

Pier 500 Lunch

Appetizers

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	
Chicken Tenders	7
lightly fried, served with honey mustard and chipotle ranch sauce	
Walleye Cigars	8
Topped with house made tartar sauce and served with a side of mustard sauce.	
Buffalo Wings	7
tangy sauce and blue cheese	
Nachos Santana	9
chicken, ground beef or a combination. Simmered with spices, tomatoes, black olives, jalapeños and green onions	
add house made guacamole	2
Sliders	4
beef patties, American cheese, dill pickles and those tiny onions	
Salt and Vinegar French Fries	4
chipotle ketchup, malt vinegar, basil mayonnaise	
Coconut Shrimp	9
lightly breaded shrimp with coconut, served with plum-sesame sauce	

Soups/Small Salads

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

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

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, black olives, smoked bacon, scallions, homemade croutons 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	

Pasta

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

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

Roasted and Hand Crafted Sandwiches

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

Roasted Chicken Meatball Sandwich	8
ciabatta bread, marinara sauce, whole milk mozzarella and parmesan cheese.	
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	
Buffalo Chicken Sandwich	10
buffalo sauce, Monterey Jack cheese, served with blue cheese dressing on the side	
B.B.Q. Chicken Sandwich	10
house made B.B.Q. sauce, home town cheddar and smoked bacon	
Hawaiian Chicken Sandwich	10
soy, pineapple marinated chicken breast, Monterey Jack cheese and grilled pineapple	
Prime Rib Philly Sandwich	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.	

Char Grilled Hamburgers

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. Choice of French fries, cole slaw or a cup of house made soup.

Add thick cut Old Smokehouse bacon to any burger for \$2.00. Grilled or raw Bermuda onions on request.

Hamburger	9
just like Grandpa Erickson likes it	
Cheddar Burger	10
Grandpa Erickson added fresh home town cheddar	
Mushroom and Swiss Burger	10
mushrooms topped with Swiss cheese	
Blue Velvet Burger	10
Maytag blue cheese crusted	
B.B.Q. Burger	10
house made B.B.Q. sauce, home town cheddar and smoked bacon	

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.	