries | Sweet Potato Fries | Fresh Fruit | Vegetable Du Jour | Potato Du Jour  
Coleslaw | Tater Tots | Rice Pilaf | House Cut Fries \$2

 Vegetarian |  Gluten Free |  Contains Nuts



---

## ENTRÉES

---


*Served with soup du jour or side salad*

- FISH & CHIPS**.....19  
Whole beer battered walleye, house-made tartar sauce and French fries
-  **TRADITIONAL MINNESOTA WALLEYE**.....24  
Broiled or deep fried and served with brown butter
- CHICKEN & ARTICHOKE PICATTA**.....24  
Boneless breast of chicken sautéed with artichokes, mushrooms, capers & white lemon sauce, rice pilaf and vegetable du jour
-  **ATLANTIC SALMON**.....25  
Grilled or blackened, served with lemon, rice pilaf and vegetable du jour
- SHRIMP & SCALLOPS BARSAC**.....32  
Jumbo gulf shrimp and Atlantic sea scallops broiled with lemon butter, white wine and toasted panko bread crumbs, served with polenta and grilled asparagus

---

## FROM THE BUTCHER BLOCK

---


-  **HAND CUT RIBEYE**.....28  
14 oz Angus ribeye, grilled and served with a baked potato and vegetable du jour
-  **GRILLED FILET MIGNON**.....35  
Center cut Angus fillet seasoned and grilled to perfection, served with a baked potato and vegetable du jour

---

## PASTA

---

*Gluten free pasta available  
Add grilled salmon, shrimp or chicken for \$6*

-  **ALFREDO PRIMAVERA**.....18  
Seasonal vegetables tossed with rich alfredo cream sauce and parmesan cheese on top of linguine
- ORECCHIETTE PARMA ROSA**.....21  
Pasta tossed in a house-made pink sauce with sundried tomatoes, fresh basil, crispy prosciutto and parmesan cheese
- ROASTED WILD MUSHROOM AND GARLIC SHRIMP LINGUINI**.....24  
Served with garlic butter and red chili oil