

BRUNCH

BREAKFAST

THE "NEVER ENDING" FAMILY STYLE BRUNCH 12/PERSON

scrambled eggs with cream cheese, topped with cheddar cheese and scallions. french toast, smoked bacon, pork sausage links and herbed hash browns

ALL AMERICAN 8

three farm fresh eggs prepared to your liking served with three strips of smoked bacon or pork sausage links done right, herbed hash browns and multigrain toast

THICK CUT FRENCH TOAST 7

three pieces of thick sliced ciabatta bread dipped in our signature batter. topped with freshly macerated strawberries and powdered sugar. served with smoked bacon or pork sausage links and pure maple syrup

HAM AND CHEDDAR OMELET 8

lean smoked ham, grilled and folded into farm fresh eggs and melted cheddar cheese. served with 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 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 herbed hash browns

PRIME RIB HASH 10

house made prime rib hash topped with two farm fresh poached eggs drizzled with hollandaise sauce, roasted vegetables 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 herbed hash browns and multigrain toast

STEAK AND EGGS 12

black angus sirloin steak, three eggs prepared to your liking. served with herbed hash browns and multigrain toast

BELGIUM WAFFLE 8

fresh twist on this classic! topped with your choice of freshly macerated strawberries or fire roasted fuji apples. finished with whipped cream and powdered sugar and served with a choice of smoked bacon or a pork sausage link

APPETIZERS

WALLEYE CAKES 10

topped with house made tartar, served with a side of mustard sauce

"SCONNIE STAPLE" CHEESE CURDS 7

classic wisconsin white cheddar lightly fried, served with scratch marinara sauce

ARTICHOKE SPINACH DIP 7

creamy fresh blend served with warm tortilla chips
substitute grilled ciabatta bread 2

BRIE CHEESE CURDS, REVISITED! 8

a rich and creamy step up from the original. served with our house made lingonberry ketchup

SZECHUAN GREEN BEANS 8

tender beans tossed with our szechuan sauce. served with crispy bacon, fresh cabbage and roasted cashews

ENTREES

PARMESAN CRUSTED WALLEYE 21

fresh cold water fillet, pan fried and served with minnesota wild rice, almond green beans and tartar sauce

CHAR GRILLED TOP SIRLOIN 22

served with herbed hash browns and almond green beans

HOUSE MADE GRILLED MEATLOAF 16

this american classic done our way! *certified angus beef*, oven roasted and grilled. served with almond green beans, herbed hash browns and our house made wild mushroom sauce

DESSERTS

TOWERING CHOCOLATE CAKE 10

vanilla bean ice cream, fresh whipped cream and chocolate sauce. big enough to spoil yourself but perfect to share!

BANANA CREAM PIE 9

almond, walnut and graham cracker crust. topped with velvety smooth banana custard, fresh bananas, whipped cream and finished with caramel sauce

APPLE CRISP 8

oven roasted fuji apples, simmered with cinnamon and brandy, topped with an oatmeal crust and baked. served with vanilla bean ice cream and powdered sugar

BREAD PUDDING 9

tender bread pudding. served warm with a true southern praline sauce, whipped cream and powdered sugar

BRUNCH

SANDWICHES

all of our sandwiches are served with your choice of french fries, cole slaw, cottage cheese, or a cup of house made soup substitute a crock of french onion 2

CRISPY FRIED WALLEYE SANDWICH 14

beer battered, served on grilled ciabatta bread with lettuce, tomato, scott's grandma's pickles and a side of our house made tartar sauce

MILE HIGH REUBEN SANDWICH 11

corned beef that has been slow cooked and sliced in house. topped with melted swiss cheese, thousand island dressing and sauerkraut

GRILLED CHICKEN BREAST SANDWICH 10

marinated in olive oil and fresh herbs, monterey jack cheese, smoke house bacon and basil mayonnaise

SANTA FE CHICKEN SANDWICH 12

cajun chicken breast topped with guacamole, black bean salsa, monterey jack cheese and smoke house bacon

SOUPS

all of our soups are made a day ahead of time, ask your mother why

chicken and wild rice soup	cup	4	bowl	6
french onion soup			crock	6
homemade soup of the day	cup	4	bowl	6

monday | roasted butternut squash
tuesday | lobster bisque
wednesday | chicken noodle
thursday | beer cheese
friday | shrimp corn chowder
saturday | tomato basil
sunday | chef's choice

SALADS

dressings available: blue cheese, thousand island, french, ranch, chipotle ranch, plum-sesame, balsamic vinaigrette, house vinaigrette, raspberry vinaigrette & caesar

MIXED GREEN SALAD

STARTER 5 ENTREE 8

fresh greens, roma tomatoes, carrots, cucumbers, bermuda onions and house made croutons

CAESAR SALAD

STARTER 5 ENTREE 8

traditional dressing, house made croutons and parmesan cheese

add grilled chicken	3
add grilled shrimp	6
add grilled steak	8
add grilled salmon	8
add ahi tuna	10

SOUP AND SALAD 10

mixed green or caesar salad, served with a bowl of house made soup

GRILLED SALMON SALAD 15

fresh atlantic salmon served with mixed greens tossed with herb vinaigrette, vine ripened tomatoes and grilled asparagus

CHAR GRILLED STEAK SALAD 14

grilled beef tenderloin, mixed greens tossed with balsamic vinaigrette, tomatoes, grilled potatoes, sautéed fresh mushrooms and maytag blue cheese crumbles

ASIAN CHICKEN SALAD 11

mixed greens, mandarin oranges, carrots, roasted peanuts, cucumbers, crispy wontons, marinated grilled chicken, peanut sauce and plum-sesame dressing

RASPBERRY, CHICKEN AND WALNUT SALAD 13

mixed greens, marinated grilled chicken, tossed in house made raspberry vinaigrette topped with spiced walnuts, maytag blue cheese, golden raisins and fresh raspberries

BURGERS

we hand patty ground *certified angus beef* daily. all of our burgers are topped with lettuce, tomato and scott's grandma's pickles. served with your choice of french fries, cole slaw, cottage cheese, or a cup of house made soup substitute a crock of french onion 2

PIER BURGER 9

grandpa erickson's favorite burger

CHEDDAR BURGER 10

grandpa erickson's favorite with home town cheddar

MUSHROOM AND SWISS BURGER 11

sautéed fresh mushrooms topped with swiss cheese

BLUE VELVET BURGER 11

maytag blue cheese crusted

BBQ BURGER 11

house made bbq sauce, home town cheddar and smoke house bacon

SANTA FE BURGER 12

cajun burger topped with guacamole, black bean salsa, monterey jack cheese and smoke house bacon

PEANUT BUTTER BACON BURGER 11

creamy peanut butter and smoke house bacon