

# 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  
MEATBALLS / 6 each**  
scratch marinara + alfredo, parmesan

**BRUSSELS SPROUTS / 11**  
bacon, almonds + local honey

**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

**SHRIMP CEVICHE / 18**  
avocados, sweet onion, tomatoes,  
jalepenos, radish, cilantro, lemon  
juice + tortilla chips

### SOUPS

**CHICKEN WILD RICE** : cup 6.50 / bowl 8.50

**FRENCH ONION** / 8

**SOUP OF THE DAY** : cup 6.50 / bowl 8.50

**MONDAY** : 'pier-fect' potato soup

**TUESDAY** : wild mushroom brandy cream

**WEDNESDAY** : tomato basil

**THURSDAY** : shrimp corn chowder

**FRIDAY** : shrimp corn chowder

**SATURDAY** : lobster bisque\*

**SUNDAY** : lobster bisque\*  
\*(cup 7.50 / bowl 9.50)

### Salads

**CAESAR SALAD**  
starter 7 / entrée 11  
romaine, traditional caesar dressing,  
croutons + grana padana

**PIER STARTER SALAD**  
starter 8 / entrée 13  
our house signature salad - mixed  
greens, wisconsin dried cranberries,  
spiced walnuts, amablu crumbles +  
balsamic vinaigrette

**PIER STEAK TENDERLOIN SALAD / 20**  
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)

**MEDITERRANEAN SALMON SALAD / 21**  
mixed greens, salmon, asparagus, capers,  
tomatoes, kalamata olives,  
herb vinaigrette

**ROTISSERIE CHICKEN, RASPBERRY  
+ WALNUT SALAD / 17**  
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 / 22**  
sweet thai chili

**GRILLED CHICKEN BREAST / 17**  
poblano salsa

**VEGETARIAN / 15**

**GRILLED SHRIMP / 18**  
lemon garlic oil

### Two Hands

all of our sandwiches + burgers are served with house chips.  
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,  
crispy onion strings + bacon

**CALIFORNIA BURGER / 16**  
american cheese, oven roasted  
tomatoes, crispy onion strings,  
shredded lettuce, basil mayo

**CHEESE CURD BURGER / 17**  
ellsworth cheese curds, bacon,  
lettuce, smoked gouda cheese +  
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 + scratch tartar sauce

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

# Steaks

## CHAR GRILLED TOP SIRLOIN (12oz) / 32

served with herbed hash browns + cranberry-almond green beans

## STEAK + LAKE COMBO / 42

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) 38 / pier cut (16oz) 44

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

# 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 / 24

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, 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 / 19

creamy rotisserie chicken stew + puff pastry

## BLACKENED SALMON / 28

tomatillo rice, grilled asparagus + lemon butter sauce

## FISH + CHIPS / 19

beer battered walleye, french fries, coleslaw + scratch tartar

## 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

## 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

# 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 / 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 / 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

## BERRIES CRISP / 12

oatmeal cookie crumble, fresh berries, vanilla bean ice cream

## BANANA CREAM PIE / 10

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

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gratuity of 20% may be added to parties of 8 or more.