

Soup, Salads and Starters

Our fresh housemade dressings: Bleu Cheese, Apple Vinaigrette, Thai Vinaigrette, Thousand Island, French, Bleu Cheese Vinaigrette, Buttermilk Ranch, Vinegar & Oil. Salads are served with bread unless otherwise specified



Our Award Winning Chicken Wild Rice Soup -

cup 4.70 bowl 5.79

Pesto Pizza - our own fresh pesto, tomatoes and Formaggi cheese on a 7-inch crust 8.99



Taco Salad - zesty Mexican chorizo sausage, tomato, red onion, peppers, cheddar cheese & tortilla chips on crisp greens. Served with chipotle ranch dressing and cheese fried tortilla. 9.95

Mandarin Chicken Salad - chicken, red onion and mandarin oranges on a bed of fresh spinach leaves served with our Bleu Cheese vinaigrette 8.99

Black Bean Nachos - tortilla chips layered with seasoned black beans, diced tomatoes, cheese. half-order 6.95 full order 8.95

Salmon Bites - grilled Alaskan salmon cakes, lettuce and tomato on miniature ciabatta buns with choice of lemon dill or Thai sauce. Three mini sandwiches: 9.95

Apple Salad - crisp mixed greens, sliced granny smith apple, cucumber, dried cranberries shredded colby-jack cheese and sunflower seeds served with our apple vinaigrette 8.95 add grilled chicken 9.95

Chef's Soup du Jour - cup 3.45 bowl 4.29

Small House Salad - 3.85

with a cup of soup du jour 6.69

with a cup of Chicken Wild Rice Soup 7.89

Mushroom & Artichoke Pizza - sliced fresh mushrooms, artichoke hearts, fresh spinach, tomato and Formaggi cheese on a 7-inch crust 8.99



Chicken Quesadilla - grilled chicken, tomatoes, peppers & cheese in a flour tortilla served with sour cream and our homemade salsa 8.95

Thai Noodle Bowl - sautéed pea pods, carrots, green onions and broccoli buds tossed with linguini and our zesty orange Thai sauce 8.95 add grilled chicken 9.95

Portabella Quesadilla - sliced portabella mushroom, peppers, caramelized onions and Formaggi cheese on a grilled tortilla 9.25

Thai Salad - crisp mixed greens, pea pods, carrots, water chestnuts, crunchy noodles served with orange Thai vinaigrette 8.95 add grilled chicken 9.95

Fruit Plate - a selection of fresh seasonal fruit served with vanilla yogurt 6.95

Fish & Regional Favorites



Fresh Canadian Walleye - Crisp pan-fried walleye fillet served with cole slaw or baked beans and bread 9.99

Walleye Sandwich - crisp pan-fried Canadian Walleye, lettuce, tomato on an onion bun 9.25

Traditional Miner's Pasty - Railroaders and iron ore miners in Minnesota's Arrowhead packed their lunch pails with "pocket sandwiches" called pasties (PAST-ees). Our authentic traditional recipe is ground beef & pork, potatoes, carrots, rutabagas and onions wrapped in our hand-made crust. Served with gravy and a side of our homemade cole slaw. 8.45



Swedish Meatballs with Lingonberry Gravy - three "Swedishly" seasoned meatballs, served with smashed potatoes, lingonberry gravy, cole slaw and bread 7.99

Locally Caught Lake Superior Herring (in season) - Two pan-fried fillets served with cole slaw or baked beans and bread. 9.99

A 1.50 plate charge will be added to split orders.

We accept Visa, MasterCard, Discover and American Express

Signature Sandwiches

WITH CHOICE OF KETTLE CHIPS, COLE SLAW, or SWEET APPLE PECAN BAKED BEANS

Add a cup of soup du jour or small house salad for just 2.99. Add a cup of Chicken Wild Rice soup for just 3.99
Gluten-free bread may be substituted on any sandwich for an additional 1.00.



Cranberry Club - smoked turkey, sliced ham, bacon, cucumber, tomato, and baby field greens with cranberry mayo on toasted cranberry bread. 9.65

Thai Chicken Wrap - tender chicken pieces, fresh spinach, carrots, water chestnuts & crunchy noodles with Thai sauce in a spinach wrap 8.95

Grilled Portabella - grilled portabella mushroom cap, marinated tomatoes, spinach, four-cheese blend, and lemon basil mayo on an onion bun 9.25

Bistro Burger - a half-pound of grilled lean ground beef on a toasted onion bun. 8.19

Served California Style with lettuce, tomato and mayo 8.49 Cheeseburger 8.49 Cheeseburger California Style 8.99



Smoked Salmon Wrap - smoked salmon tossed with fresh spinach leaves, green onion, diced tomatoes & cucumbers and wrapped in a spinach wrap. 9.95

Balsamic Chicken - balsamic marinated chicken on an onion bun finished with pesto mayonnaise 9.25

Classic Reuben - shaved corned beef, marinated sauerkraut, Swiss cheese & Thousand Island dressing on Marble Rye. 9.65



Wild White Moose - smoked turkey, bacon, pepper-jack & cheddar on grilled wheat berry bread. 9.65

Jack Pine Chicken - crisp chipotle grilled chicken breast, pepper-jack, lettuce, tomato, chipotle ranch on grilled sour dough bread. 9.85

Black Bean Burger - our delicious homemade vegetarian burger served with lettuce and tomato on an onion bun 8.95

Classic B.L.T. - applewood smoked bacon, lettuce and tomato and mayo on toasted bread of your choice 7.99

Chicken Pub Sandwich - tender chicken, caramelized onions, sweet peppers and four cheeses piled high on an onion bun 9.25

Lahvash Flatbread 10" Pizzas

Fresh basil & tomato with Formaggi cheese 8.95

Chicken & spinach with roasted garlic and Formaggi cheese 9.55

Chicken, bacon, artichokes and Formaggi cheese 10.15

Chorizo & tomato with caramelized onions, peppers and colby-jack cheese 9.55

Wild mushroom with Feta cheese 9.55

Pesto & tomato with Formaggi cheese 10.15

Save Your Fork



Caramel Pecan Bread Pudding - our homemade, melt-in-your-mouth cinnamon bread pudding laced with caramel & pecans topped with our own burnt-sugar caramel sauce & whipped cream 5.49

Fresh Fruit Pie - 4.50

with a scoop of Bridgeman's Vanilla Bean Ice Cream 5.19

Fudge Brownie Sundae - triple chocolate fudge brownie, vanilla ice cream, chocolate syrup & whipped cream 5.15

Substitutions and changes to menu items are subject to an extra charge

Beverages

We value our natural resources; Water is served only upon request.

Fresh Ground Custom Roast Coffee

Custom roasted for us by Andreson Ryan Coffee Company (ARCO)
custom café blend, vanilla blend, or decaffeinated french roast coffee 1.60
café au lait * 2.00

Cappuccinos, Lattes & Chai

we proudly serve Lavazza Espresso
espresso 1.15 single 1.70 double
americano 1.55 single 2.10 double
latte or cappuccino * 2.85 single 3.40 double
café mocha * 3.25 single 3.80 double
Chai Tea latte - a blend of Northern Indian black teas, cardamom, vanilla, cinnamon, honey, clove & ginger
2.85 single 3.40 double
Syrup flavors: white chocolate, dark chocolate, hazelnut, raspberry, caramel, butterscotch, vanilla and sugar-free vanilla
* soy milk may be substituted for an additional .75

Hot Beverages

hot chocolate 1.55
hot scotch chocolate 2.00
Harney & Sons tea 1.50
apple cider 1.45
caramel-apple cider 1.90

Cold Beverages

Pepsi, Diet Pepsi, Mt. Dew, Sierra Mist 1.75
Stephen's Point Bottled Root Beer 2.00
lemonade, unsweetened iced tea 1.90
raspberry lemonade, raspberry iced tea 2.35
milk 1.65 regular 2.35 large
chocolate milk 1.98 regular 2.79 large
soy milk 1.75 regular 2.45 large

Juice

orange, apple & white grape 1.98 regular 2.79 large

Wine and Bottled Ale

House Wine by the Glass 5.25 Pinot Grigio --
Chardonnay -- Merlot -- Shiraz -- White Zinfandel --
Cabernet Sauvignon
Leinenkugel's -- Honey Weiss 4.35
Miller Genuine Draft 3.85
Fat Tire Amber Ale 4.35

Lake Superior Brewing Co. -- Kayak Kolsch and
Mesabi Red 4.35
Summit -- Extra Pale Ale 4.35
Corona 4.95
Labatt -- Nordic, N.A. Brew 3.75

Our gallery dining room is available to small groups for private parties, business meetings and receptions

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