

Appetizers

Boneless Chicken Wings \$11.25

pepper breaded boneless chicken breast
buffalo, barbeque, sweet thai chili, bourbon,
garlic parmesan, mango habanero, dry rub
(can't decide – pick two and go half and half)

Olive Bruschetta \$10.95

sundried tomato pesto, olive tapenade, shredded
parmesan, fresh basil, balsamic drizzle

Coconut Breaded Shrimp \$11.75

sweet & sour orange marmalade

White Cheddar Cheese Curds \$9.95

zesty seasoning, ranch dressing

Soup and Salads

Chef's Soup of the Day

Cup \$4.25/ Bowl \$6.50

Bluffside Salad \$5.95

spring mix, tomato, hardboiled egg,
sunflower seeds, focaccia croutons
add char-grilled chicken \$4

Kale Caesar Salad \$10.95

chopped kale, brussel sprouts, napa cabbage,
shaved parmesan, focaccia croutons,
hardboiled egg, parmesan crisps,
creamy caesar dressing, toasted garlic rounds,
add char-grilled chicken \$4

Sandwiches

served with choice of fresh fruit, house made coleslaw, or seasoned fries (substitute soup \$2.00)

Prime Rib French Dip \$15.50

slow roasted prime rib, sautéed onion, warm
ciabatta roll, au jus, creamy horseradish available,
add provolone \$1

Smokey Mountain Turkey \$12.75

smoked turkey, bacon, smoked gouda, field
greens, tomato, ancho chipotle sauce,
toasted multigrain

House-Fresh Chicken Salad \$12.50

cranberry wild rice bread, field greens

Grilled Ham & Gouda \$11.95

sliced ham, honeysweet mayo, smoked gouda,
field greens, grilled multigrain

Pesto Chicken \$12.50

char-grilled breast, sundried tomato pesto, field
greens, tomato, red onion, focaccia square

Bluffside Burgers*

served with choice of fresh fruit, house made coleslaw, or seasoned fries (substitute soup \$2.00)

go plant-based and substitute Beyond Burger - \$1

Certified Angus \$11.50

field greens, tomato, red onion, pickle,
*add cheddar, american, provolone,
gouda, or pepperjack – \$1*

Bourbon Bistro \$13.95

bourbon bacon jam, sautéed onion,
pepperjack cheese

Hickory \$12.95

applewood bacon, cheddar, tangy bbq

Bacon & Egg \$13.25

fried egg, applewood smoked bacon,
melted american cheese

Saul Gouda \$14.50

sautéed onion, chopped bacon, smoked gouda,
honeysweet mayo

Friday Night Fish Fry

Traditional Icelandic Cod

three 3 oz. filets, broiled or beer-battered, fries or wild rice blend \$17.95 - extra piece \$3.00

Walleye Fish & Chips

broiled or beer-battered, fries or wild rice blend \$21.95

Saturday Night Prime Rib*

Chef seasoned & slow-roasted, au jus, diced red potatoes, chef veggie, creamy horseradish by request
8 oz. queen cut \$26.95 12 oz. king cut \$32.95

*These items can be cooked to order. Raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk for foodborne illness

Dessert

Double layer red velvet cake, cream cheese icing, whipped vanilla cream \$5.95

Raspberry puree swirled in New York style cheesecake, graham cracker crust, white chocolate & whipped vanilla cream \$6.50

Beverages

Pepsi Products \$3.00 - Pepsi, Diet Pepsi, Mountain Dew, Diet Mountain Dew, Sierra Mist, Dr. Pepper, Root Beer, Lemonade, Iced Tea

Coffee \$3.00, Hot Tea \$2.50, Hot Chocolate \$2.50, Orange, Apple, Cranberry, Grapefruit Juice \$2.50