

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

SIGNATURE SANDWICHES

SERVED 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 3.15. Add a cup of Chicken Wild Rice soup for just 4.20
Gluten-free bread may be substituted on any sandwich for an additional 1.25.

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- Cranberry Club** - smoked turkey, sliced ham, bacon, cucumber, tomato, and fresh spinach with cranberry mayo on toasted cranberry bread 10.15
- 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
- Classic B.L.T.** - applewood smoked bacon, lettuce and tomato and mayo on toasted bread of your choice 8.39
- Fresh Veggie Sandwich** - grilled sweet peppers, onions, mushrooms, broccoli, zucchini, fresh spinach and smoked Gouda cheese served open-face on grilled Cranberry Wild Rice bread 9.75
- Slaw Melt** - our chopped steakhouse burger topped with swiss cheese, caramelized onions and our housemade cole slaw served open-faced on Marble Rye bread 8.65
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- Wild White Moose** - smoked turkey, bacon, pepper-jack & cheddar on grilled wheat berry bread. 10.15
- Classic Reuben** - shaved corned beef, marinated sauerkraut, Swiss cheese & Thousand Island dressing on Marble Rye 10.10
- Rachel** - sliced smoked turkey, marinated sauerkraut, Swiss cheese & thousand Island dressing on Marble Rye 9.40
- Jack Pine Chicken** - seasoned chicken breast pan-seared in chipotle oil topped with pepper-jack, lettuce, tomato, chipotle ranch sauce on grilled sour dough bread 10.35
- Black & Bleu Burger** - chopped steakhouse burger blackened & topped with blue cheese on a toasted onion bun 8.90
- Adult Grilled Three Cheese Sandwich** - your choice of bread filled with cheddar, Swiss and American cheeses and grilled to golden perfection 6.95
- Black Bean Burger** - our delicious homemade vegetarian burger served with lettuce and tomato on an onion bun 9.40

FISH & REGIONAL FAVORITES

- Fresh Lake Superior Herring (in season).** - Crisp pan-fried fillet served with cole slaw or apple-pecan baked beans and bread. 10.49
Our herring is netted locally by Stephen Dahl, author of "Circling a Year in a Skiff." (Autographed copies available here.)
- Walleye Sandwich** - crisp pan-fried Canadian Walleye, lettuce, tomato on an onion bun 10.70
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- Swedish Meatballs with Lingonberry Gravy** - Two "Swedishly" seasoned meatballs, served with smashed potatoes, lingonberry gravy, cole slaw and bread 8.39
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- Campfire Canadian Walleye** - Crisp pan-fried walleye fillet served with cole slaw or apple-pecan baked beans and bread 11.49
- Traditional Miner's Pasty** - Railroaders and miners packed their lunch pails with "pocket sandwiches" called pasties (Pass-Tees). 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. 8.85
- Liver & Onions** - Pan-fried liver, smothered with fried onions & bacon. Served with smashed potatoes, gravy, cole slaw and bread. 8.15

A 1.50 plate charge will be added to split orders.

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

BEVERAGES

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

Fresh Ground Custom Roasted ARCO Coffee

custom café blend, vanilla blend, or decaffeinated french roast coffee 1.80

Cappuccinos, Lattes & Chai Tea

we proudly serve Lavazza Espresso

espresso 1.20 single 1.80 double

americano 1.65 single 2.25 double

latte or cappuccino * 2.99 single 3.69 double

café mocha * 3.49 single 4.10 double

Chai Tea Latte - a blend of Northern Indian black teas, cardamom, vanilla, cinnamon, honey, clove & ginger
2.99 single 3.69 double

Syrup flavors: white chocolate, dark chocolate, hazelnut, raspberry, caramel, butterscotch, vanilla and sugar-free vanilla

* soy milk may be substituted for an additional 1.00

Hot Beverages

hot chocolate 1.80 hot scotch chocolate 2.40

hot apple cider 1.80 hot caramel apple cider 2.40

Harney & Sons tea 1.80

Cold Beverages

Pepsi products - free refills 2.25

Stephen's Point Bottled Root Beer 2.85

lemonade or unsweetened iced tea 2.50

raspberry lemonade or raspberry iced tea 3.00

milk 1.75

chocolate milk 2.20

soy milk 2.10

Juice

orange, apple, white grape & tomato 2.35

WINE AND BOTTLED ALE

House Wine by the Glass Pinot Grigio - Chardonnay -
White Zinfandel - Cabernet Sauvignon - Pinot Noir 5.25

Summit -- Extra Pale Ale 4.35

Corona 4.95

Labatt -- Nordic, N.A. Brew 3.75

Lake Superior Brewing Co. -- Kayak Kolsch and Mesabi
Red 4.35

Leinenkugel's -- Honey Weiss 4.35

Miller Genuine Draft 3.85

Fat Tire Amber Ale 4.35

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

We accept Visa, MasterCard, Discover and American Express