



STARTERS

SHARES BEST BETWEEN FOUR.

CHEESE CURDS Real Wisconsin cheese curd, hot marinara	18	LOADED DEVILED EGG Chive, candied bacon	18
AHI CEVICHE NACHOS* Wonton chip, mango salsa, wasabi aioli, watermelon radish, cilantro micro greens	22	CALAMARI Golden fried rings & tentacles, lemon, remoulade	20
LOBSTER SPINACH & ARTICHOKE DIP Cold water lobster, artichoke heart, spinach, fontina, tortilla chips	22	STEAK FLATBREAD* Pesto, gorgonzola, roasted tomato, arugula, balsamic glaze	20
PEEL & EAT SHRIMP Beer poached, old bay, lemon, cocktail	20	DUCK WINGS Deep fried, Asian blackberry chili sauce	22
		MUSSELS Calabrian chili white wine broth, smoked kielbasa, grilled baguette	18



SOUP & SALAD

HOUSE SALAD Arcadian blend, cherry tomato, cucumber, red onion, garlic crouton	5/12	SOUP OF THE DAY Ask your server for today's selection	6/8
LADY SLIPPER SALAD Arugula blend, roasted walnuts, watermelon radish, red onion, feta, blackberry, strawberry molasses vinaigrette	14	FRENCH ONION Caramelized onion, swiss, fontina, baguette, served in a crock	10

ADD CHICKEN 8 / ADD SHRIMP 10

Dressings: Parmesan Peppercorn Ranch, French, Bleu Cheese, Oil & Balsamic

PUB FARE

SERVED WITH FRENCH FRIES

AHI TACOS* Mango salsa, avocado, roasted tomato, slaw, wasabi aioli, served with tortilla chips	17	PRIME SANDWICH* Thinly sliced prime, hoagie, swiss, onion, portobello, creamy horseradish, au jus	20
WALLEYE TACOS Beer battered, slaw, avocado, esquites, chipotle lime crema, served with tortilla chips	17	MARINA BURGER* 1/2 pound grilled angus, cheddar, candied bacon, pickle slaw, pub mustard	18
WALLEYE SANDWICH Beer battered, hoagie, lettuce, tomato, red onion, remoulade	18	CHICKEN CIABATTA Grilled breast, arugula, tomato jam, swiss, balsamic glaze	17

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 and will be distributed at the discretion of management.
Reservations of 8 or more will not be permitted to split checks.



ALL ENTRÉES INCLUDE YOUR CHOICE OF SIDE, SOUP OF THE DAY OR SALAD AND A DINNER ROLL.

STEAKS

TENDERLOIN* 8 ounce filet of beef, red wine and thyme veal demi, chef choice vegetable	58	PUB STEAK* 6 ounce, garlic mustard pan sauce, chef choice vegetable	30
RIBEYE* 12 ounce hand cut steak, chimichurri	42	PRIME RIB* Served nightly until gone, 12 ounce, creamy horseradish, au jus	42
NEW YORK* 14 ounce hand cut steak, cowboy rub, esquites	42		

SEAFOOD

WALLEYE Canadian Walleye: Choice of broiled almandine, beer battered or pan fried	32
AHI TUNA* Black pepper and sesame seed, seared medium rare, mango salsa	28
SHRIMP Choice of beer battered or scampi, chef choice vegetable	27
LOBSTER Two cold water lobster tails, drawn butter	70
FISH OF THE DAY Ask your server for today's selection	28

ENTRÉES

CHICKEN ROULADE Bacon, goat cheese, arugula, strawberry molasses vinaigrette, chef choice vegetable	27
BBQ PORK RIBS On the bone baby back ribs, sweet barbeque	28
COMBOS	
PUB STEAK & SHRIMP*	36
PUB STEAK & LOBSTER*	55
PRIME & SHRIMP*	48
PRIME & LOBSTER*	65

PASTA

ALL PASTAS INCLUDE BUTTERED CROSTINI, SOUP OF THE DAY OR SALAD AND A DINNER ROLL. NO SIDE DISH.

TUSCAN ALFREDO CHICKEN Parmesan, cream, roasted tomato, spinach, fettuccini	24	CALABRIAN SHRIMP Marinara, Calabrian chili, cilantro, goat cheese, fettuccini	26
MUSHROOM RAVIOLI Portobello, crimini, cream, parmesan	24	ZUCCHINI PASTA Zucchini noodles, red onion, bell pepper, portobello, basil, marinara	20

SIDES

YUKON GOLD MASHED POTATO	5	FRESH VEGETABLE	4
WHITE CHEDDAR HASHBROWN	7	GARLIC PARMESAN FRENCH FRIES	7
BAKED POTATO	5		



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 and will be distributed at the discretion of management.
Reservations of 8 or more will not be permitted to split checks.