



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

TUNA POKE / 18

avacados, capers, soy, cilantro + tortilla chips

WALLEYE CAKES / 12

mustard sauce + tartar

SZECHUAN GREEN BEANS / 10

tender beans, szechuan sauce, crispy bacon, fresh cabbage + roasted cashews

ROASTED CHICKEN MEATBALLS / 6 each

scratch marinara + alfredo, parmesan

BRUSSELS SPROUTS / 9

bacon, almonds + local honey

SMOKED GOUDA NACHOS / 14

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

"SCONNIE" CHEESE CURDS / 9

classic wisconsin white cheddar lightly fried + scratch marinara

BRIE CHEESE CURDS / 11

lingonberry ketchup

COCONUT SHRIMP / 15

sweet plum sesame

SOUPS

CHICKEN WILD RICE : cup 6 / bowl 8

FRENCH ONION / 8

SOUP OF THE DAY : cup 6 / bowl 8

MONDAY : beer cheese

TUESDAY : wild mushroom brandy cream

WEDNESDAY : chicken noodle

THURSDAY : tomato basil

FRIDAY : shrimp corn chowder

SATURDAY : lobster bisque*

SUNDAY : lobster bisque*

**(cup 7 / bowl 9)*

ADD A BREAD BOWL / 5

Salads

CAESAR SALAD

starter 7 / entrée 10

romaine, traditional caesar dressing, croutons + grana padana

PIER STARTER SALAD

starter 7 / entrée 10

our house signature salad - mixed greens, wisconsin dried cranberries, spiced walnuts, amablu crumbles + balsamic vinaigrette

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

BUTTERNUT SQUASH SALAD / 21

grilled chicken breast, mixed greens, apples, butternut squash, figs, gouda, spiced walnuts + maple vinaigrette

PIER STEAK TENDERLOIN SALAD / 19

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

TUNA POKE BOWL / 18

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

GRILLED SALMON SALAD

small 20 / large 24

mixed greens, herb vinaigrette, vine ripened tomatoes + grilled asparagus

ROTISSERIE CHICKEN, RASPBERRY + WALNUT SALAD / 16

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

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 / 21

sweet thai chili

GRILLED CHICKEN BREAST / 17

poblano salsa

VEGETARIAN / 15

GRILLED SHRIMP / 17

lemon garlic oil

Two Hands

all of our sandwiches + burgers are served with house chips.

your choice of french fries, salt + vinegar fries, cottage cheese, cole slaw or fresh fruit. \$1

cup of soup or a starter salad \$3 {gluten free bun available upon request}

COWBOY BURGER / 15

bbq sauce, cheddar cheese, crispy onion strings + bacon

HABANERO PEACH BURGER / 15

guacamole + pepper jack cheese

CHICKEN MEATBALL HOAGIE / 15

scratch marinara sauce, parmesan and mozzarella cheese

BEER BATTERED

WALLEYE SANDWICH / 18

"often imitated, never duplicated"

canadian walleye + scratch tartar sauce

CHEESE CURD BURGER / 17

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

CALIFORNIA BURGER / 15

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

BLACK BEAN + QUINOA BURGER / 12

house made patty, arugula, lime vinaigrette and guacamole

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

Steaks

CHAR GRILLED TOP SIRLOIN (12oz) / 29
served with herbed hash browns + cranberry-almond green beans

STEAK + LAKE COMBO / 39
parmesan crusted walleye + grilled top sirloin.
served with grilled asparagus + herbed hash browns

"THE FILET" (8oz) / 46
herbed hash browns + grilled asparagus

ROASTED PRIME RIB
queen cut (11oz) 36 / pier cut (16oz) 42
proudly served starting at 4pm.
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**
HOLLANDAISE SAUCE / 2 **SAUTÉED ONIONS / 2**

ROTISSERIE

{roisserie 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 / 21
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 / 18
toasted french roll, monterey jack, arugula, lemon garlic oil + basil mayo.
served with house chips
french fries, salt + vinegar fries, cottage cheese, cole slaw or fresh fruit. \$1
cup of soup or a starter salad \$3

Dinner Classics

GRILLED MEATLOAF / 21
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

CHICKEN POT PIE / 18
creamy rotisserie chicken stew + puff pastry

BLACKENED SALMON / 28
tomatillo rice, grilled asparagus + hollandaise sauce

PAN SEARED SCALLOPS / 34
sweet pea risotto, lemon beurre blanc

MAPLE APPLE PORK CHOP (14oz) / 26
house marinated, grilled bone-in chop, finished with maple butter + served with herbed hash browns + fire roasted fuji apples

BEEF STEW BREAD BOWL / 18
prime rib, carrots, onions, potatoes + crispy onion strings

Pastas

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

LOBSTER MAC + CHEESE / 27
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 / 16
roasted red pepper, garlic spinach, kalamata olives, tomatoes, shallots, olive oil, white wine + feta cheese

+ rotisserie chicken / 5 + shrimp / 7
+ grilled chicken breast / 6 + salmon / 10

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

BREAD PUDDING / 10
golden raisins + cinnamon, praline sauce + fresh whipped cream

BANANA CREAM PIE / 10
rich + sweet banana custard. graham cracker nut crust, fresh whipped cream + caramel sauce

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gratuity of 18% may be added to parties of 8 or more.