



ENTREES

Available after 4 pm.

BEEF & FISH***

Served with a garlic bread stick and choice of two sides: fries, baked, garlic mashed or au gratin potatoes, steamed veggies, cup of soup or side salad.

GARLIC BUTTERED RIBEYE \$27-12 oz \$22-8 oz
USDA Choice beef flame grilled to temperature.
Add sautéed mushrooms \$3 Add bleu cheese \$2

SUNDAY SUPPER POT ROAST \$13
Tender, slow-roasted beef topped with savory gravy.

WILD RICE MEATLOAF \$18
Homemade wild rice & beef meatloaf drizzled with savory gravy.

WALLEYE \$20
A generous filet seasoned and broiled, or hand rolled in panko and fried to a golden brown.

CHICKEN FINGERS \$13
Lightly breaded and deep fried chicken breast strips.

PASTA

Served with a garlic bread stick and your choice of side salad, soup or steamed vegetable.

FETTUCINE ALFREDO \$14
Fettucine noodles tossed in a creamy parmesan sauce.
Add chicken \$4

SPAGHETTI \$14
Topped with homemade meat sauce.

MAC & BACON \$14
Elbow noodles married with pieces of thick cut applewood smoked bacon tossed in a creamy cheese sauce.
Add chicken \$4

BURGERS & SAMMIES

All burgers are 1/3 lb. Angus beef. Burgers and sammies are served with kettle chips or fries. Substitute Onion Rings \$3 Cheese Curds \$4

CLASSIC \$10
Hand-pattied beef on a toasted bun. **Add cheese \$1**
Add bacon \$2

CALIFORNIA BURGER \$13
Topped with lettuce, tomato, red onion and mayo.

RODEO BURGER \$15
Topped with cheddar cheese, thick cut applewood smoked bacon, onion rings and Bar-B-Q sauce.

BREAKFAST BURGER \$14
Topped with American cheese, thick-cut, applewood-smoked bacon and an egg fried to order.

PATTY MELT \$14
A 1/3 lb. Angus patty topped with American & Swiss cheese and sautéed onions on grilled marble rye.

CHICKEN YOUR WAY \$13
Grilled or crispy topped with mayo, lettuce and tomato on a toasted bun.

RANGER PORKETTA \$14
An Iron Range staple. Spicy, slow roasted pork topped with pepper jack and homemade slaw on a toasted hoagie bun.

GIANT RUEBEN \$13
Corned beef piled high and topped with Swiss cheese and sauerkraut on toasted marble rye.

BLT \$11
What all acronyms wish they could be. Thick-cut, applewood-smoked bacon, lettuce and tomato on toasted bread. Hey, shouldn't that be BLTT?

WALLEYE \$17
A generous filet hand rolled in panko and fried to a golden brown, topped with lettuce, tomato and homemade tartar sauce.

ULTIMATE GRILLED CHEESE \$11
Cheddar & Swiss cheeses, tomato and thick cut applewood smoked bacon on thick sliced bread.

JUST CHEESE PLEASE \$8
Lots of American cheese on thick sliced bread.

DESSERTS

ICE CREAM SUNDAE \$5
CHOCOLATE LAVA CAKE \$8
TIRAMISU \$7

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



THE LEGEND OF THE SLEEPING GIANT

From Thunder Bay to Steamboat Springs to our own Mesabi Iron Range, several Native American tales tell of a great white figure roaming their area, blowing a cold mist and leaving snow and ice in the wake of his footprints. Ours is Ojibwe in origin. They called him Mesabi, the Ojibwe word for giant.

Mesabi wandered a vast area gathering all the land's fortunes. When he grew old and tired he lay down to sleep, covering all the riches he had accumulated. Over time these treasures seeped into the earth, and as he slowly disappeared water filled his footprints, dense forests grew, and rich iron deposits accumulated throughout the hills and valleys where he once slept.

Through the naming of The Mesabi Iron Range, The Mesabi Trail, Giants Ridge Recreation Area, The Legend Golf Course and The Sleeping Giant Restaurant & Bar his legend lives on.

APPETIZERS

BULL BITES \$16

A kabob of grilled, marinated steak bites skewered with mushrooms, onions and bell peppers.

WALLEYE FINGERS \$13

Tender bites lightly breaded and fried. Served with tartar sauce.

POUTINE \$13

An après ski tradition: Piping hot fries topped with shredded beef or pork, house made gravy and cheese curds.

CHEESE CURDS \$9

Breaded and deep fried to ooey, gooey perfection. Served with apple butter.

BAVARIAN PRETZEL STICKS \$9

5 freshly baked and salted sticks with cheese sauce for dunking.

MOUNTAIN OF NACHOS \$11

Freshly made tortilla chips piled high and topped with lettuce, tomato, onion, black olives, jalapeños, cheese, salsa and sour cream. **Add beef \$3 Add chicken \$4**

QUESADILLA \$11

A flour tortilla filled with cheese and garnished with lettuce, tomato, onion, black olives and jalapeños. Served with salsa and sour cream. **Add beef \$3 Add chicken \$4**

CHICKEN WINGS \$13

Plump and crispy wings basted in your choice of BBQ, Buffalo or Thai Chili sauce.

ONION RINGS \$7

Beer-battered, of course.

CHILI CHEESE FRIES \$8

Piping hot fries topped with our homemade chili and shredded cheddar cheese.

FRIES \$6

CUPS & BOWLS

BEEF & BEAN CHILI Cup \$6 Bowl \$8

SOUP OF THE DAY Cup \$6 Bowl \$8

Our chili and soups of the day are made with love in house with the freshest ingredients.

SALADS

CAESAR \$10

Fresh Romaine tossed in creamy Caesar dressing and parmesan. **Add chicken \$4**

CHICKEN & BACON \$16

Fresh garden greens topped with grilled or crispy chicken, shredded cheddar cheese, tomatoes and crumbled, thick-cut, applewood-smoked bacon.

TACO \$8

Iceberg lettuce topped with tomato, onion, black olives, jalapeños, cheese, salsa and sour cream served in a freshly made shell. **Add beef \$3 Add chicken \$4**

HOUSE SIDE \$5

Fresh romaine topped with cucumber, tomato and onion.

CAESAR SIDE \$6

A mini version of the classic Caesar.

BEVERAGES

FOUNTAIN DRINKS \$2

Coke, Diet Coke, Sprite, Dr. Pepper, Barq's Root Beer, Pink Lemonade, Gold Peak Iced Tea

MILK \$2.50

Regular or Chocolate