



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. Over time Mesabi faded away, leaving beautiful lakes in his footprints and dense forests and rich iron deposits throughout the hills and valleys where he once slept.

APPETIZERS

MEXICAN CORN DIP \$8

Roasted corn, jalapeños, spices and cheese served warm with tortilla chips.

STREET TACOS \$12

Three battered Walleye or carnitas tacos (choose flour or corn) topped with tangy cilantro slaw.

QUESADILLAS \$11

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

COCONUT SHRIMP \$14

Lightly breaded with flakes of coconut, fried golden and served with mango dipping sauce.

WALLEYE FINGERS \$15

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

CHICKEN WINGS \$12

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

CHICKEN STRIPS \$13

Southern-style battered and fried served with your choice of ranch, honey mustard, barbeque or boom boom dipping sauce.

BOURBON BRUSSEL SPROUTS \$8

Roasted maple bourbon brussel sprouts topped with crumbled bacon.

PRETZEL STICKS \$9

Four freshly baked and salted sticks with warm cheese sauce for dunking.

CHEESE CURDS \$9

Breaded and deep fried. Served with ranch or boom boom dipping sauce.

SOUP

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

Our soup of the day is made from scratch using the freshest ingredients.

ENTRÉE SALADS

CAESAR \$8

Fresh romaine tossed in creamy Caesar dressing, topped with parmesan and croutons. **Add grilled or crispy chicken \$4**

COBB \$13

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

GREEK \$10

Romaine lettuce topped with tomato, cucumber, onion, black olives, feta cheese. **Add grilled or crispy chicken \$4**

ITALIAN CHOP \$13

A tangy mix of romaine, ditalini pasta, salami, garbanzo beans, black olives, tomatoes & red onion with an Italian vinaigrette.

CAPRESE \$12

Kale, basil, buffalo mozzarella, roasted tomatoes, balsamic vinaigrette.

SIDE SALADS

HOUSE \$6

Organic spring mix, tomatoes, cucumbers, red onion, croutons.

CAESAR \$6

A mini version of the classic Caesar.

GRILLED WEDGE \$7

Baby romaine heart, flash grilled and topped with roasted tomatoes, crumbled bleu, bacon, candied walnuts and bleu cheese dressing.

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

A short note about being short-staffed.

We are so glad you are here and thank you for your business. Due to what seems like a worldwide staffing shortage and the inability to predict those times when everyone is hungry at once, you may be run over by a bartender or server who is just trying to keep up. Please look both ways before crossing the restaurant.



ENTREES*

Start with your choice of a cup of soup or a side salad. Entrées are served with dinner roll, fresh vegetable of the day, and your choice of baby bakers, fries or rice pilaf.

RIBEYE, 12 OZ \$32

FILET MIGNON, 6 OZ \$40

PORTERHOUSE, 20 OZ \$45

Add bleu cheese \$3

Add sautéed mushrooms \$3

Add grilled shrimp \$15

SMOKED PORK CHOP \$26

An 11 oz, smoked bone-in pork chop, flame grilled.

WALLEYE \$21

A generous filet seasoned and broiled, or hand rolled in panko and fried to a golden finish, served with tartar sauce.

JUMBO SHRIMP SKEWER \$25

Choose garlic butter basted or Cajun seasoned, served with cocktail or boom boom sauce.

MEDITERRANEAN SALMON \$28

AN 8 oz filet topped with a Mediterranean blend of sundried tomatoes, capers, red onions, kalamata olives, feta cheese, and artichokes.

BASIL PESTO CHICKEN \$20

Seasoned chicken breast grilled and topped with basil pesto.

BURGERS & WRAPS

All burgers are 1/3 lb. Angus beef. Served with kettle chips or fries. Sub onion rings \$3 Cheese curds \$4

CLASSIC HAMBURGER \$12

A one-third-pound with lettuce, tomato, onion and pickle on a toasted bun. **Add cheese** \$1 **Add bacon** \$2

IMPOSSIBLE BURGER \$13

A quarter-pound vegetarian patty with lettuce, tomato, onion and pickle. Topped with lettuce, tomato, red onion. **Add cheese** \$1

CHICKEN YOUR WAY \$13

Grilled or crispy topped with mayo, lettuce, tomato and onion on a toasted bun.

CLUB WRAP \$14

Ham, turkey, thick-cut, applewood-smoked bacon, lettuce and tomato wrapped in a tortilla.

BLT WRAP \$13

Thick-cut, applewood-smoked bacon, lettuce and tomato wrapped in a tortilla.

BUFFALO CHICKEN WRAP \$14

CHICKEN BACON RANCH WRAP \$14

HOAGIE \$11

Your choice of ham, turkey or salami, cheddar or Swiss cheese, lettuce, tomato, onion, and mayo.

DESSERTS

CHEESECAKE \$8

A rich, individual cheesecake topped with cream and fresh berries.

SUNDAE MORNING \$7

A mini, pearled sugar waffle topped with coffee flavored ice cream, drizzled with chocolate and caramel.

FLOURLESS CHOCOLATE TORTE \$8

A rich, fudgy dark chocolate delight.

CARAMEL PRETZEL BROWNIE \$8

Rich chocolate with a pretzel crust, served with butter pecan ice cream and a chocolate and caramel drizzle.

ICE CREAM SUNDAE \$6

Vanilla ice cream topped with chocolate or caramel sauce, candied walnuts, whipped cream and a cherry on top.

*Consuming raw or undercooked meats, poultry, fish, seafood, or shellfish