

# Pier 500 Dinner

## Appetizers

<b>Walleye Cakes</b> .....	8
topped with house made tartar sauce and served with a side of mustard sauce	
<b>Cheese Curds, Revisited!</b> .....	6
true farmer cheese, tempura battered, scratch marinara sauce	
<b>Artichoke Spinach Dip</b> .....	8
creamy fresh blend, grilled ciabatta bread	
<b>Chicken Tenders</b> .....	7
lightly fried, served with honey mustard and chipotle ranch sauce	
<b>Buffalo Wings</b> .....	7
tangy sauce and blue cheese	
<b>Nachos Santana</b> .....	9
chicken, ground beef or a combination. Simmered with spices, tomatoes, black olives, jalapeños and green onions	
add house made guacamole .....	2
<b>Salt and Vinegar French Fries</b> .....	4
chipotle ketchup, malt vinegar, basil mayonnaise	
<b>Sliders</b> .....	4
beef patties, American cheese, dill pickles and those tiny onions	
<b>Coconut Shrimp</b> .....	9
lightly breaded shrimp with coconut, served with plum-sesame sauce	
<b>Walleye Cigars</b> .....	8
served with house made tartar and mustard sauce	

## Soups/Small Salads

**Dressings available: Blue Cheese, Thousand Island, French, Ranch, Chipotle Ranch, Plum-Sesame, Balsamic Vinaigrette & Caesar**

<b>Chicken Wild Rice Soup</b> .....	5
our "signature soup"	
<b>Homemade Soup of the Day</b> .....	5
<b>Soup and Salad</b> .....	9
<b>Small Caesar</b> .....	5
traditional dressing, house made croutons and parmesan cheese	
Add grilled chicken: 3 Add grilled shrimp: 6 Add grilled steak: 8 Add salmon: 8	
<b>"I Just Want a Small Salad" Salad!</b> .....	5
fresh greens, Roma tomatoes, carrots, cucumbers, Bermuda onions and house made croutons	

## Large Salads

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

## Pasta

**All of our pastas are made with 100% durum semolina flour. Imported from Italy and cooked fresh daily.**

<b>Roasted Chicken Meatballs and Red Sauce</b> .....	13
ground fresh chicken, slow cooked marinara, parmesan and mozzarella cheese, spaghetti noodles	
<b>Chicken Fettuccine Alfredo</b> .....	15
Asiago, parmesan and garlic cream, sliced grilled chicken breast and broccoli florets	
<b>Shrimp Gamberri</b> .....	17
tiger shrimp, roma tomatoes, roasted garlic and basil olive oil, red chilies tossed with spaghetti noodles.	

## Entrées

<b>House made Grilled Meatloaf</b> .....	13
revisit this American classic! house made garlic mashed potatoes, garden fresh vegetables and mushroom sauce	
<b>Parmesan Crusted Walleye</b> .....	19
cold water fillet, pan fried with house made garlic mashed potatoes, garden fresh vegetables and house made tartar sauce.	
<b>Grilled BBQ Atlantic Salmon</b> .....	19
hand cut fillet, house made garlic mashed potatoes and grilled asparagus topped with hollandaise sauce.	
<b>Grilled Iowa Pork Chops</b> .....	17
two 9 Oz. Pork "T-bones" served with house made garlic mashed potatoes and grilled asparagus	
<b>Char Grilled Top Sirloin</b> .....	19
12 ounces of Black Angus served with house made garlic mashed potato and grilled asparagus.	
<b>Hawaiian Chicken Breasts</b> .....	14
soy-pineapple marinade, almond rice and grilled asparagus topped with fresh grilled pineapple	
<b>Coconut Shrimp</b> .....	18
lightly breaded shrimp with coconut, served with almond rice and plum-sesame sauce	
<b>Barbeque Ribs</b>	
slow roasted pork ribs. Finished on the grill and brushed with house made barbeque butter. Served with coleslaw and French fries	
half rack .....	16
full rack .....	22



### Roast Prime Rib of Beef

We are among an elite group of restaurants serving Certified Angus Beef. This cut of meat is abundantly flavorful, tender and juicy. Our prime rib is slow cooked over a bed of rock salt, served with our signature house made garlic mashed potatoes, grilled asparagus topped with hollandaise sauce, beef au jus and horseradish sour cream.



King cut - 16 Oz. ....	25
Queen Cut- 11 Oz. ....	22

**available Friday and Saturday, dinner hours only.**

## 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!), and the buns are baked to our specifications.**

<b>Roasted Chicken Meatball Sandwich</b> .....	8
ciabatta bread, marinara sauce, whole milk mozzarella and parmesan cheese.	
<b>Crispy Fried Walleye Sandwich</b> .....	13
beer battered, lettuce, tomato, house made pickles, ciabatta bread and house made tartar sauce	
<b>Grilled Chicken Breast Sandwich</b> .....	10
marinated in olive oil and fresh herbs, Monterey Jack cheese, smoke house bacon and basil mayonnaise	
<b>Buffalo Chicken Sandwich</b> .....	10
buffalo sauce, Monterey Jack cheese, served with blue cheese dressing on the side	
<b>Hawaiian Chicken Sandwich</b> .....	10
soy, pineapple marinated chicken breast, Monterey Jack cheese and grilled pineapple	
<b>B.B.Q. Chicken Sandwich</b> .....	10
house made B.B.Q. sauce, home town cheddar and smoked bacon	
<b>Prime Rib Philly Sandwich</b> .....	12
slow roasted prime rib, thinly sliced and topped with sautéed onions, peppers, oven roasted tomatoes and melted Swiss cheese. Served on grilled ciabatta bread with a side of house made horsie cream and au jus.	
<b>Hamburger</b> .....	9
just like Grandpa Erickson likes it	
<b>Cheddar Burger</b> .....	10
Grandpa Erickson added fresh home town cheddar	
<b>Mushroom and Swiss Burger</b> .....	10
mushrooms topped with Swiss cheese	
<b>Blue Velvet Burger</b> .....	10
Maytag blue cheese crusted	
<b>B.B.Q. Burger</b> .....	10
house made B.B.Q. sauce, home town cheddar and smoked bacon	

## Desserts

<b>Turtle Cheesecake</b> .....	7
caramel, pecans and fresh whipped cream.	
<b>Towering Chocolate Cake</b> .....	8
vanilla bean ice cream, fresh whipped cream and chocolate sauce. Great for sharing!	
<b>House Made Apple Crisp</b> .....	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.	