

DINNER

APPETIZERS

WALLEYE CAKES 10

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

ARTICHOKE SPINACH DIP 7

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

WALLEYE CIGARS 8

fresh canadian walleye rolled in almond breading and served with house made tartar and mustard sauce

AHI TUNA 14

sashimi grade tuna, lightly seared and crusted with black and white sesame seeds. served with wasabi, pickled ginger, ponzu sauce and mixed greens drizzled with an asian vinaigrette

BRIE CHEESE CURDS, REVISITED! 8

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

JERK CHICKEN FONDUE 13

roasted chicken marinated with a jamaican jerk blend, topped with tomatoes and scallions. served with toasted croutons, granny smith apples and smoked gouda cheese sauce

SZECHUAN GREEN BEANS 8

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

light lavash brushed with chile oil, grilled and topped with fresh ingredients

THAI CHICKEN FLATBREAD 9

topped with basil pesto, oven dried tomatoes, grilled barbeque chicken, pineapple salsa, and mozzarella cheese. drizzled in house made peanut sauce

GRILLED APPLE AND BRIE FLATBREAD 10

brushed with chile butter and topped with smoked gouda cheese sauce, brie cheese, granny smith apples, caramelized shallots, fried onion strings, fresh thyme and our soy glaze

TOMATO MARGHERITA FLATBREAD 9

a simple yet highly flavorful combination of basil pesto, fresh basil, oven dried tomatoes and mozzarella cheese

BY LAND

all of our steaks are *certified angus beef* aged a minimum of 28 days, hand cut by our chefs in-house and rubbed with house made seasoning. each steak is grilled to your liking and finished off with a touch of garlic butter

ROAST PRIME RIB OF BEEF

KING CUT 26

QUEEN CUT 23

proudly served thursday thru sunday starting at 4pm. our prime rib is slow cooked over a bed of rock salt, served with our signature house made garlic mashed potatoes, almond green beans, beef au jus and horseradish sour cream

NEW YORK STRIP 28

served with herbed hash browns and grilled asparagus

"THE FILET" 27

served with herbed hash browns and grilled asparagus

CHAR GRILLED RIBEYE STEAK 28

topped with our wild mushroom blend. served with our house made garlic mashed potatoes and grilled asparagus

CHAR GRILLED TOP SIRLOIN 22

served with herbed hash browns and almond green beans

"ADD A LITTLE LOVE TO YOUR STEAK"

sautéed wild mushrooms 4

horseradish crusting 2

maytag blue cheese crusting 2

hollandaise sauce 2

béarnaise sauce 2

PORK CHOPS 'WORTH FIGHTING OVER' 18

two bone-in pork chops, served with herbed hash browns and fuji apples that have been slow cooked in brandy

PROSCUITTO WRAPPED CHICKEN 18

seared proscuitto wrapped chicken on a bed of wild mushroom risotto and fried sage leaves

PORK TENDERLOIN 16

grilled pork tenderloin, brushed with our raspberry BBQ sauce and topped with grilled onions. served with sweet potato mashers and fuji roasted apples

HOUSE MADE GRILLED MEATLOAF 16

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

BY SEA

PARMESAN CRUSTED WALLEYE 21

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

LINGONBERRY-TERIYAKI SEARED TUNA 28

asian seasoned ahi tuna seared rare, fanned across a green scallion risotto and drizzled with a lingonberry teriyaki sauce, served with asparagus

BLACKENED SALMON 19

fresh salmon, blackened in an old fashion cast iron skillet. served on a bed of dirty rice with fresh grilled asparagus, topped with our house made hollandaise sauce

PASTA

all of our pastas are made with 100% durum semolina flour. imported from italy and cooked fresh daily

LOBSTER MAC AND CHEESE 16

mac and cheese done grown up style! four cheese blend, fresh lobster meat and pennette noodles, browned to perfection

SAUSAGE CAVATAPPI 15

cavatappi noodles tossed with italian sausage, fresh mozzarella, roasted eggplant and crushed tomatoes. topped with fresh basil

MEDITERRANEAN ANGEL HAIR 13

tossed with roasted red pepper, garlic spinach, kalamata olives, tomatoes, shallots, olive oil, white wine and feta cheese

add grilled chicken 3

add sautéed shrimp 6

SHRIMP GAMBERRI 19

pan seared tiger shrimp, toasted garlic, fresh basil and crushed tomatoes tossed with spaghetti noodles and topped with grana padana parmesan cheese

BUTTERNUT SQUASH TORTELLACCI 16

butternut squash filled pasta with julienned hearth stone ham, cranberries, toasted pecans, brown sugar-garlic butter glaze, shaved grana padana and basil chiffonade

DINNER

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

PRIME RIB PHILLY SANDWICH 14

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 horseradish sour cream and au jus

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

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

AHI TUNA SALAD 17

sashimi grade tuna, lightly crusted and seared with black and white sesame seeds. served on a bed of baby arugula and spinach tossed in asian dressing with crispy wontons, wasabi aioli and sweet soy glaze. topped with pickled ginger

ASIAN CHICKEN SALAD 11

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

ROASTED BUTTERNUT SQUASH SALAD 12

winter greens, roasted butternut squash, spiced walnuts, dried figs, gouda cheese and granny smith apples tossed in our maple vinaigrette

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