

Appetizers

Brunch Menu

Walleye Cakes	8
topped with house made tartar sauce and served with a side of mustard sauce	
Cheese Curds, Revisited!	6
true farmer cheese, tempura battered, scratch marinara sauce	
Artichoke Spinach Dip	8
creamy fresh blend, grilled ciabatta bread	
Coconut Shrimp	9
lightly breaded shrimp with coconut, served with plum-sesame sauce	

Breakfast

The "Never Ending" Family Style Brunch	12 per person
scrambled eggs with cream cheese, topped with cheddar cheese and scallions. French toast, smoked bacon, pork sausage links and herbed potatoes.	

All American	8
three farm fresh eggs prepared to your liking served with three strips of smoked bacon or pork sausage links done right, house made herbed potatoes and multigrain toast.	
Thick Cut French Toast	7
three pieces of thick sliced Ciabatta bread dipped in our signature batter and grilled. Topped with fresh marinated strawberries and powdered sugar. Served with smoked bacon or pork sausage links and pure maple syrup.	
Ham and Cheese Omelet	8
lean smoked ham, grilled and folded into farm fresh eggs and melted cheddar cheese. Served with our signature herbed hash browns and multigrain toast.	
Roasted Vegetable Omelet	9
grilled asparagus, portabella mushrooms, grilled red onion, oven dried tomatoes and garlic spinach, folded into farm fresh eggs with melted mozzarella cheese. Served with our signature herbed hash browns and multigrain toast.	
Eggs Benedict	9
two farm fresh poached eggs served on grilled English muffins with Canadian bacon. Topped with house made hollandaise sauce and served with fresh house made herbed hash browns.	
Prime Rib Hash	10
fresh house made prime rib hash topped with two farm fresh poached eggs and served with multigrain toast.	
Morning Flatbread	7
grilled flatbread topped with pesto, scrambled eggs, mozzarella and cheddar cheese, smoked bacon and oven dried tomatoes.	
Smoked Salmon and Eggs	10
scrambled eggs folded with smoked salmon, cream cheese and chives. Served with house made herbed potatoes and multigrain toast.	
Steak and Eggs	12
eight ounces of flat Iron steak, three eggs prepared to your liking. Served with house made herbed potatoes and multigrain toast.	

Large Salads

Grilled Salmon Salad	15
mixed greens tossed with herb vinaigrette, vine ripened tomatoes and grilled asparagus	
Caesar	8
traditional dressing, homemade croutons, and parmesan cheese	
Add grilled chicken: 3 Add grilled shrimp: 6 Add grilled steak: 8 Add grilled Salmon: 8	
Char Grilled Steak Salad	14
grilled beef tenderloin, mixed greens tossed with balsamic vinaigrette, tomatoes, grilled potatoes, mushrooms sautéed in garlic basil oil and Maytag blue cheese crumbles	
Asian Chicken Salad	11
mixed greens, mandarin oranges, carrots, roasted peanuts, cucumbers, crispy wontons, roasted chicken, peanut sauce and plum-sesame dressing	
Cobb Salad	11
grilled chicken, tomatoes, chopped eggs, smoked bacon, house made croutons, black olives, scallions and Maytag blue cheese crumbles	
Coconut Shrimp Salad	15
house mixed greens tossed in a coconut-honey mint vinaigrette. Artichokes, tomatoes and avocado with lightly fried julienne coconut shrimp	

Entrées

House made Grilled Meatloaf	13
revisit this American classic! house made garlic mashed potatoes, garden fresh vegetables and mushroom sauce	
Parmesan Crusted Canadian Walleye	19
cold water fillet, pan fried with house made garlic mashed potatoes, garden fresh vegetables and house made tartar sauce	
Hawaiian Chicken Breasts	14
soy-pineapple marinade, almond rice and grilled asparagus topped with fresh grilled pineapple	

Burgers and Sandwiches

We cook "low and slow" to create the finest flavor and tenderness in our sandwich meats. All of our sandwiches and burgers are served with your choice of French fries, cole slaw or a cup of house made soup.

We use 8 Oz. of hand pattied, fresh daily ground Black Angus burger and our own seasoning salt. Pickles are made here (you can't buy them anywhere!), tomatoes sit in the window (OK, in the warm kitchen but you get the point!) and the buns are baked to our specifications.

Crispy Fried Walleye Sandwich	13
beer battered, lettuce, tomato, house made pickles, ciabatta bread and house made tartar sauce	
Grilled Chicken Breast Sandwich	10
marinated in olive oil and fresh herbs, Monterey Jack cheese, smoke house bacon and basil mayonnaise	
Hamburger	9
just like Grandpa Erickson likes it	
Cheddar Burger	10
Grandpa Erickson added fresh home town cheddar	

Desserts

Turtle Cheesecake	7
caramel, pecans and fresh whipped cream.	
Towering Chocolate Cake	8
vanilla bean ice cream, fresh whipped cream and chocolate sauce. Great for sharing!	
House Made Apple Crisp	8
Oven roasted Fuji apples, simmered with cinnamon and brandy. Topped with oatmeal, crusted and baked. Served with vanilla bean ice cream and powdered sugar.	