

pier five hundred

Dinner is Served!

located in the heart of the historic St. Croix River Valley,
Pier Five Hundred will tempt you with our chef driven, house made menu of classic american fare.
Pier 500 is owned and operated by a local, for the locals, since 2005!

Starters

WALLEYE CAKES / 12
mustard sauce + tartar

SZECHUAN GREEN BEANS / 11
tender beans, szechuan sauce,
crispy bacon, fresh cabbage
+ roasted cashews

APPLE BRIE FLATBREAD / 13
sliced granny smith apples, smoked
gouda, caramelized shallots, brie
cheese, crispy onion strings

THAI CHICKEN FLATBREAD / 13
pineapple salsa, mozzarella cheese,
peanut sauce + cilantro

Salads

CAESAR

starter 7 / entrée 11
romaine, traditional caesar dressing, croutons + grana padano

PIER STARTER

starter 8 / entrée 13
mixed greens, wisconsin dried cranberries, spiced
walnuts, amablu crumbles + balsamic vinaigrette

PIER STEAK TENDERLOIN / 20

grilled beef tenderloin, mixed greens, tossed with balsamic
vinaigrette, tomatoes, grilled potatoes, sauteed
fresh mushrooms + amablu crumbles

MEDITERRANEAN SALMON / 21

mixed greens, salmon, asparagus, capers, tomatoes,
kalamata olives, herb vinaigrette

SMOKED GOUDA NACHOS / 15

pulled rotisserie chicken, smoked
gouda cheese sauce, cilantro, pico
de gallo, guacamole, sour cream +
shredded lettuce

"SCONNIE" CHEESE CURDS / 11

classic wisconsin white cheddar
lightly fried + scratch marinara

BRIE CHEESE CURDS / 12

lingonberry ketchup

ROASTED CHICKEN MEATBALL / 6

scratch marinara + alfredo, parmesan

SOUPS

CHICKEN WILD RICE : cup 6.50 / bowl 8.50
w/ almond garnish

FRENCH ONION / 8

SOUP OF THE DAY : cup 6.50 / bowl 8.50

MON / TUES : "pier-fect" potato soup

WEDNESDAY : brandy mushroom cream

THURSDAY : shrimp corn chowder

FRI / SAT: lobster bisque*
* (cup 7.50 / bowl 9.50)

SUNDAY : beer cheese

ROTISSERIE CHICKEN, RASPBERRY + WALNUT / 17

mixed greens, rotisserie chicken, topped with spiced walnuts,
amablu crumbles, golden raisins, fresh raspberries + house
made raspberry vinaigrette

HONEY LIME CHICKEN CHOPPED / 17

mixed greens, pulled chicken, amablu cheese crumbles,
bacon, charred corn salsa, golden raisins, grape tomatoes,
tortilla strips + honey lime vinaigrette

AUTUMN GOAT CHEESE / 14

mixed greens, goat cheese croquettes, maple sunflower
seeds + pecans, craisins, raisins, oranges, honey-lime dressing

HEALTHY BOWLS

our healthy bowls are served with red quinoa, steamed broccoli with lemongrass sauce + choice of protein.
featuring a "power greens" salad with baby greens, edamame, cucumbers,
sunflower seeds, grape tomatoes + simple vinaigrette

SALMON / 22

sweet thai chili

GRILLED CHICKEN BREAST / 17

pico de gallo

VEGETARIAN / 15

GRILLED SHRIMP / 18

lemon garlic oil

TUNA POKE BOWL / 19

almond island rice, ginger wasabi
dressing, carrots, cucumbers, edamame,
radishes + avocado (served rare)

WALLEYE TACO BOWL / 19

crunchy slaw, avocado, charred corn
salsa, queso fresco, dirty rice, tortilla
strips, cilantro, tomatoes, poblano salsa

YUM YUM STEAK BOWL / 25

marinated top sirloin, almond island
rice, baby bok choy, red bell pepper,
sunny side up egg, thai chili baste +
house made yum yum sauce

Two Hands

all of our sandwiches + burgers are served with house chips or substitute your choice of french fries, cole slaw, cottage cheese or fresh fruit. \$1
cup of soup or a starter salad \$3 {gluten free bun available upon request}

COWBOY BURGER / 16

bbq sauce, cheddar cheese, lettuce,
crispy onion strings + bacon

CALIFORNIA BURGER / 16

american cheese, oven roasted
tomatoes, crispy onion strings,
lettuce + basil mayo

CHEESE CURD BURGER / 17

ellsworth cheese curds, bacon,
smoked gouda cheese, lettuce +
sriracha basil mayo

CHICKEN MEATBALL HOAGIE / 16

scratch marinara sauce, parmesan
and mozzarella cheese

BEER BATTERED

WALLEYE SANDWICH / 19

"often imitated, never duplicated"
canadian walleye, lettuce +
scratch tartar sauce

SMASH BURGER / 16

double beef patty, american cheese,
diced onion, lettuce, fried pickles +
sriracha basil mayo

*consuming raw or undercooked meats, poultry, seafood, fish, shellfish or eggs may increase risk of food borne illness

ROTISSERIE

{rotisserie cooking may impart a slight pink color due to spices and smoke - rest assured we check each bird for safe temperature}

WOOD FIRED ROTISSERIE CHICKEN / 25

locally sourced, fire roasted and hand rubbed with our scratch spice blend. the heat + delicate smoke create wonderful, savory flavors. served with house made garlic mashed potatoes, chicken jus + cranberry-almond green beans

WOOD FIRED ROTISSERIE CHICKEN SANDWICH / 19

toasted french roll, monterey jack, arugula, lemon garlic oil + basil mayo. served with house chips + chicken jus
*french fries, cole slaw, fresh fruit or cottage cheese \$1
cup of soup or a starter salad \$3*

Steaks

CHAR GRILLED TOP SIRLOIN (12oz) / 35

topped with garlic butter. served with herbed hash browns + cranberry-almond green beans

STEAK + LAKE / 43

parmesan crusted walleye + grilled top sirloin. served with grilled asparagus + herbed hash browns

"THE FILET" (8oz) / 49

topped with garlic butter. served with herbed hash browns + grilled asparagus

ROASTED PRIME RIB

queen cut (11oz) 39 / pier cut (16oz) 46

proudly served starting at 4pm Thursday - Sunday. our prime rib is slow cooked over a bed of rock salt, served with our signature house made garlic mashed potatoes, cranberry-almond green beans, au jus + horseradish sour cream

Add a little love to your steak

SAUTÉED WILD MUSHROOMS / 4 AMABLU CHEESE CRUSTING / 2
SAUTÉED ONIONS / 2

Dinner Classics

MAPLE APPLE PORK CHOP (14oz) / 27

house marinated, grilled bone-in chop, finished with maple butter, served with herbed hash browns + fire roasted fuji apples

PARMESAN CRUSTED WALLEYE / 29

pan fried, wild rice, cranberry-almond green beans + scratch tartar sauce

BLACKENED SALMON / 29

tomatillo rice, grilled asparagus + lemon butter sauce

FISH + CHIPS / 19

beer battered walleye, french fries, coleslaw + scratch tartar

GRILLED MEATLOAF / 22

mushroom marsala sauce, house made garlic mashed potatoes + parmesan broccoli

JAMBALAYA / 26

scallop, shrimp, walleye, andouille sausage, house made jambalaya sauce + served over dirty rice

CHICKEN POT PIE / 19

creamy rotisserie chicken stew + puff pastry

Pastas

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

SHORT RIB LINGUINI / 28

wild mushrooms, oven dried tomatoes

MINUTE CHICKEN / 21

panko, herb + aged parmesan crusted chicken breast, angel hair, wild mushrooms, shallots, capers + lemon butter sauce

GRILLED CHICKEN CAVATAPPI / 22

grilled chicken, alfredo, shallots, spinach, amablu cheese crumbles + candied walnuts

MEDITERRANEAN ANGEL HAIR / 17

roasted red peppers, garlic spinach, kalamata olives, tomatoes, shallots, olive oil, white wine + feta cheese

*+ rotisserie chicken / 5 + shrimp / 7
+ grilled chicken breast / 6 + salmon / 11*

CHICKEN MEATBALL SPAGHETTI / 18

alfredo, marinara, parmesan + mozzarella

DESSERTS

Pier 500 offers lotsa' great house made desserts ... just make sure to save room!!!

COCOA CHOCOLATE CAKE / 10

house made rich layered cake, light cocoa frosting, ice cream + kahlua chocolate sauce

DESSERT FLIGHT / 18

half portion sizes of our banana cream pie, chocolate cake, and bread pudding, vanilla bean ice cream

BANANA CREAM PIE / 11

rich + sweet banana custard, graham cracker nut crust, chocolate, caramelized banana, caramel sauce + fresh whipped cream

BREAD PUDDING / 10

golden raisins, praline sauce + fresh whipped cream

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gratuuity of 20% added to parties of 8 or more.