

DINNER

APPETIZERS

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

SOUPS

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

homemade soup of the day cup 4 bowl 6

monday I roasted butternut squash
monday-friday until 4pm & all day saturday I tomato basil
to ensure this item is gluten free, please ask your server for no crushed croutons

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

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. to ensure this item is gluten free, please ask your server for no sweet graham cracker crumbles on the sweet potato mashers

BY SEA

BROILED WALLEYE 21

fresh cold water fillet, broiled and served with minnesota wild rice, almond green beans and tartar sauce. to ensure this item is gluten free, please ask your server for no breading and for the walleye to be broiled

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. to ensure this item is gluten free, please ask your server for no dirty rice

SALADS

dressings available: blue cheese, thousand island, french, 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. to ensure this item is gluten free, please ask your server for no house made croutons

CAESAR SALAD

STARTER 5 ENTREE 8

traditional dressing, house made croutons and parmesan cheese. to ensure this item is gluten free, please ask your server for no house made croutons

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

ASIAN CHICKEN SALAD 11

mixed greens, mandarin oranges, carrots, roasted peanuts, cucumbers, crispy wontons, marinated grilled chicken, peanut sauce and plum-sesame dressing. to ensure that this item is gluten free, please ask your server for no crispy wontons and no peanut sauce

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. to ensure this item is gluten free, please ask your server for no wontons

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

SANDWICHES

all of our sandwiches are served with your choice of french fries, cole slaw or cottage cheese. to ensure these items are gluten free, please ask your server for no bun

BROILED WALLEYE SANDWICH 14

broiled walleye, served with lettuce, tomato, scott's grandma's pickles and a side of our house made tartar sauce. to ensure this item is gluten free, please ask your server for the walleye to be broiled

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. to ensure this item is gluten free, please ask your server for no 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

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 or cottage cheese. to ensure these items are gluten free, please ask your server for no bun

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

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

DESSERTS

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. to ensure this item is gluten free, please ask your server for no crust

GLUTEN FREE