



218-562-7161

## Appetizers

### Wisconsin Cheese Curds **V** 12

Deep fried & served with marinara.

### Peel & Eat Shrimp 15

Poached in a citrus beer, finished off in Old Bay seasoning. Served with fresh lemon and house cocktail.

### Duck Wings 14

Four deep fried Duck wings tossed in a house made Asian blackberry chili sauce.

### Portabella Fries **V** 11

Hand breaded with seasoned panko breadcrumbs and deep fried golden brown. Served with a house made horseradish herb sauce.

### Grilled Steak & Mozzarella Flat Bread 14

Ribeye trimmings topped with fresh mozzarella, basil pesto, Roma tomato and aged balsamic.

### Spinach & Artichoke Dip **V GF** 12

Creamy spinach and artichokes topped with melted cheese and baked to perfection. Served with tortilla chips.

## Salads/Soups

### Soup Of The Day Cup 5 Bowl 7

Ask your server about today's homemade soup.

### House Dinner Salad Small 5 Large 10

Arcadian blend salad, cucumbers, tomato and croutons.

Add Chicken 6 / Shrimp 8

### Strawberry Summer Salad **V GF** 13

Fresh greens topped with summer strawberries, pecans and feta cheese. Dressed with balsamic glaze.

Add Chicken 6/ Shrimp 8

### Dressing Choices:

\*French, \*Ranch, \*Bleu Cheese, \*Parmesan Peppercorn, \*Oil & Vinegar.

All specialties served with a cup of soup or house salad and a warm dinner roll.

## Specialties

### \*BBQ Ribs **GF** 1/2 Rack 25 Full Rack 35

Baby-back Pork ribs slow roasted with essence of hickory & apple and finished with a smoky barbeque sauce. Served with your choice of side.

### \*Marinated Chicken Breast **GF** 22

Marinated in an herb garlic blend and cooked on the char broiler. Served with choice of side and vegetable of the day.

### Fettuccini Alfredo **V** 16

Wide pasta tossed in our homemade parmesan cream sauce. Served with crostini garlic toast. No side choice.

Add Chicken 6 / Shrimp 8

### Braised Chick Pea & Kale **VG GF** 18

Chickpea braised in marinara with sautéed kale, portabella mushroom and sweet onion. Served with crostini garlic toast. No side choice.

Add Chicken 6 / Add Shrimp 8

### Wild Mushroom Ravioli **V** 24

Portabella ravioli served in Alfredo and finished with shredded parmesan. Served with crostini garlic toast. No side choice.

### Chicken Marsala 25

Breaded and pan seared Chicken breast served with sautéed mushrooms and marsala cream reduction. Served with your choice of side.

## Dessert 7

Proudly serving The UGLY Cheesecake Company.  
Ask your server for today's dessert options.



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All entrees served with a cup of soup or house salad, your choice of side and a warm dinner roll.

## Steaks

**\*Ribeye** **GF** 40

12 oz. hand cut Ribeye. Served with homemade Chimichurri.

**\*Petite Filet** **GF** 42

6 oz. Beef Tenderloin grilled to perfection, topped with our house herb butter.

**\*New York Strip** **GF** 37

14 oz. hand cut steak, rubbed with Kansas City seasoning and served with a rich grilled corn salad.

**\*Prime Rib** **GF** 40

Our famous Prime Rib. Slow roasted nightly, medium rare end to end. A 12 oz. cut served with creamy horseradish and Au Jus.

**\*Twin Fillets** **GF** 75

Two 6 oz. Beef Tenderloin fillets grilled to perfection, topped with our house herb butter.

## Combinations

No Substitutions.

**\*Tenderloin & Shrimp** 56

**\*Tenderloin & Lobster** 65

**\*Prime & Lobster** 58

**\*Prime & Shrimp** 46

## Side Choice

Baked Potato, French Fries, Mashed Yukon Gold, Au Gratin or \*Vegetable du Jour

## From The Waters

**\*Twin Tails** **GF** 62

Two 6 oz. Lobster tails broiled and served with clarified butter.

**Canadian Walleye** 32

-Walleye Almandine- Broiled in the oven topped with slivered almonds toasted in our scampi butter.

-Pan Fried- Lightly breaded in an herb panko and served with a red pepper coulis.

-Beer Battered- Cut into halves and deep fried crispy with a Summit EPA batter.

**Jumbo Shrimp** **GF** 30

Six large Shrimp served scampi-style or beer-battered.

## Pub Fare

Soup & salad not included.

All Pub Fare is served with French Fries.

**Marina Burger** 16

1/2 lb. Angus beef patty charbroiled.

Served with crisp bacon, blue cheese and caramelized onions.

**Grilled Chicken Sandwich** 15

Our marinated chicken breast grilled and topped with sautéed portabella mushrooms and Swiss cheese.

**Walleye Sandwich** 19

Classic deep fried Walleye sandwich on a toasted hoagie. Served with lettuce, tomato and tartar sauce.

**Fish Tacos** 17

Deep fried Walleye strips served in toasted flour tortillas, topped with homemade slaw, corn salsa and chipotle aioli.

**Prime Rib Sandwich** 17

Thinly sliced prime rib with caramelized onion and sautéed portabella mushrooms, topped with swiss cheese on a toasted hoagie. Served with creamy horseradish and Au Jus.

"Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."

Package Guests: Service charge is the property of BPR & will be distributed at the discretion of management.

**ADD HEADER**

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