



Updated
08/06/2025

APPETIZERS

FOOD SERVED 11:00 AM TO 9:00 PM SUNDAY THROUGH THURSDAY
FOOD SERVED UNTIL 10 PM FRIDAY AND SATURDAY

- CHICKEN WINGS** **\$16**
JUICY JUMBO WINGS TOSSED IN YOUR CHOICE OF GARLIC DRY RUB, BBQ OR BUFFALO SAUCE.
- NACHOS** **\$14**
FRESH FRIED TORTILLA CHIPS TOPPED WITH SEASONED CHICKEN, PICO DE GALLO, JALAPENOS, WHITE QUESO DRIZZLED WITH LIME CREMA, FINISHED WITH FRESH CILANTRO.
- WATER'S EDGE CHEESE CURDS** **\$12**
GOLDEN-FRIED, MELTY CHEESE CURDS SERVED WITH MARINARA SAUCE.
- CRISPY ONION RINGS** **\$12**
PERFECTLY FRIED, PANKO BREADED ONION RINGS COOKED GOLDEN BROWN AND SERVED WITH OUR SIGNATURE ONION RING SAUCE.
- PHILLY CHEESESTEAK EGG ROLLS** **\$15**
TENDER SEASONED STEAK, TRI COLOR PEPPERS AND MELTED CHEESE WRAPPED INTO A DELICIOUS CRISPY EGG ROLL. SERVED WITH OUR SIGNATURE CREAMY WHITE QUESO SAUCE.
- LOADED POTATO SKINS** **\$12**
CRISPY POTATO SHELLS LOADED WITH APPLEWOOD SMOKED BACON, CHEDDAR CHEESE, FRESH GREEN ONIONS, AND SERVED WITH A SIDE OF SOUR CREAM.
- SPINACH ARTICHOKE DIP** **\$13**
A CREAMY BLEND OF SPINACH AND ARTICHOKE, SERVED WITH TRI COLOR TORTILLA CHIPS.
- TEXAS TOTS** **\$15**
EIGHT JUMBO STUFFED TEXAS SIZED TOTS TOPPED WITH WHITE QUESO CHEESE, APPLEWOOD BACON, AND GREEN ONIONS.
- FRIES** **\$7**
BASKET OF CRISPY, GOLDEN SCOOP FRIES, PERFECTLY SEASONED AND SERVED HOT.

FOR KNOWN ALLERGENS PLEASE ASK YOUR SERVER TO CHECK WITH THE CHEF
WHILE SOME ITEMS MAY BE GLUTEN-FRIENDLY, PLEASE NOTE THAT OUR KITCHEN IS NOT A
GLUTEN-FREE ENVIRONMENT, AND CROSS-CONTAMINATION MAY OCCUR

SOUP SALAD

SOUP OF THE DAY CUP \$4 BOWL \$6

CROCK OF FRENCH ONION SOUP \$6

CAESAR SALAD

ADD CHICKEN +\$4 SMALL \$6/LARGE \$13

CRISP ROMAINE LETTUCE, CRUNCHY CROUTONS AND PARMESAN CHEESE SERVED WITH CAESAR DRESSING.

GARDEN SALAD

SMALL \$6/LARGE \$13

VIBRANT MIXED GREENS TOPPED WITH TOMATOES, CUCUMBERS AND RED ONION.

GRILLED CHICKEN SALAD

\$14

GRILLED CHICKEN, OVER A BED OF CRISPY MIXED GREENS, JUICY TOMATOES, CUCUMBERS, RED ONION, AND TOPPED WITH SHREDDED CHEDDAR CHEESE.

COBB SALAD

\$16

MIXED GREENS, GRILLED CHICKEN, CRISP BACON, BLUE CHEESE CRUMBLES, FRESH DICED EGG, JUICY TOMATO AND FRESHLY SLICED AVOCADO.

PIZZA

MEAT TRIO

12 INCH \$16/ 16 INCH \$20

A BOLD MIX OF PEPPERONI, CANADIAN BACON AND ITALIAN SAUSAGE.

CHICKEN BACON RANCH

12 INCH \$15/ 16 INCH \$19

FRESHLY GRILLED CHICKEN, CRISP BACON, JUICY TOMATOES AND RED ONIONS OVER OUR SIGNATURE GARLIC RANCH SAUCE.

MARGHERITA

12 INCH \$15/ 16 INCH \$19

ROASTED GARLIC, FRESH BASIL, RIPE TOMATOES, FRESH MOZZARELLA, DRIZZLED WITH A BALSAMIC GLAZE.

HAWAIIAN

12 INCH \$14/ 16 INCH \$19

CANADIAN BACON, SWEET JUICY PINEAPPLE, GREEN PEPPERS, AND RED ONIONS.

DILL PICKLE PIZZA

12 INCH \$15/ 16 INCH \$19

TANGY DILL PICKLES, MOZZARELLA CHEESE BLEND, CRISPY BACON BITS OVER OUR SIGNATURE GARLIC RANCH SAUCE.

CHEESE PIZZA

12 INCH \$11 / 16 INCH \$15

ADDITIONAL TOPPINGS \$1.50 EACH

GLUTEN FRIENDLY CRUST \$5

RED ONIONS - MUSHROOMS - GREEN PEPPERS - BLACK OLIVES - PEPPERONI - ITALIAN SAUSAGE
BACON - CANADIAN BACON - TOMATOES - PINEAPPLE - JALAPEÑOS - ROASTED GARLIC
EXTRA CHEESE

BURGERS & SANDWICHES

ALL BURGERS AND SANDWICHES SERVED WITH SEASONED SCOOP FRIES. SUBSTITUTE CHICKEN FOR ANY BURGER FOR \$1. SUBSTITUTE SOUP OR SIDE SALAD \$2. GLUTEN FRIENDLY BUN \$3.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE FOODBORNE ILLNESS.

CLASSIC CHEESEBURGER* **\$16 ADD BACON +\$2**

JUICY 8 OZ BEEF PATTY WITH CHOICE OF SWISS, CHEDDAR, PROVOLONE OR PEPPERJACK CHEESE. TOPPED WITH CRISP LETTUCE, JUICY TOMATO, FRESH ONION AND PICKLE.

PATTY MELT* **\$17**

MOUThWATERING BEEF PATTY ON TOASTED RYE BREAD WITH THOUSAND ISLAND DRESSING, CARAMELIZED ONIONS, MIXED PEPPERS, CHEDDAR AND SWISS CHEESE.

HAWAIIAN BURGER* **\$16**

JUICY BURGER TOPPED WITH GRILLED PINEAPPLES, TERIYAKI GLAZE, CRISP LETTUCE, JUICY TOMATO AND CHOICE OF CHEESE ON A BUTTERY BRIOCHE BUN.

BBQ BURGER **\$17**

A 8OZ BEEF PATTY, CRISP ONION RING, BBQ SAUCE, CRISP APPLEWOOD BACON AND CHOICE OF CHEESE SERVED ON A BUTTERY BRIOCHE BUN.

BLT **\$16**

THICK CUT APPLEWOOD SMOKED BACON SERVED ON CRANBERRY WILD RICE BREAD, TOPPED WITH CRISP LETTUCE, JUICY TOMATO AND CREAMY MAYONNAISE.

NASHVILLE HOT CHICKEN SANDWICH **\$16**

CRISPY HAND-BATTERED CHICKEN, TOSSED IN SPICY NASHVILLE SAUCE TOPPED WITH COLESLAW, AND PICKLES.

CHICKEN CLUB **\$17**

JUICY GRILLED CHICKEN, TOPPED WITH SWISS CHEESE, CRISPY BACON, LETTUCE, AVOCADO, TOMATO, ONION, AND DRIZZLED WITH A SMOKY TOMATO AIOLI ON A FOCACCIA BREAD.

PHILLY CHEESESTEAK SANDWICH **\$17**

TENDER SLICED RIBEYE WITH SAUTÉED ONIONS AND MIXED PEPPERS SERVED ON HOAGIE ROLL TOPPED WITH CREAMY WHITE QUESO SAUCE.

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HANDHELDS

FISH & CHIPS

\$14

TWO HAND BATTERED COD FILLETS, SERVED WITH COLESLAW, LEMON WEDGE, TARTER SAUCE AND MALT VINEGAR FRIES.

CHICKEN BACON RANCH WRAP

\$14

MIXED GREENS, RANCH, CRISPY OR GRILLED CHICKEN, TOMATOES, SHREDDED CHEDDAR AND BACON WRAPPED IN A FLOUR TORTILLA. SERVED WITH SCOOP FRIES.

SHRIMP TACOS

\$15

LIGHTLY SEASONED IN CAJUN SPICES SERVED ON FLOUR TORTILLAS, DRIZZLED WITH CHIPOTLE MAYO, TOPPED WITH CREAMY PINEAPPLE SLAW. SERVED WITH TORTILLA CHIPS AND SALSA. ***GLUTEN FREE AVAILABLE UPON REQUEST**

CHICKEN TACOS

\$15

LIGHTLY SEASONED IN CAJUN SPICES SERVED ON FLOUR TORTILLAS DRIZZLED WITH CHIPOTLE MAYO. TOPPED WITH CREAMY PINEAPPLE SLAW. SERVED WITH CHIPS & SALSA. ***GLUTEN FREE AVAILABLE UPON REQUEST**

CHICKEN WING FLIGHT

\$18

A FLAVOR-PACKED SAMPLER OF 12 JUICY JUMBO WINGS, SERVED IN THREE BOLD STYLES: MANGO HABANERO, BEER CAN CHICKEN, AND SWEET THAI CHILI. FOUR WINGS PER FLAVOR FOR THE PERFECT TASTING EXPERIENCE.

DESSERT

KIDS SUNDAE

\$3.50

SCOOP OF ICE CREAM AND CHOICE OF TOPPING, SERVED WITH WHIPPED CREAM AND A CHERRY.

CARAMEL CHEESECAKE

\$6

GLUTEN FRIENDLY RICH AND CREAMY CHEESECAKE

RICH AND CREAMY CHEESECAKE

\$6

RICH, CREAMY, AND SMOOTH WITH A CLASSIC GRAHAM CRACKER CRUST.

CAST IRON COOKIE

\$10

A WARM CHOCOLATE CHIP COOKIE TOPPED WITH VANILLA ICE CREAM, CHOCOLATE, CARAMEL SAUCE AND WHIPPED CREAM

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SIDES & ENTREES

ALL ENTREES AVAILABLE 4:00 PM TO 9:00 PM ONLY

SIDES

SEASONED SCOOP FRIES \$3.95

FINGERLING POTATOES \$4.95

WILD RICE PILAF \$4.95

CHEFS CHOICE VEGGIES \$4.95

BAKED POTATO \$5.95/LOADED \$6.95

CHICKEN POT PIE

\$16

A COMFORTING CLASSIC - CREAMY CHICKEN POT PIE FILLING TOPPED WITH A GOLDEN PUFFED PASTRY CRUST.

PORK RIBEYE

\$19

AN 8 OZ BONELESS PORK RIBEYE, TOPPED WITH BACON ONION JAM. *SERVED WITH CHOICE OF SOUP OR SALAD AND ONE SIDE.

RIBEYE STEAK 12OZ - CHOICE SELECT CUT

\$34

A PERFECTLY GRILLED 12 OZ. CHOICE-CUT RIBEYE, SEASONED TO PERFECTION. *SERVED WITH CHOICE OF SOUP OR SALAD AND ONE SIDE.

FETTUCCINE CHICKEN ALFREDO

\$22

OUR SIGNATURE RICH AND CREAMY ALFREDO SAUCE OVER FETTUCCINE, TOPPED WITH GRILLED CHICKEN. SERVED WITH WARM GARLIC BREAD.

SHRIMP SCAMPI

\$22

SUCCULENT SHRIMP TOSSED IN A BUTTERY GARLIC SAUCE. *SERVED WITH CHOICE OF SOUP OR SALAD AND ONE SIDE.

PAN SEARED WALLEYE

\$26

AN 8 OZ. FILLET OF FRESH WALLEYE, PAN-SEARED TO GOLDEN PERFECTION. *SERVED WITH CHOICE OF SOUP OR SALAD AND ONE SIDE.

SOY-GLAZED SALMON

\$24

OUR PAN SEARED SALMON TOPPED WITH OUR OWN SIGNATURE SOY GLAZE. *SERVED WITH CHOICE OF SOUP OR SALAD AND ONE SIDE.

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BEVERAGES

SODA

COKE

DT. COKE

CHERRY COKE

SPRITE

DR. PEPPER

MELLO YELLO

FANTA

BARQ'S

LEMONADE

UNSWEETENED ICE TEA

RASPBERRY ICE TEA

WHITE WINE

PROSECCO

SAUVIGNON BLANC

MATUA 2022 - NEW ZEALAND

MOSCATO

MOVENDO

PINOT GRIGIO

STERLING VINTNER'S COLLECTION

CHARDONNAY

**HARKEN BARREL FERMENTED 2022
- CALIFORNIA**

**WHITE ZINFANDEL
COASTAL VINES**

**RIESLING
PACIFIC RIM**

ON TAP

MICHELOB GOLDEN LIGHT

BLUE MOON

MICHELOB ULTRA

DESCHUTES FRESH SQUEEZED IPA

GERMAN BLONDE - BEMIDJI

BREWERIES

COORS LIGHT

SAMUEL ADAMS WINTER LAGER

CREAM ALE - CASTLE DANGER

KONA BIG WAVE

DUCK POND - JACK PINE

EXTRA PALE ALE - SUMMIT

GUINNESS

BLAKE'S HARD CIDER TRIPLE JAM

BUSCH LIGHT

ALASKAN AMBER

HAZY LITTLE THING IPA

RED WINE

MERLOT

FOREST GLEN

CASILLERO DEL DIABLO

LINE 39 RED BLEND 2021 CALIFORNIA

CABERNET SAUVIGNON

LONGEVITY 2021 CALIFORNIA

**PINOT NOIR
FIRESTEED**