

Appetizers

Cheesy Spinach & Artichoke Dip

Warm French toast points \$8

Hazelnut Brie

Herbed cranberry chutney & warm bread \$13

Two-Way Salmon toasts \$10

Great Lakes Fish Sampler

House smoked lake trout, home cured salmon gravlax & local apple slices \$12

Hereford Tenderloin Tips

Horseradish cream & Béarnaise \$12

Bay Wings

Hot 'n Tangy, Garlic Parmesan, Maple-Chipotle BBQ, Sweet Chili Soy, Napalm Extra Hot \$13/10 OR \$24/20 wings

Soups & Salads

Homemade soup of the day

Cup \$3 Bowl \$5

Minnesota wild rice & duck chowder

Cup \$5 Bowl \$7

Organic Baby Greens

Garden vegetables, homemade croutons & choice of dressing \$4

Peppercorn Ranch, Bleu cheese, French, Raspberry or Maple Dijon Vinaigrette

Classic Caesar

Hearts of romaine, Caesar dressing, homemade croutons & Parmesan cheese \$4

Sandwiches

Served with French fries or fresh fruit

Walleye Po'Boy

Lemon & pepper broiled OR battered & fried, lettuce, tomato & onion, caper tartar on a wild rice hoagie \$14

Prime Rib Dip

Shaved Hereford beef prime rib, Swiss cheese on a rustic French baguette with Au jus \$11

House Smoked & Pulled Pork Shoulder

Maple-chipotle BBQ on a warm brioche roll \$10

Mesquite Turkey Club

Marble rye bread, smoked bacon, WI Cheddar cheese & roasted red pepper with mesquite mayonnaise \$11

Entrée Salads

Served with a basket of warm multi-grain bread

Northern Lights

Baby spinach, duck leg confit, dried cranberries, toasted hazelnuts, local aged Bleu cheese & orange-cranberry vinaigrette \$15

Harvest Squash Salad

Candied squash, grapes, toasted pumpkin seeds, Bleu cheese & maple-Dijon vinaigrette \$15

Bluefin Classic Caesar

Garden hearts of romaine, homemade croutons, shaved Parmesan \$10

With grilled flank steak \$20

With grilled chicken \$16

Entrées

All entrées are served after 5pm

8oz Hand Cut Hereford Filet Mignon

Guinness & green peppercorn cream with smashed red skin potatoes & broccolini \$35

Cider Brined Pork Ribeye

Apple-rosemary chutney, smashed red skin potatoes & Chef's vegetable \$20

Chicken Scaloppini

Wild mushrooms, leeks, rosemary with smashed red potatoes & broccolini \$19

Seared Duck Breast

Herbed cranberry chutney & Béarnaise, calico grain pilaf & Chef's vegetable \$26

6oz Grilled Angus Flank Steak

Hay stack onions, beef demi-glace, smashed red potatoes & broccolini \$20

Salmon en Papillote

Zucchini, carrots, red peppers & new potatoes \$23

Herb Crusted Canadian Walleye

With calico grain pilaf & Chef's vegetable \$24

Seared Fresh Golden Trout

Capers, brown butter, wild calico grains & broccolini \$23

Coquilles St. Jacques

Sea scallops, Champagne cream sauce with wild mushrooms, wild calico grains & broccolini \$25

Salmon OR Chicken Fettuccini Alfredo

Red peppers & baby spinach \$19

Seafood Fettuccini

Baby shrimp, scallops, pancetta, fresh basil, toasted pine nuts, leeks, lemon, white wine & olive oil \$17

Ziti Pasta

Baby spinach & mushrooms \$12

Burgers

Served with French fries or fresh fruit

Build a Burger Starting at \$8

1/3 pound fresh Minnesota grown beef embellished the way you like it on a warm brioche roll. **For \$1 each add:**

- Lettuce, tomato & onion
- Balsamic reduction
- Sautéed mushroom
- Summit infused & caramelized onions
- American cheese
- Swiss cheese
- 4-year aged Wisconsin Cheddar cheese
- 5-year aged Minnesota St. Pete Bleu cheese

Summit Burger

Aged MN Bleu cheese, apple wood smoked bacon & caramelized onions, LTO & balsamic reduction on a warm brioche roll \$12

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

All SPLIT entrées will be charged additional \$4.50