

STARTERS

GLUTEN FREE crackers available upon request for an additional \$2

SMOKED FISH PLATTER \$15.5

salmon smoked in house, pickled vegetables, horseradish cream cheese, fresh greens, assorted crackers

V ARTISAN CHEESE PLATE \$15.5

St. Andre brie cheese with rum soaked raisins & ginger purée, Manchago cheese with mission fig mustard purée, pistachio crusted goat cheese with truffle honey, assorted crackers

WILD GAME CHARCUTRIE PLATTER \$14.5

smoked goose breast, duck rillettes, venison summer sausage, wild boar salami, lingonberry jam, stout mustard, cranberry stilton cheese, assorted crackers

MUSHROOM BRUSCHETTA \$12.5

toasted baguette, soft goat cheese spread, sautéed mushrooms & soft-cooked egg

Gf SCALLOPS AND PORK BELLY \$16.5

pan-seared wild caught sea scallops, slow cooked Minnesota sourced pork belly, stilton cranberry and sage polenta, balsamic reduction, micro greens

BEER BATTER FRIED SHRIMP \$12.5

wild caught shrimp battered with a locally crafted beer, garlic & chili aioli, jicama & pepper slaw

V ARTICHOKE, SPINACH & KALE DIP \$10.5

blend of artichoke hearts, fresh bell peppers, baby spinach, baby kale, parmesan, cheddar and toasted baguette points

V QUINOA FALAFELS \$11.5

marinated tomatoes, baby lettuce, grilled baguette points, honey cilantro greek yogurt sauce

CHICKEN WINGS \$13.5/10 \$25/20

deep-fried and served with Buffalo or BBQ sauce, buttermilk dill or bleu cheese dressing, carrot & celery sticks

Gf GRILLED TENDERLOIN SKEWER \$14.5

glazed with house made BBQ sauce, bleu cheese, scallions

V SALADS & SOUPS

HOUSE SALAD small \$4 large \$8

artisan lettuce, fresh seasonal vegetables, home-made croutons, choice of dressing prepared in house

bleu cheese, buttermilk dill ranch, french, lingonberry & balsamic vinaigrette, orange & coriander vinaigrette

CAESAR SALAD small \$4 large \$8

romaine lettuce, home-made croutons, parmesan cheese, house Caesar dressing

GF PUMPKIN & QUINOA SALAD \$11.5

roasted pumpkin, quinoa, feta cheese, onions & roasted pumpkin seeds tossed in orange coriander vinaigrette, side of artisan baby lettuce

GF JICAMA & STRAWBERRY SALAD \$10.5

artisan lettuce, jicama, goat cheese, toasted pecans, strawberries, red onions tossed in lingonberry & balsamic vinaigrette

DUCK & WILD RICE CHOWDER \$8.5

Minnesota harvested wild rice, carrots, onions and cream

ADD TO ANY SALAD

OR ENTREE

grilled chicken breast \$6.5

sautéed wild caught shrimp \$11.5

grilled tenderloin skewer \$12.50

sautéed mushrooms and garlic \$4.5

grilled salmon \$12.5

eggs \$4.5

We are proud to partner with Minnesota farmers, producers, and artisans to provide us the ability to offer you a vast array of local ingredients.

Caribou Cream, Lutsen, MN – maple syrup

Temperance Valley Farm, Tofte, MN – vegetables

Tofte General Store, Tofte, MN - sausage

Dock Side Fish Market, Grand Marais, MN – fish

Elfin's Bakery, Grand Marais, MN - dessert

Minnestalgia, McGregor, MN - wild rice

Wild Acres Game Farm, Pequot Lakes, MN – turkey

Bent Paddle Brewery, Duluth, MN - beer

Summit

Brewery, Saint Paul, MN - beer

Au Bon Canard Farm, Caledonia, MN - duck

Forest

Mushroom Inc., Saint Joseph, MN – mushrooms Thousand Hills

Cattle Company, Cannon Falls – grass fed beef

Yker Acres, Wrenshall, MN - Pork

PASTA

GLUTEN FREE pasta available upon request for an additional \$2.5

SHRIMP GNOCCHI \$25.5

wild caught shrimp sautéed with green peas, cherry tomatoes, aged parmesan, regionally grown oyster & shiitake mushrooms tossed in wine butter & fresh thyme

Wine: Chardonnay, Matchbook, California \$11/\$41

V PASTA VERDE \$20.5 with grilled chicken \$26.5

black pepper fettuccine, sugar snap peas, edamame, shaved fennel, baby kale, fresh mint, fresno peppers, parmesan cream and a poached egg

Wine: Sauvignon Blanc, Starborough, New Zealand \$8/\$34

GF BURGERS & SANDWICHES

choice of french fries, fresh fruit or made in house BBQ potato chips

GLUTEN FREE BUN available upon request for an additional \$2.5

Go local by requesting 100% grass fed ground beef from Thousand Hills Cattle Co. in Cannon Falls, Minnesota –add \$3

HOUSE BURGER \$12.5

half pound beef burger, baby greens, fresh tomatoes, red onion

SUMMIT BURGER \$15.5

half pound beef burger, bleu cheese, bacon, balsamic reduction, baby greens, fresh tomatoes, Summit EPA infused onion (*gluten free with no infused onions*)

WILD ACRES FARM TURKEY BURGER \$13.5

fresh Minnesota free range turkey with chili peppers, sriracha aioli, fresh tomatoes, cilantro

QUINOA FALAFEL SANDWICH \$12.5

V home-made quinoa falafel, baby greens, tomatoes, onions, cucumbers, honey cilantro greek yogurt

FRESH CATCH OF THE DAY SANDWICH \$13.5

pan-seared fish fillet, home-made tartar, fresh onions, baby greens

MESQUITE TURKEY SANDWICH \$12.5

roasted & shaved turkey, mesquite aioli, provolone cheese, wild rice & cranberry bread

CUBAN SANDWICH \$12.5

sliced ham, citrus roasted pork loin, provolone cheese, Dijon mustard aioli, pepperoncinis, fresno chili peppers, pickles

REUBEN SANDWICH \$12.5

slow cooked corned beef, Vienna sauerkraut, baby swiss cheese, Russian dressing, marble rye

CREOLE CHICKEN SANDWICH \$12.5

grilled cajun chicken breast, mustard remoulade, baby greens, fresh tomato

FISH & SEAFOOD

GF WILD CAUGHT ATLANTIC SALMON \$27.5

wild mushroom crusted and pan-seared salmon fillet, roasted garlic risotto, oven roasted carrots, pearl onions, creamed spinach & horseradish purée

Wine: Pinot Noir, Jargon, Napa California \$8/\$34

CORNMEAL CRUSTED LAKE SUPERIOR TROUT \$27.5

Minnesota harvested wild rice, cherry tomatoes, heircot vert, Piccata sauce

Wine: Pinot Grigio, Torre di Luna, Italy \$8/\$34

COQUILLE ST JACQUES \$29.5

wild caught sea scallops pan-seared in a champagne cream sauce, salmon roe, sugar snap peas, fennel, Minnesota harvested wild rice pilaf

Wine: Chardonnay, Bourgogne Réserve, Bouchard Père & Fils, France \$13/\$49

STEAK & FOWL

8 oz DUCK BREAST \$30.5

GF pan-seared duck breast sourced locally from Au Bon Canard Farm in Caledonia Minnesota, stilton cranberry and sage polenta, mushroom tomato ragout, baby kale, roasted carrots, gastrique

Wine: Pinot Noir, Duck Pond, Oregon \$11/\$45

GF 8 oz FILET MIGNON \$35.5

peppercorn crusted and grilled filet mignon, morel and lobster compound butter, parmesan mashed potatoes, haircot vert

Wine: Malbec, Padrillos, Argentina \$8/\$34

12 oz RIBEYE \$32.5

grilled ribeye, bordelaise sauce, parmesan mashed potatoes, sugar snap peas & summer squash

Wine: Cabernet Sauvignon, Hess Select, Sonoma California \$10/\$41

BONE-IN PORKLOIN \$25.5

Pan-seared Yker Acre Farms pork, ivory lentils, bacon lardons, baby kale, onion, oven roasted carrots, green apple, Dijon maple sugar glaze

Wine: Zinfandel, Ravenswood, California \$8/\$34

HALF ROASTED AMISH CHICKEN \$25.5

pan-seared bone-in chicken, honey ginger balsamic glaze, Minnesota harvested wild rice, shaved fennel, mandarin orange segments and oven roasted carrots

Wine: William Hill Chardonnay, California \$8/\$34

ADD TO ANY ENTRÉE

four sautéed wild caught shrimp \$11.5

pan-seared wild caught sea scallops \$14.5

GF Gluten Free **V** Vegetarian