



Appetizers

Spring Rolls	\$7
Chicken and vegetables fried in crisp wonton, served with Asian dipping sauces	
Hawaiian Calamari Salad	\$7
Wakame, cilantro, Thai vinaigrette, bamboo shoots and Maui onion tossed with calamari	
Pork Goyza	\$8
Spicy pork dumplings steamed and pan seared, served with Asian dipping sauces	
Chicken Wings	\$8
<ul style="list-style-type: none"> • Yakatori w/ tsume, sesame and scallions • Spicy buffalo or BBQ served with Maytag blue cheese or buttermilk ranch dressing 	
Bruschetta	\$8
Grilled baguette rubbed with fresh garlic, topped with tomatoes, basil and parmigiano reggiano and drizzled with reduced balsamic vinegar	
Fried Green Beans	\$8
Lightly breaded green beans served with our sweet tiger dipping sauce	
Minnesota Wild Cakes	\$10
Hand-formed with walleye, wild rice, peppers, celery and onion, served with a creamy chardonnay dill sauce	
Mediterranean Flatbread	\$10
Toasted flatbread with grilled chicken, roasted red peppers, garlic hummus, baby spinach and feta cheese	
Yellow Fin Tuna	\$12
Ahi tuna fillet sesame seed coated, seared and served on a bed of baby spinach tossed with wasabi mayo and drizzled with sweet ginger dressing	

Sides

Au Gratin potatoes
Baked potato
Diamond jewel couscous blend
Basmati and wild rice pilaf
Grilled asparagus
Baby green topped glazed carrots
French fries
Sweet potato fries

Soups & Salads

Served with garlic cheese breadstick

Chef Dusty's Soup of the Day	Cup \$3; Bowl \$5
Mediterranean Vegetable	Cup \$3; Bowl \$5
Red bell peppers, zucchini and yellow squash stewed in a rich vegetable base broth	
Side House or Side Caesar	\$4
Greek Salad	\$10
Romaine lettuce, cucumbers, red onion, olives, cherry tomatoes, artichoke hearts, pepperoncini and feta cheese tossed with cucumber dressing	
Crowned Caesar Salad	\$11
Dinner portion topped with grilled chicken	
Bistro Steak Salad	\$12
Baby spinach, red onion and mushrooms tossed with balsamic vinaigrette and topped with Certified Angus Beef sirloin strips	

Sandwiches

Served with French or sweet potato fries

Grilled Chicken Sandwich	\$8
6 oz. charbroiled chicken breast served on an onion bun with lettuce, tomato and mayo	
French Dip	\$9
Thin sliced roast beef topped with mushrooms and melted Swiss cheese served with a side of au jus	
Big Timber	\$14
8 oz. Kobe beef burger topped with three strips of pecan wood smoked bacon and aged Widmer's Wisconsin cheddar cheese	

Pasta

Served with your choice of soup or side salad and fresh baked bread

Vodka Penne	\$12
A blend of alfredo, marinara sauce and vodka over penne tossed with garlic, sweet and smoky spices <i>Add Shrimp or Chicken \$6</i>	
Lobster Fettuccine Alfredo	\$19
Succulent Lagastino lobster sautéed with pancetta and tossed with creamy alfredo sauce	
Tuscan Shrimp Fettuccine	\$19
Tiger shrimp sautéed in garlic butter, white wine and Italian herbs tossed with roasted tomatoes, asparagus tips and fettuccine noodles	



Fish & Seafood

Served with your choice of soup or side salad and fresh baked bread

Boundary Waters Walleye **\$22**

Lightly seasoned pan fried walleye à la meunière or Nord East tavern battered fillet with house tartar sauce, served with your choice of two sides

Yellow Fin Tuna **\$24**

Ahi tuna fillet sesame seed coated, seared and served on a bed of baby spinach tossed with wasabi mayo and drizzled with sweet ginger dressing, served with your choice of two sides

Grilled Tiger Shrimp Piri Piri **\$24**

Marinated in a North African garlic chile rub with cilantro and lemon, grilled and served over jeweled couscous with a lemon honey and curry raitta and grilled naan

Scallops Almandine **\$25**

Pan seared New England scallops finished with toasted almond amaretto sauce with pancetta, baby spinach and sweet roasted red bell pepper over basmati and wild rice pilaf

Lobster Tail **\$32**

12 oz. cold water Canadian lobster tail broiled in butter, white wine and herbs, served with your choice of two sides

Steaks

Served with your choice of soup or side salad, two sides and fresh baked bread

Kobe Chopped Steak **\$14**

8 oz. thick Kobe beef chopped steak topped with sautéed mushrooms, onions and red wine demi-glace

Angus Sirloin **\$20**

8 oz. USDA Choice Angus Beef top sirloin

Timber Ribeye **\$24**

12 oz. USDA choice hand cut, well marbled for peak flavor

Manhattan Strip Steak **\$26**

8 oz. Sterling Silver eye of strip loin wrapped with bacon served on grilled crostini with demi glace and herbed hotel butter

Tomahawk Chop Ribeye **\$32**

26 oz. full bone-in choice ribeye steak

Other Favorites

Served with your choice of soup or side salad, two sides and fresh baked bread

Pork Scaloppini Marsala **\$17**

Two parmesan crusted pork loin medallions topped with prosciutto and served over marsala sauce

Smokehouse Ribs **Half \$17; Full \$22**

Tender St. Louis style ribs hickory smoked with our housemade sweet 'n tangy BBQ sauce

Chicken Oskar **\$25**

Charbroiled chicken breast topped with two broiled lobster medallions, asparagus spears and housemade béarnaise sauce

Steak Oskar **\$32**

Our Manhattan filet of strip steak topped with grilled asparagus, lobster medallions and béarnaise sauce

Duets

Served with your choice of soup or side salad, two sides and fresh baked bread

Surf & Turf **\$25**

8 oz. Certified Angus Beef sirloin served with your choice of seared tuna or broiled or fried shrimp

Steak & Ribs **\$25**

8 oz. Certified Angus Beef sirloin and a generous portion of our in-house smoked ribs

Steak & Lobster **\$38**

8 oz. Certified Angus Beef sirloin with a 12 oz. lobster tail broiled in butter and herbs

Prime Rib

Available Friday and Saturday Nights

Sterling Silver Rib Roast au Jus

10 oz./\$20; 14 oz./\$27

Slow roasted prime beef rib roast served with a sweet sherry and natural beef jus and whipped horseradish crème and your choice of side dish

Served until it is gone