
STARTERS

MINNESOTA DUCK QUESADILLA 17 • Wild Rice, Pepper Jack Cheese, Cranberry Gastrique, Maple Cream

SESAME TEMPURA SHRIMP 16 • Ginger Soy Greens, Sweet Chili Sauce

CHICKEN WINGS 16/10 wings...26/20 wings • 10 Wings: Dry Rub, Buffalo, or Spicy BBQ Sauce with Buttermilk Dill Ranch or Bleu Cheese Dressing

HOUSE MADE BBQ CHIPS (GF) 9 • Served with Maple Sour Cream Sauce

PARM FRITES 9 • Parmegiano Reggiano, Fresh Thyme, Rosemary, Summer Savory Herbs, Truffle Aioli

ARTICHOKE & SPINACH DIP 14 • Artichoke Hearts, Fresh Bell Peppers, Baby Spinach, Kale, Parmesan, Cheddar, Toasted Baguette Points • Gluten Free Crackers Available Upon Request for an Additional \$2

CHEESE CURDS 13 • House Made Beer Mustard Sauce

BURGERS & SANDWICHES

***HOUSE BURGER** 13 • Baby Greens, Tomato, Red Onion
• Served with Choice of French Fries, Fresh Fruit, or Home-Made BBQ Chips
• Additional Toppings: Cheese-1, Bacon-2, *Fried Egg-2, Grilled Onions-1

***KOBÉ KIMCHI BURGER** 19 • Half Pound Certified Kobe Beef, Spicy Kimchi, Lettuce, Tomato, Onion, Sweet Soy Glaze
• Served with Choice of French Fries, Fresh Fruit, or Home-Made BBQ Chips

SOUTHWEST BLACK BEAN BURGER (VEG) 14 • Bell Peppers, Smoked Gouda, Avocado, Baby Greens
• Served with Choice of French Fries, Fresh Fruit, or Home-Made BBQ Chips

CHICKEN MOZZARELLA & AVOCADO SANDWICH 16 • Grilled Chicken Breast, Fresh Mozzarella, Avocado, Mixed Greens, Sun-Dried Tomato Aioli, Ciabatta Bun

WALLEYE SANDWICH 18 • Panko Breaded, Lettuce, Tomato, Malt Vinegar Tartar Sauce, Ciabatta Bun
• Served with Choice of French Fries, Fresh Fruit, or Home-Made BBQ Chips

CUBAN SANDWICH 14 • Mojo Marinated Pork, Ham, Pepper Jack Cheese, Pickles, Mustard, Mesquite Aioli, Ciabatta Bun
• Served with Choice of French Fries, Fresh Fruit, or Home-Made BBQ Chips

SALADS & SOUPS

DUCK & WILD RICE CHOWDER 5/cup...9/bowl
• Duck, Wild Rice, Carrots, Celery, Onions and Cream

HOUSE SALAD (VEG) 4/small...8/large • Artisan Lettuce, Fresh Seasonal Vegetables, Onions, Home-Made Croutons
• Choice of Dressing: Buttermilk Dill Ranch, Bleu Cheese, Caesar, Lingonberry Vinaigrette, Cilantro Lime Vinaigrette, Oil & Vinegar

CAESAR SALAD 4/small...8/large • Romaine Lettuce, Parmesan Cheese, Croutons, Caesar dressing

ADD TO ANY SALAD OR ENTRÉE
• Grilled Chicken Breast 5, Four Sautéed Shrimp 11, Sautéed Mushrooms and Garlic 5, *Two Fried Eggs 4

SOUP OF THE DAY 4/cup...7/bowl

SHRIMP SALAD BOWL 19 • Mixed Greens, Tomatoes, Cucumber, Avocado, Boiled Egg, Wild Rice, Marinated Asparagus, Carrots, Sweet and Spicy Shrimp, Smoky Bleu Cheese, Soy Balsamic Reduction

FARRO AND TOFU SALAD (VEG) 16 • Mixed Greens, Marinated Tofu, Farro, Pickled Red Onions, Kimchi, Shredded Carrots, Cucumber, Roasted Red Peppers, Broccoli, Roasted Sweet Potatoes, Substitute Tofu for Chicken \$19

ENTRÉES

SHRIMP & LOBSTER PAPPARDELLE 34 • Egg Pappardelle, Maine Lobster, Sautéed Shrimp, Asparagus, with White Wine Sage Cream Sauce
• Wine: Rosé, Charles and Charles, Washington 9/34

CHILI LIME GARLIC SNAP PEAS (GF) 21 • Crispy Jasmine Rice, Spinach, Curry Apple Puree, Substitute Snap Peas for Shrimp \$29
• Wine Recommendation: Sauvignon Blanc, Starborough, Marlborough, New Zealand, 9/34

ZUCCHINI & BUTTERNUT SQUASH PASTA (GF/VEG) 24 • Zucchini Spaghetti, Marinated Tofu, Lentils, Peppers, Onions, Garlic Chili Sauce, Mushrooms, Chunky Roma Tomato, Toasted Almonds, Substitute Tofu for Shrimp 32
• Wine: Sauvignon Blanc, Starborough, Marlborough, New Zealand 9/34

CEDAR PLANK SALMON (GF) 29 • Maple Dijon Mustard Glaze, Potato of the Day, Seasonal Vegetable
• Wine Recommendation: Red Blend, Dreaming Tree Crush, California, 10/38

PAN FRIED WALLEYE 32 • Gluten Free Breaded, Sumac, Potato of the Day, Seasonal Vegetable
• Wine Recommendation: Chardonnay, Canyon Road, California, 8/29

MARKET FISH 27 • Pan Fried with Light Flour Dusting, Served with Romesco Sauce and Toasted Almonds
• Wine: Pinot Grigio, Mc Manis, California 9/34

***FILET MIGNON (GF)** 38 • Merchant du Vin Sauce, Potato of the Day, Seasonal Vegetables
• Wine Recommendation: Merlot, The Crusher, California, 9/34

***EYE OF SIRLOIN (GF)** 32 • Red Wine Sauce, Potato of the Day, Seasonal Vegetables
• Wine Recommendation: Cabernet Sauvignon, Rickshaw, California, 11 / 42

SPATCHCOCK HERB MARINATED HALF CHICKEN 23 • Potato, Seasonal Vegetable
• Wine Recommendation: Pinot Noir, Cloudline, Oregon, 12/45

Due to an overall increase in costs to our business because of COVID-19 crisis, we've had to adjust some of our menu pricing. We apologize for this and hope to bring these prices down as soon as possible. Thank You!