

NIBBLES & STARTERS

Pesto Pizza - our homemade basil pesto, tomatoes and Formaggi cheese on a 7-inch crust 9.45

Tortilla Chips & Our Homemade Salsa - 3.40

Mushroom & Artichoke Pizza - sliced fresh mushrooms, artichoke hearts, fresh spinach, tomato and Formaggi cheese on a 7-inch crust 9.45



Chicken Quesadilla - grilled chicken, tomatoes, peppers & cheese in a flour tortilla with sour cream and homemade salsa 9.40

SOUP & SALADS

Our house-made dressings served on the side: Bleu Cheese, French, Apple Vinaigrette, Bleu Cheese Vinaigrette, Light Italian Vinaigrette, Balsamic Vinaigrette, Buttermilk Ranch, Thousand Island. Salads are served with bread unless otherwise specified



Our Award Winning Chicken Wild Rice Soup (served on weekends only November-April) - cup 4.95 bowl 6.10

Small House Salad - 4.05
with a cup of soup du jour 7.00
with a cup of Chicken Wild Rice Soup 8.29

Black & Bleu Chicken Salad - cajun seasoned grilled chicken, bleu cheese, tomato, cucumber and red onion on a bed of crisp greens 9.45

Cascade Chicken Salad - grilled marinated chicken breast and bacon mixed with Feta cheese, carrots, red onion and tomato on a bed of spinach & crisp greens 9.25



Pork, Black Bean & Green Chile Chili - pork tenderloin, black beans, green chilies, tomatoes, celery, onions & peppers cup 4.95 bowl 6.10

Chef's Soup du Jour - cup 3.60 bowl 4.50

Nuts & Berry - crisp greens, dried cranberries, pecans, shredded carrots, sunflower seeds & feta cheese. Served with bleu cheese vinaigrette 7.55
with grilled chicken 8.55

Apple Salad - crisp greens, sliced granny smith apple, shredded carrot, cucumber, dried cranberries, colby-jack cheese and sunflower seeds served with our apple vinaigrette 9.40
with grilled chicken 10.40



Taco Salad

Mexican chorizo sausage, tomato, red onion, peppers, cheddar cheese & tortilla chips on crisp greens. Served with chipotle ranch dressing & cheese fried tortilla. 9.99
(MAKE IT VEGETARIAN: substitute black beans for the chorizo)

LAHVOSH FLATBREAD 10" PIZZAS

Chicken, bacon & artichokes with Formaggi cheese 10.15

Caramelized onions, sweet peppers & Formaggi cheese with balsamic drizzle 9.55

Chicken, spinach & roasted garlic with Formaggi cheese 9.55

Fresh basil & tomato with Formaggi cheese 8.95

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

FISH

IT'S WHAT YOU CAME HERE FOR

** **White Fish** - A firm, mild Lake Superior fish, prepared broiled or crisp pan-fried and served with choice of baked potato or our house wild rice blend and Chef's fresh vegetables. 17.49

** **Canadian Walleye** - Crisp pan-fried fillet (just as you would do at your camp fire) or broiled and served with choice of baked potato or house wild rice and Chef's fresh vegetable. 17.99

Walleye Sandwich - crisp pan-fried Canadian Walleye fillet, lettuce, tomato on an onion bun 10.70



** **Fresh Lake Superior Herring (in season)** - Crisp pan-fried fillet served with choice of baked potato or our house wild rice and Chef's fresh vegetable. 15.99
Our herring is netted locally by Stephen Dahl, author of "Circling a Year in a Skiff." (Autographed copies available here.)



** **Lake Trout (in season)** - the premier Lake Superior catch served either broiled or crisp pan-fried and served with choice of baked potato or house wild rice and Chef's fresh vegetable. 17.99

** **Steelhead Rainbow Trout** - a butterfly fillet of delicate fish, prepared broiled or crisp pan-fried and served with choice of baked potato or house wild rice and Chef's fresh vegetable. 16.99

PERHAPS YOU'RE IN THE MOOD FOR SOMETHING ELSE...



** **Swedish Meatballs** - Three "Swedishly" seasoned meatballs, served with smashed potatoes, lingonberry gravy and Chef's fresh vegetables. 13.79

** **Cascade Pasta** - chicken breast medallions, wild mushrooms and artichokes tossed with fettuccini in a creamy garlic sauce 14.99

** **Southwest Pasta** - marinated chicken breast lightly seasoned and crisp sautéed in chipotle oil, sliced and served on fettuccini tossed with our creamy Cajun sauce 15.99

NEW

** **Vegetarian Lasagna** - Chef's choice vegetables, ricotta, mozzarella, provolone, Asiago & parmesan cheeses layered with tender lasagna noodles and delicate garlic white sauce. Served with garlic toast. 15.99

** **Stoney Point Chicken** - chicken breast stuffed with house wild rice blend, Gouda cheese and fresh spinach, finished with a delicate Lingonberry cream sauce. Served with Chef's fresh vegetables. 15.99

Bistro Burger - a delicious chopped steakhouse burger on a toasted onion bun. 8.60

California Style with lettuce, tomato and mayo 8.90

Cheeseburger 8.90

Cheeseburger California Style 9.45



** **Black Bean Burger** - our delicious homemade vegetarian burger served with lettuce and tomato on an onion bun 9.40

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 5.76

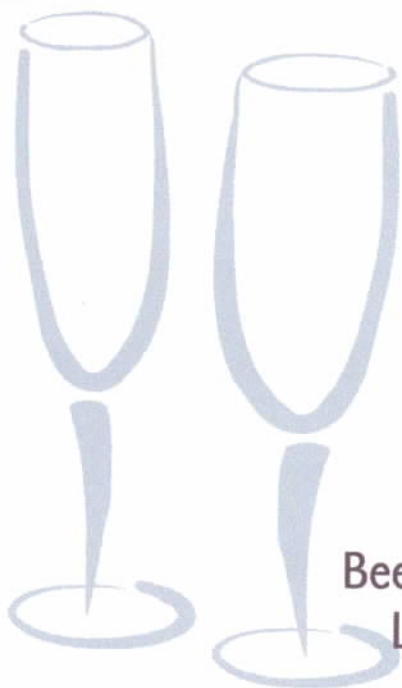
Fresh Fruit Pie - 4.75

with a scoop of Vanilla Ice Cream 5.45

Turtle Lava Cake - Moist chocolate cake oozing with melted chocolate fudge topped with luscious caramel sauce & pecans. 5.20 Make it ala mode - just 5.90

** *This entrée item includes your choice of small house salad or cup of soup du jour*

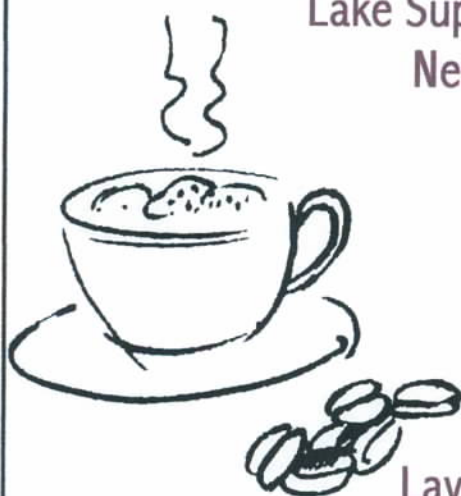
A 1.50 plate charge will be added to split orders.



House Wine
by the Glass

Beer and Bottled Ale
Leinenkugel
Summit

Lake Superior Brewing Company
New Belgium Brewing
Corona
Miller Genuine Draft



Proudly Serving
Lavazza Espresso, DaVinci Chai Tea,
Custom Roasted Coffee by Andreson Ryan Coffee Company,
Stephens Point Bottled Root Beer and Soft Drinks by Pepsi

*Thank you for dining with us.
Please come see us again.*