

APPETIZERS

Paul Bunyan Onion Colossal onion lightly breaded. Served with creamy paprika horseradish sauce 13

Potato Canoes Potato skins loaded with cheddar jack cheese, bacon and chives. Served with sour cream 13

Buffalo Wings Bone in wings tossed in your choice of buffalo, sweet and smoky, or BBQ sauce 13

Woodland Nachos Fried tortillas, white cheddar cheese sauce, tomato, roasted corn Pico de Gallo, black beans, lettuce and shredded cheese and your choice of pulled rotisserie chicken, brisket or house ground seasoned steak. Served with homemade guacamole and lime crema 15

Bruschetta Toasted focaccia, marinated beef tenderloin tips, caramelized onions, tomatoes, bleu cheese dressing and fresh basil 14

Cheese Curds White cheddar cheese curd lightly breaded and deep fried. Served with a side of ranch 13

Giant Pretzel Soft buttery salted Bavarian pretzel from Milwaukee Pretzel Company. Served with a smoky house-made cheddar dipping sauce 16

Timber Shrimp A skewer of 5 jumbo shrimp bacon wrapped, smoked and drizzled with BBQ sauce 16

Mosquito Bites Potato Canoes, Buffalo wings and cheese curds served with a side of ranch, bleu cheese and sour cream 26

Rotisserie Sampler Platter Half rotisserie chicken, 4 bone rack of ribs, sliced brisket and pulled pork.
Served with Italian toast and a side of house BBQ sauce 33

Burnt Ends Woodfire smoked beef brisket ends. Served in a sweet & smoky BBQ sauce with dill pickle chips, pickled jalapeños and red onions 16

Walleye Cakes Freshwater walleye filet breaded with herbs and spices. Crispy golden fried and served with a house-made garlic and dill sauce 17

BURGERS

All burgers served with fries

Build Your Own Steakhouse Burger

7 oz. burger patty with leaf lettuce, sliced tomatoes, red onion slices and a pickle spear served on a brioche bun 13

ADD:

Bacon Strips 2 | Cheese Slice 1

Bleu Cheese Crumbles 1.50

Sauteed Mushrooms 1.50

Sauteed Onion 1.50 | Caramelized Onions 1.50

Roasted Red Peppers 1.50 | Jalapenos 1

Fried Egg 2 | Avocado 1.50 | Onion Pedals 1

Cole Slaw 1 | Chili Maple Glaze .50

Chipotle Mayo .50 | Buffalo Sauce .50

Bourbon BBQ .50 | Peppercorn Cream Sauce 1

Substitute a plant based Beyond Burger Patty 5

Chainsaw Burger

7 oz. fresh house ground burger patty topped with pulled rotisserie pork, coleslaw, onion pedals and served between 2 grilled cheese sandwiches 19

SANDWICHES

All sandwiches served with fries

Prime Rib Dip

Shaved prime rib, sauteed onions, green peppers, mushrooms and melted provolone cheese on a hoagie with a side of au jus 17

Rotisserie Melt

Pulled rotisserie with sauteed onions, melted Swiss and cheddar cheese on Italian toast 15

Choice of Pulled Rotisserie Chicken, Pork or Brisket

Chicken Avocado

Choice of grilled chicken breast or pulled rotisserie chicken with avocado, melted provolone cheese, lettuce, tomato, and onion on a brioche bun 14

Buffalo Chicken Sandwich

Lightly breaded crispy chicken with provolone cheese, buffalo sauce and bleu cheese dressing served with lettuce, tomato and onion on a brioche bun 14

Brisket Reuben

Rotisserie brisket, sauerkraut, Swiss cheese and house made 1000 island dressing on Italian toast 15

BBQ Beef Sandwich

Shredded beef piled high and topped with coleslaw on a brioche bun 14

Open Faced Sandwich

Smoked rotisserie piled high on a slice of Italian toast with garlic mashed potatoes and topped with gravy. Served with a side of our creamy coleslaw 15
Choice of Pulled Rotisserie Chicken, Pork or Brisket

SALADS

Chopped Salad

Sweet potato crusted chicken or pulled rotisserie chicken served on romaine with tomatoes, bleu cheese crumbles, toasted almonds, diced cucumbers, cranberries, shredded coconut and granny smith apples tossed in a raspberry poppy seed dressing 19
Substitute pulled rotisserie chicken at no additional charge

Steak Salad

Romaine lettuce tossed in balsamic dressing and topped with sliced sirloin steak, roasted red pepper, red onion, tomatoes, bleu cheese crumbles and fried onion pedals. Served with a side of bleu cheese dressing 19

Herb Crusted Chicken Salad

Herb crusted chicken served on romaine with shredded carrots, tomatoes, wild rice, cranberries, toasted almonds and shredded cheese. Served with a side of honey Dijon dressing 17
Substitute pulled rotisserie chicken at no additional charge

Chefs Salad

Mixed greens, rotisserie pulled chicken, ham, tomatoes, shredded cheese, avocado and eggs. Served with your choice of dressing 16

Chicken Caesar Salad

Romaine tossed in Caesar dressing and topped with pulled rotisserie chicken, parmesan cheese and croutons 14

STEAKS

Viking 8 oz. Sirloin Steak 27

Iron Ranger 14 oz. Ribeye seasoned with Montreal steak seasoning 42

Edmund Fitzgerald 7 oz. Filet Mignon with brandy peppercorn cream sauce 39

North Shore 12 oz. New York Strip Steak seasoned with Montreal steak seasoning 39

Pork Chop 12 oz. thick cut, bone in porterhouse pork chop topped with apple bacon maple jam 23

PRIME RIB

Slowly Roasted in our ovens to your desired temperature with a side of au jus served fresh daily while supplies last

Lena 10 oz. 32 **Ole** 15 oz. 45

All steaks include your side item choice, seasonal vegetable and fresh baked bread

Rare

Cool red center throughout

Medium Rare

Warm, red center

Medium

Warm, pink center

Medium Well

Slightly pink center

Well

Brown throughout

FIELD AND STREAM

Walleye

Batter Fried or Broiled 27

Parmesan Crusted: Dipped in buttermilk and coated with bread crumbs, parmesan cheese and fried until golden brown 29

Missi-shrimpi

5 jumbo shrimp served batter fried, broiled or coconut fried 28

Salmon

Broiled Norwegian Salmon topped with tart cherry and apple glaze 29

Fire Roasted Rotisserie Chicken

Half roasted rotisserie chicken 20

Prairie Chicken

Grilled Chicken breast, bacon strips, bbq sauce, melted cheese blend and scallions 20

Northern Lights Chicken

Parmesan crusted chicken breast lightly breaded and fried with blended herbs 20

Chicken Parmesan

Lightly breaded and fried chicken breast, melted mozzarella, house-made marinara sauce and parsley 20

Campfire Sirloin Tips

Grilled sirloin tips topped with sauteed onions, green peppers and mushrooms 23

Pork Ribs

Smoked in our wood fired rotisserie
Half Rack 23 | Full Rack 33

Brisket Dinner

Freshly sliced rotisserie smoked and slowly roasted brisket 24

All entrees include your side item choice, seasonal vegetable and fresh baked bread

PASTA

Seafood Linguine

Jumbo shrimp, mussels and clams in linguine with bacon, tomatoes, onions, and garlic in a white wine cream sauce 26

Alfredo Pasta

Fettuccine pasta, pulled rotisserie chicken, broccoli, Alfredo sauce, parmesan cheese and parsley 19

Steak Pasta

Sliced Sirloin Steak tossed with penne pasta in a cremini mushroom Alfredo sauce, caramelized onions and topped with mozzarella cheese and fresh parsley 22

Cheese Tortellini and Chicken

Tortellini pasta, pulled rotisserie chicken, tomato cream sauce, parmesan cheese and parsley 20

Bolognese Pasta

House ground ribeye and sirloin tossed with penne pasta, house-made marinara sauce, mozzarella cheese, italian seasoning and basil 22

All pastas include fresh baked bread

SOUPS

All of our soups are house made

Minnesota Creamy Chicken

Wild Rice Soup
Bowl 8 | Cup 5

Crock of
French Onion 8

Crock of
Steakhouse Chili 8

SIDE SALADS

House

Mixed greens, cheese blend, bacon bits, cucumber, red onion, cherry tomatoes and croutons 5

Caeser

Romaine tossed in Caesar dressing with parmesan cheese and croutons 5

SIDE ITEMS

Baked Potato | Cheesy Hash Browns | Garlic Mashed Potato | French Fries | Sweet Potato Fries | Wild Rice Blend
House made Mac N Cheese | Broccoli | Seasonal Vegetable | Cole Slaw

ADD ONS

3 Jumbo Shrimp - Deep Fried, Broiled or Coconut 12 | 4 Bone Rib 12 | Steak Mushrooms 3 | Sauteed Onions 3
Caramelized Onions 3 | Bleu Cheese Crusting 2 | Blackening 1 | Bacon Wrapped 3 | Peppercorn Sauce 1

20 % gratuity will be added to parties of 8 or more

***Consuming raw or undercooked pork, beef and seafood may increase your risk of food borne illness**