

DINNER SALADS & SOUP

SOUP OF THE DAY - Ask your server for our scratch-made selection.

Cup \$ 3.95 Bowl: \$ 4.95

HOUSE GREENS - With fresh garden vegetables, homemade croutons and your choice of dressing. \$ 4.50

SOUP AND GREENS – Bowl of soup, house greens and a basket of bread. \$ 8.95

LYONNAISE - Baby spinach, bacon, boiled eggs, croutons and warm dressing. \$ 4.95

CLASSIC CAESAR - Served in a parmesan cup. \$ 6.50

DRESSING SELECTIONS:

Ranch ~ Bleu Cheese ~ Raspberry Vinaigrette ~ French ~ Maple-Dijon ~ Italian

ENTRÉE SALADS

SERVED WITH WARM BREAD

BLUEFIN - Entrée-size salad of spring greens, fresh vegetables, homemade croutons and choice of dressing. \$ 7.50

CAESAR - Entrée-size salad of crisp romaine tossed with our homemade Caesar dressing, served in a Parmesan cup. \$ 9.95

Top any salad with your choice of the following:

ADD HOUSE-SMOKED CHICKEN BREAST \$ 3.95
ADD GRILLED TUNA STEAK \$ 9.95
ADD PAN-ROASTED DUCK BREAST \$10.95
ADD SHRIMP SKEWER \$ 9.95

FIELD AND FOWL - Greens tossed with aged Bleu Cheese, apples, green onions, sliced almonds, tangerine segments, and raspberry vinaigrette.

TOPPED WITH HOUSE-SMOKED CHICKEN BREAST \$12.95
TOPPED WITH PAN-ROASTED DUCK BREAST \$16.50

An 18% gratuity is assessed for parties of seven or more.
Our servers are knowledgeable about our complete ingredient list. Please ask for details.

PLATES FOR SHARING

FISH PLATE – Harvested locally, cured and smoked in our kitchen.
Served with Gjetost -creamy Norwegian goat cheese- and apples. \$10.50
Ask your server about which wild fish species we have smoked for you.

WALNUT CRUSTED BRIE with warm cinnamon fried apples and dried cranberries. \$11.95

CHEESY CRAB & ARTICHOKE stuffed portabella mushroom cap. \$ 9.95

ARTISAN CHEESES - Widmer 4-year aged WI Cheddar,
Gjetost-a Norwegian homestyle goat cheese,
St. Pete's 5-year aged MN Bleu Cheese, fresh fruit. \$10.95

SEAFOOD MARTINI - Chilled poached shrimp and king crab
with lemons and traditional cocktail sauce. \$15.95

ALL WITH OUR SIGNATURE SAUCES

BAY CHICKEN WINGS - Maple-Chipotle BBQ, HOT 'n SPICY or Sweet Chile

10 wings...\$10.50

20 wings...\$16.50

50 wings...\$29.95

BEER-BATTERED ONION RINGS \$ 6.95

WHITE CHEDDAR CHEESE CURDS with spicy mesquite sour cream. \$ 8.50

SIDES:

COLESLAW: \$ 1.95

SALSA, BBQ SAUCE, DRESSINGS, ETC: \$.75

ROSEMARY GOLD POTATOES OR WILD & BROWN RICE PILAF:

CHEF'S VEGETABLE OF THE DAY: \$3.00

FRIES: SMALL \$ 1.95 LARGE: \$ 3.95

BASKET OF WARM BREAD: \$ 3.50

SMALL \$3.00; LARGE \$6.00

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BURGERS

SERVED WITH YOUR CHOICE OF FRIES, COLESLAW OR FRESH FRUIT

BAY BURGER - Angus patty charbroiled and served with lettuce, tomato and onion on a COHO whole wheat Kaiser. \$ 9.95

NOT YOUR "RUN OF THE MILL" BACON CHEESEBURGER

BREAKER BURGER - Angus patty, charbroiled and topped with melted 4-year aged WI Cheddar and apple-smoked bacon on a COHO whole wheat Kaiser. \$10.95

BLACK AND BLEU BURGER - Angus patty seasoned with plenty of blackening spice and charbroiled. Topped with melted 5-year aged Minnesota Bleu Cheese on a COHO whole wheat Kaiser. \$10.95

CARLTON PEAK BURGER - Angus patty charbroiled and topped with SUMMIT-infused onions, melted 5-year aged MN Bleu Cheese, apple-smoked bacon and balsamic syrup on a COHO whole wheat Kaiser. \$11.50



GARDEN BURGER - A homemade mix of chopped veggies, bread crumbs and fresh herbs; pan-fried and served on a COHO whole wheat Kaiser with roasted red pepper aioli, baby spinach and tomato. \$ 8.95

BURGERS' ADD-ONS:

<i>American, Swiss or Provolone Cheese</i>	\$ 1.00
<i>4-year aged WI Cheddar or 5-year aged MN Bleu</i>	\$ 2.00
<i>Cajun Seasoning</i>	\$ 1.00
<i>Apple-Smoked Bacon</i>	\$ 2.00
<i>Sweet Balsamic Glaze</i>	\$ 0.50
<i>Home-made BBQ Sauce</i>	\$ 0.75
<i>Summit Fried Onions</i>	\$ 1.00

CHECK OUT OUR BLUEFIN SLIDERS ONLY \$1.25 EACH

ADD CHEESE	\$0.50
ADD FRIES	\$1.95

We use ONLY Zero Trans Fat Frying Oil

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Split burger and sandwich plates will be charged \$2.00

SANDWICHES & WRAPS

SERVED WITH YOUR CHOICE OF FRIES, COLESLAW OR FRESH FRUIT

- NEW WORLD TUNA SANDWICH – 8 oz. Grilled Yellow fin tuna steak served open faced on warm ciabatta, crisp romaine, sweet red onion and drizzled with sun-dried tomato and fresh basil aioli. \$13.95
- WALLEYE SANDWICH OR WRAP - Breaded Canadian Walleye on a wild rice hoagie or in a garden vegetable tortilla with lettuce, tomato, red onion and lemon-dill tartar. \$12.95
- BBQ PORK - Smoked and roasted until tender, pulled and tossed in our Maple-Chipotle BBQ sauce. Served on a COHO whole wheat Kaiser with homemade coleslaw and sweet pickles. \$ 9.95
- MESQUITE TURKEY SANDWICH OR WRAP - Smoked turkey on COHO spinach & parmesan bread or in a garden vegetable tortilla with Provolone, fire-roasted red pepper aioli, lettuce and tomato. \$ 9.95
- B L T SANDWICH OR WRAP – Thick sliced apple-smoked bacon, fresh green leaf lettuce and tomato with honey-dill aioli on COHO multigrain or in a garden vegetable wrap. \$ 8.50
- CHICKEN CAESAR WRAP – Crisp romaine tossed in our homemade Caesar, along with our house-smoked chicken, ripe tomatoes and parmesan cheese inside of a garden vegetable tortilla. \$ 9.95
- SMOKEHOUSE CHICKEN – Smoked in house chicken breast topped with aged Cheddar, bacon, and beer-battered onion rings. Smothered with our home-made BBQ sauce and served on ciabatta bread. \$11.95
- STEAK AND PORTABELLA MELT – Grilled 5 oz. Blade steak with Swiss cheese, burgundy portabella strips, and fried hay stack onions on toasted ciabatta bread. \$13.50
- KOBE REUBEN – Thinly shaved Kobe corned beef served between two slices of COHO Rye with Swiss, sauerkraut and homemade Thousand Island. \$10.95
-  SPROUTS WRAP – Boursin cheese smeared on a garden vegetable tortilla and filled with greens, sprouts, cucumbers, tomatoes and black olives. \$ 7.95

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FISH & SEAFOOD

SERVED WITH WILD & BROWN RICE PILAF, ROSEMARY GOLD POTATOES OR FRIES,
CHEF'S VEGETABLE AND WARM BREAD

COQUILLES ST. JACQUES – JUMBO sea scallops sautéed with shallots, garlic,
wild mushrooms & finished with a champagne and cream reduction. \$24.95

HAND-BREADED SHRIMP – 5 Jumbo Gulf shrimp flash fried and served with your choice
of potato or wild rice pilaf, fresh vegetables and tartar or classic cocktail sauce. \$22.95

JUMBO ALASKAN KING CRAB LEGS – Rich and tasty, steamed and served
with drawn butter.

One Pound: \$30.95

Two Pounds: \$45.95

*We specialize in offering the freshest fish available, so please ask your server for the most
current listing of availability.*

Order fish the way YOU want it:	Walleye	Halibut	All Salmon
<i>Lemon-Pepper & White Wine Broiled</i>	\$23.95	\$24.95	\$22.95
<i>Hand-breaded and Fried</i>	\$23.95	\$24.95	\$22.95
<i>Pan-Roasted with Dill Cream Sauce, Cucumber-Tomato Relish or Cranberry Chutney</i>	\$23.95	\$24.95	\$22.95

PORK & POULTRY

SERVED WITH WARM BREAD

HICKORY SMOKED BABY BACK RIBS – with maple-chipotle BBQ sauce.

Served with rosemary gold potatoes and sweet corn or Chef's vegetable.

Full Rack: \$24.95

Half Rack: \$18.95

TARRAGON CHICKEN – 10 oz. bone-in tarragon rubbed chicken breast,
oven-roasted and covered with our champagne and tarragon cream sauce.

Served over a bed of baby spinach and wild & brown rice pilaf
with Chef's vegetable.

\$17.95

CARAMEL-APPLE PORK PORTERHOUSE – 14 oz. chop lightly seasoned and
broiled to medium. Topped with our version of caramel-apple sauce;
served with rosemary gold potatoes and Chef's vegetable.

\$20.95

PAN-ROASTED DUCK BREAST - Marinated jumbo breast of duck nested
on a bed of wild & brown rice pilaf and fresh vegetables. Served with
cranberry chutney and béarnaise sauce.

\$19.95

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Split entrée plates will be charged \$4.95

CHAR-BROILED STEAKS & WILD GAME

SERVED WITH WARM BREAD, CHEF'S VEGETABLE AND YOUR CHOICE OF
ROSEMARY GOLD POTATOES, WILD & BROWN RICE PILAF OR FRIES

<u>BONE-IN New York Strip</u> - 16 oz. cut	\$33.95
<u>Bone-in Ribeye</u> - 20 oz. cut	\$40.95
<u>Porterhouse</u> - 18 oz. cut	\$34.95
<u>BLACK & BLEU SIRLOIN</u> - 8 oz. top sirloin, seasoned with blackening spice and broiled to your liking. Smothered with our aged Minnesota Bleu Cheese sauce.	\$24.95
<u>Petite Filet</u> - 8 oz. cut	\$38.95
<u>Bone-in Filet Mignon</u> - 12 oz. "KING" cut	\$47.95

ENHANCE YOUR STEAK WITH ONE OF OUR ACCOMPANIMENTS: \$2 EACH

BÉARNAISE ~ HERBED BUTTER & GOLDEN HAY-STACK ONIONS ~ BLACK & BLEU
~ BURGUNDY PORTABELLA MUSHROOM STRIPS ~ TOFTE DYNAMITE CHILI BUTTER

COMBINATIONS

CHOOSE YOUR FAVORITE DINNER AND ADD ANY OF THE FOLLOWING:

<u>SCALLOPS</u> in Champagne Cream Sauce	\$16.95
One pound of <u>ALASKAN KING CRAB</u>	\$24.95
<u>CANADIAN WALLEYE</u> the way you like it	\$12.95

PASTAS

SERVED WITH WARM BREAD



<u>TOMATO BASIL GNOCCHI</u> – Potato dumplings tossed with vine ripe tomatoes, fresh basil, shallots, artichoke hearts, pine nuts and finished with fresh mozzarella and Parmesan cheese.	\$15.50
<u>NORTHWOOD'S SCAMPI</u> – Jumbo shrimp sautéed with red peppers, artichoke hearts and spinach in thyme & juniper compound butter and served on a bed of fettuccini pasta	\$19.95
<u>CHICKEN OR SHRIMP ALFREDO</u> – Your choice sautéed with red peppers, spinach, artichoke hearts and shallots. Tossed in creamy garlic Alfredo and fettuccini pasta	\$18.95

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