



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
- ROASTED CHICKEN
MEATBALL / 6**
scratch marinara + alfredo, parmesan
- SWEET CHILI FRIED CAULIFLOWER / 12**
buttermilk marinade, sweet chili sauce,
green onion + scratch bang bang sauce

- 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

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** : chicken noodle
- THURS/FRI** : shrimp corn chowder
- SAT/SUN** : lobster bisque*
**(cup 7.50 / bowl 9.50)*

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

- 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
- BERRIES + GOAT CHEESE / 16**
mixed greens, blueberries, strawberries, raspberries, goat
cheese croquettes, toasted almonds + raspberry vinaigrette

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	GRILLED CHICKEN BREAST / 17	VEGETARIAN / 15	GRILLED SHRIMP / 18
sweet thai chili	pico de gallo		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 / 20**
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 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 + 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
french fries, cole slaw or fresh fruit. \$1 cup of soup or a starter salad \$3

Steaks

CHAR GRILLED TOP SIRLOIN (12oz) / 32

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) / 47

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

GRILLED MEATLOAF / 22

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

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

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

Pastas

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

LOBSTER MAC + CHEESE / 29

four cheese blend, lobster meat, shallots, cavatappi + bread crumbs

MINUTE CHICKEN / 21

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

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 key lime pie, vanilla bean ice cream

BANANA CREAM PIE / 11

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

KEY LIME PIE / 10

graham cracker nut crust, key lime custard fresh whipped cream

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