



pier five hundred

Lunch 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
- COCONUT SHRIMP / 15**
sweet plum sesame

- 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

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
- GRILLED SALMON SALAD**
small 20 / large 24
mixed greens, herb vinaigrette,
vine ripened tomatoes + grilled
asparagus

- 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)

- 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
- ROTISSERIE CHICKEN, RASPBERRY
+ WALNUT SALAD / 16**
mixed greens, rotisserie chicken,
house made raspberry vinaigrette,
topped with spiced walnuts, amablu
crumbles, golden raisins + fresh
raspberries
- SALAD + CUP OF SOUP / 12**
pier starter salad or caesar salad
+ cup of scratch soup

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
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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,
pannette + 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

*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 / 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*

Lunch Classics

OPEN FACED TURKEY / 13
texas toast, garlic mashed potatoes, poultry jus + cranberry sauce

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

OPEN FACED GRILLED MEATLOAF / 13
texas toast, garlic mashed potatoes, fried onion strings, diced tomatoes + mushroom marsala sauce

CHAR GRILLED TOP SIRLOIN (12oz) / 21
served with parmesan broccoli

PARMESAN CRUSTED GRILLED CHEESE / 13
cheddar + swiss cheese, tomato basil soup

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

TACO TIME

our tacos are served on flour tortillas with crunch slaw, charred corn salsa, guacamole, queso fresco, cilantro, lime sour cream + tomatillo dirty rice

CAJUN SPICED WALLEYE / 16 PRIME RIB / 17 BAJA CHICKEN / 14

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 + smoke house bacon

HABANERO PEACH BURGER / 15
guacamole + pepper jack cheese

CHEESE CURD BURGER / 17
ellsworth cheese curds, bacon, lettuce, tomato, smoked gouda cheese + sriracha basil mayonnaise

TURKEY SANDWICH
half 11 / full 13
monterey jack, smoke house bacon, tomato avocado + basil mayonnaise

BEER BATTERED WALLEYE SANDWICH / 18
"often imitated, never duplicated"
canadian walleye, scratch tartar sauce

CALIFORNIA BURGER / 15
american cheese, oven roasted tomatoes, crispy onion strings, shredded lettuce, basil mayonnaise

BLACK BEAN + QUINOA BURGER / 12
house made patty, arugula, lime vinaigrette + guacamole

PRIME RIB SANDWICH
13 half / full 16
sauteed onions, peppers, oven roasted tomatoes + swiss cheese

MONTEREY CHICKEN SANDWICH / 13
monterey jack cheese, smoke house bacon + basil mayonnaise

CHICKEN MEATBALL HOAGIE / 15
scratch marinara sauce, parmesan + mozzarella cheese

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

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

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

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