

Poplar River Pub

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.

Walleye Sandwich **\$11.95**

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.

Smoked Stack Club **\$9.95**

Hickory smoked turkey, cheddar cheese and applewood-smoked bacon are layered with tomatoes, leaf lettuce, red onions, and tomato mayo on toasted sourdough bread.

Grilled Flank Steak Sandwich **\$10.95**

Spicy marinated flank steak grilled and served on multi-grain hoagie with Thai coleslaw.

Eggplant Sandwich **\$8.95**

Tomato, eggplant and mozzarella sandwich on a toasted Kaiser roll with cucumber aioli and balsamic reduction.

Beef Tip Burrito **\$9.95**

Beef tip burrito with black beans, cheddar jack cheese, lettuce and chipotle salsa wrapped in a flour tortilla.

Sriracha Pork Sandwich **\$10.95**

Sriracha marinated sliced pork loin on sourdough hoagie with provolone cheese, cucumber, carrots, basil and jalapeno aioli.

Chicken Fingers **\$7.95**

Deep fried chicken tenders served with fries and a choice of ranch or Chipotle BBQ.

Grilled Chicken Sandwich **\$9.95**

Grilled chicken breast on multigrain hoagie bun with cheddar cheese, cranberry aioli, green apple slices.

Burgers

All burgers are 1/2 pound of fresh 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.

Non-Alcoholic Beverage

Kristian Regale Sparkling Cider, Sweden– Pear or Apple	\$3.75
San Pellegrino Sparkling Water, Italy .500Ltr.	\$3.75
Aqua Panna Artisan Still Water, Italy.500Ltr.	\$3.75
Freshly Brewed Iced Tea	\$2.25
Apple, Grape, Orange, Cranberry, or V8 Juice	\$2.25
Skim, 2% or Chocolate Milk	\$2.25
Red Bull Energy Drink	\$4.50
Hot Tea or Hot Chocolate	\$2.25
Regular or Decaf Coffee	\$2.25
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr Pepper	\$2.25
Sioux City Sasparilla	\$2.75
Sioux City Orange Soda	\$2.75
Orangina Sparkling Citrus Beverage	\$2.50

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APPETIZERS

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.

Grilled Shrimp Cocktail \$12.95

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

Prosciutto-Wrapped Diver Scallops \$15.95

Two skewers of diver scallops finished with balsamic glaze.

Baked Brie \$11.95

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

Scandinavian Platter \$ 11.95

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

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 today's cheese selections.

Hot Artichoke Dip \$7.95

Artichoke hearts, cream, spinach, Parmesan and Mozzarella cheeses baked and served with baguette.

Tomato Goat Cheese Dip \$8.95

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

Buffalo Hot Wings \$.75 each

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

Chip Basket \$2.95

Potato crisp with truffle sour cream and chives

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

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
Soup du Jour

Cup \$3
Cup \$3

Bowl \$5
Bowl \$5

Lutsen North Shore Salad \$10.95

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

Spinach Salad \$10.95

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

Lutsen Summer Salad \$10.95

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

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.