

LUNCH SALADS & SOUP

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

Cup:\$ 3.95 Bowl:\$ 4.95

LAKE SUPERIOR FISH CHOWDER - Our chowder starts with fresh lake fish, veggies, potatoes and is finished with fire roasted corn salsa.

Cup:\$ 3.95 Bowl:.....\$ 5.50

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

CHOWDER AND GREENS - Bowl of Lake Superior Fish chowder, house greens and a basket of bread. \$ 9.95

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.

\$ 8.95

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

\$ 10.95

Top any salad with your choice of the following:

ADD HOUSE-SMOKED CHICKEN BREAST

\$ 5.95

ADD GRILLED TUNA STEAK

\$10.95

ADD PAN-ROASTED DUCK BREAST

\$12.95

ADD SHRIMP SKEWER

\$11.95

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

TOPPED WITH HOUSE-SMOKED CHICKEN BREAST

\$13.95

TOPPED WITH PAN-ROASTED DUCK BREAST

\$16.50

An 18% gratuity is included for parties of 7 or more.

Our servers are knowledgeable about our complete ingredient list. Please ask for details.

ALL SPLIT LUNCH PLATES WILL BE CHARGED \$2.00

PLATES FOR SHARING

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

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

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...\$10.95

20 wings...\$16.95

40 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

FRIES: SMALL \$ 1.95 LARGE \$ 3.95

BASKET OF WARM BREAD \$ 3.95

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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 whole wheat Kaiser. \$10.95

NOT YOUR "RUN OF THE MILL" BACON CHEESEBURGER

BREAKER BURGER - Angus patty, charbroiled and topped with melted aged Cheddar and apple-smoked bacon on a whole wheat Kaiser. \$11.95

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 whole wheat Kaiser. \$11.95

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 whole wheat Kaiser. \$12.95

 GRILLED PORTABELLA BURGER - Marinated Portabella mushroom cap grilled and topped with Provolone cheese, fresh spinach and sautéed red onions on a whole wheat Kaiser. \$ 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>	\$ 0.50
<i>Apple-Smoked Bacon</i>	\$ 1.50
<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

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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 honey-dill aioli. \$14.95
- 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. \$13.95
- BBQ PORK - Smoked and roasted until tender, pulled and tossed in our Maple-Chipotle BBQ sauce. Served on whole wheat Kaiser with homemade coleslaw. \$ 9.95
- MESQUITE TURKEY SANDWICH OR WRAP - Smoked Mesquite turkey served on black bean & pepper bread or in a garden vegetable tortilla with Provolone, fire-roasted red pepper aioli, lettuce and tomato. \$ 10.95
- B L T SANDWICH OR WRAP – Thick sliced apple-smoked bacon, fresh green leaf lettuce and tomato with honey-dill aioli on multigrain bread or in a garden vegetable wrap. \$ 9.50
- 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. \$ 10.95
- 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. \$12.95
- 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
-  SPROUTS WRAP – Herbed cream cheese smeared on a garden vegetable tortilla and filled with greens, sprouts, cucumbers and tomatoes. \$ 7.95

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