



218.562.7161

STARTERS

SHARES BEST BETWEEN FOUR.

CHEESE CURDS Real Wisconsin Cheese, Hot Marinara	18
LOBSTER SPINACH & ARTICHOKE DIP Cold Water Lobster, Artichoke Heart, Spinach, Fontina, Crostini	22
CALAMARI Golden Fried Rings & Tentacles, Lemon, Remoulade	20
DUCK WINGS Deep Fried, Blackberry Soy Sauce	22
MUSSELS Creamy Green Curry Broth, Grilled Baguette	18



SOUP & SALAD

SOUP OF THE DAY Ask your server for today's selection	6/8
HOUSE SALAD Romaine, Cherry Tomato, Cucumber, Garlic Crouton	5/12
ADD CHICKEN 8 ADD SHRIMP 10 Dressings: House Ranch, French, Bleu Cheese, Oil & Balsamic	

PUB FARE

SERVED WITH GARLIC PARMESAN FRIES

BUFFALO BURGER Aged White Cheddar, Caramelized Onions, Bacon, Garlic Dijon Aioli	25
WALLEYE SANDWICH Beer Battered, Hoagie, Lettuce, Tomato, Red Onion, Lemon Aioli	18
PRIME RIB SANDWICH Thinly Sliced Prime, Hoagie, Provolone, Wild Mushroom Blend, Creamy Horseradish, Au Jus	20

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Items listed as gluten free are still at risk of cross contamination, we do not have a separate cooking space or prep area.

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.

Credit Card Payments include a 3% surcharge.



All pastas include buttered crostini, soup of the day or salad and a dinner roll.

PASTA

CREAMY WHITE WINE MUSSELS	22
Mussels in White Wine Garlic Parmesan Cream Sauce, Fettuccini	
WILD MUSHROOM RAVIOLI	24
Pesto Cream, Wild Mushrooms, Black Truffle Burrata	
BACON CARBONARA	24
Heavy Cream, Peas, Black Pepper, Wagyu Bacon	
RED PEPPER PASTA	24
Creamy Pepper Sauce, Shallots, Grilled Chicken	

All entrées include your choice of side, soup of the day or salad and a dinner roll.

SEAFOOD

WALLEYE	32
Canadian Walleye, Cornflake Crusted, Remoulade, Fresh Vegetable	
SHRIMP	27
Choice of Beer Battered or Scampi, Fresh Vegetable	

ENTRÉES

HALF CHICKEN ^{GF}	23
Hollandaise Sauce, Fresh Vegetable	
CAULIFLOWER STEAK ^{GF V}	16
Broiled with Steak Seasoning, Romesco, Fresh Vegetable	

STEAKS

6OZ PUB STEAK* ^{GF}	30
Fresh Vegetable	
12OZ HERB CRUSTED PRIME RIB* ^{GF}	42
Creamy Horseradish, House Made Au Jus Served Nightly Until Gone	
14OZ NEW YORK STRIP* ^{GF}	42
10OZ AMERICAN WAGYU SIRLOIN* ^{GF}	50
Locally Sourced from Angie's Acres	

COMBOS

6 OZ PUB STEAK & SHRIMP*	36
6OZ PUB STEAK & LOBSTER*	55
10OZ PRIME RIB & SHRIMP*	48
10OZ PRIME RIB & LOBSTER*	65

TOPPERS

TRUFFLE COMPOUND BUTTER ^{GF}	7
RED WINE COMPOUND BUTTER ^{GF}	7
BLEU CHEESE ENCRUSTED ^{GF}	5
ROSEMARY DEMI-GLACE ^{GF}	5
WILD MUSHROOMS ^{GF}	5
CHIMICHURRI ^{GF}	5

SIDES

MASHED POTATOES ^{GF}	5
BAKED POTATO ^{GF}	4
FRESH VEGETABLE ^{GF}	5
WHITE CHEDDAR HASHBROWN ^{GF}	7
GARLIC PARMESAN FRENCH FRIES	7



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