

## APPETIZERS

### **Baked Brie \$11.95**

Brie cheese baked and served with fresh seasonal fruit and flat bread

### **Grilled Shrimp Cocktail \$12.95**

Five grilled jumbo shrimp with house-made spicy cocktail sauce and lemon.

### **Scandinavian Platter \$ 11.95**

A variety of smoked, cured and pickled vegetables and seafood. Please ask your server for today's presentation.

### **Hot Artichoke Dip \$7.95**

Artichoke hearts, cream, spinach, Parmesan and mozzarella cheese baked and served with baguette.

### **Chicken Quesadilla \$7.95**

Grilled chicken, diced tomato, red onion, cheddar jack cheese melted inside a flour tortilla.  
Served with guacamole, sour cream and house salsa.

### **Tomato Goat Cheese Dip \$8.95**

Sundried tomato and goat cheese spread served warm with French bread.

### **Chip Basket \$2.95**

Potato crisp with truffle sour cream and chives

### **Prosciutto-Wrapped Diver Scallops \$15.95**

Two skewers of diver scallops finished with balsamic glaze.

### **New Mexican Nachos \$8.95**

Corn tortilla chips topped with sliced jalapeno, tomatoes, black olives, black beans, diced red onions, sour cream, guacamole and house-made New Mexican salsa.  
Add chicken \$5.00

### **Composed Cheese Plate \$11.95**

A unique sampling of regional and artisan cheeses served with seasonal fruit and flat bread. Please ask your server for the today's cheese selections.

### **Buffalo Hot Wings \$.75 each**

Lightly breaded and deep fried wings finished with Habanero buffalo sauce, Jamaican jerk or plain.

### **Poutine \$8.95**

Classic French Canadian Gravy Cheese Fries. House-cut French fries, veal reduction, white cheddar cheese curds, cheddar jack cheese, tomatoes, green onions.

## SOUPS AND SALADS

Cream of Wild Rice Soup

Cup \$3

Bowl \$5

Soup du Jour

Cup \$3

Bowl \$5

### **Lutsen Summer Salad \$10.95**

Fresh field greens, maple Dijon vinaigrette, seasonal fresh fruit, prosciutto, house made mozzarella and toasted pistachios.

### **Spinach Salad \$10.95**

Fresh spinach with artichokes, bell pepper, prosciutto and olive vinaigrette.

### **Lutsen North Shore Salad \$10.95**

Seasonal field greens tossed with blueberries, feta cheese, candied pecans and a blueberry vinaigrette.

### **Thai Beef Salad \$12.95**

Grilled flank steak with field greens tossed in a spicy peanut vinaigrette with toasted peanuts, orange segments, scallions, tomatoes and bell peppers.

### **Smoked Turkey Cobb Salad \$11.95**

Romaine lettuce tossed with herb vinaigrette and topped with house smoked turkey breast, egg, blue cheese crumbles, tomato, cucumber, bacon and avocado.

Add grilled chicken \$5.00 or grilled shrimp \$9.00 to any salad.

## SANDWICHES

All sandwiches served with kettle chips. Substitute French fries \$1.00, cup of fruit \$1.00, cup of soup \$1.25, house salad \$1.25, Caesar salad \$2.25, North Shore salad \$3.50.

<b>Smoked Stack Club</b>	<b>\$9.95</b>
<i>Hickory smoked turkey, cheddar cheese and applewood-smoked bacon are layered with tomatoes, leaf lettuce, red onions, and tomato mayo on toasted sourdough bread.</i>	
<b>Walleye Sandwich</b>	<b>\$11.95</b>
<i>Canadian walleye breaded and deep-fried to a golden brown. Served on a toasted sourdough hoagie bun with roasted garlic and cucumber aioli, leaf lettuce, tomato and red onion.</i>	
<b>Grilled Flank Steak Sandwich</b>	<b>\$10.95</b>
<i>Spicy marinated flank steak grilled and served on multi-grain hoagie with Thai coleslaw.</i>	
<b>Eggplant Sandwich</b>	<b>\$8.95</b>
<i>Tomato, eggplant and mozzarella sandwich on a toasted Kaiser roll with cucumber aioli and balsamic reduction.</i>	
<b>Chicken Fingers</b>	<b>\$7.95</b>
<i>Deep-fried chicken tenders served with fries and a choice of ranch or chipotle BBQ sauce.</i>	
<b>Beef Tip Burrito</b>	<b>\$9.95</b>
<i>Beef tip burrito with black beans, cheddar jack cheese, lettuce and chipotle salsa wrapped in a flour tortilla.</i>	
<b>Grilled Chicken Sandwich</b>	<b>\$9.95</b>
<i>Grilled chicken breast on multigrain hoagie bun with cheddar cheese, cranberry aioli, green apple slices.</i>	
<b>Sriracha Pork Sandwich</b>	<b>\$10.95</b>
<i>Sriracha marinated sliced pork loin on sourdough hoagie with provolone cheese, cucumber, carrots, basil and jalapeno aioli.</i>	

### Burgers

All burgers are 1/2 pound of certified Black Angus, grilled to order and served on a toasted ciabatta bun with lettuce, tomato, onion, pickle, and kettle chips.

#### Build Your Own Burger

Start with a Hamburger for \$8.50. Add toppings \$.75 each.

Swiss, provolone, cheddar, blue cheese, avocado, bacon, sautéed mushrooms, caramelized onions and roasted bell peppers.

#### Pub Burger \$10.50

Grilled burger served with chipotle barbeque sauce, avocado, bacon and cheddar cheese.

This is a house specialty !

## BEVERAGES

Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper,	\$2.25
Sierra Mist and Lipton Lemonade	\$2.25
Coffee Regular or Decafe	\$2.25
Hot Chocolate	\$2.25
Cappuccino	\$3.50
Espresso	\$2.75
Milk or Chocolate Milk	\$2.25
Hot or Iced Tea	\$2.25
S. Pellegrino Sparkling Water 1Ltr	\$4.75
Acqua Panna Still Water 1Ltr	\$4.75
Kristian Regale Sparkling Water 11 oz (Pear or Apple)	\$3.75
Henry Weinhard Rootbeer	\$2.75
Orangina	\$2.50