



# dinner menu

## pizza

### supreme 14

marinara, mozzarella, pepperoni, sausage, mushrooms, red onions, green olives, green peppers

### meat 16

marinara, mozzarella, pepperoni, sausage, canadian bacon, ham, bacon

### hawaiian 15

marinara, mozzarella, pineapple, canadian bacon, jalapenos

## sandwiches

### turkey bacon club 12

maple wood smoked turkey, bacon, iceberg lettuce, tomato, mayo, whole grain toast

### philly 14

12 hour pecan wood smoked prime rib, cheese sauce, mushrooms, onions, Anaheim peppers, hoagie bun

### fried chicken 13

butter milk marinated chicken thigh, sweet n sour sauce, mayo, iceberg lettuce, house dill pickles

### tipsy texan 11

12 hour pecan wood smoked brisket, hickory smoked hot links, yucatan bbq, coleslaw, house dill pickles

## wings

traditional 13 **GF**  
boneless 14

### bacon bourbon

chipotle, brown sugar

### buffalo

cayenne, honey, butter

### bbq

chipotle, honey, cilantro

### dry rub

brown sugar, cayenne, cumin

### thai chili

sambal oelek, mae ploy, chive

## bites

### cheese curds 10

summit beer battered, Ellsworth white cheddar, berry catsup

### chicken satay 11

artisan romaine lettuce cups, thai peanut sauce, sriracha, cucumber, cilantro

### artichoke dip 10

cream cheese, mozzarella, cheddar, spinach, red peppers, red onions, garlic flatbread

### pot roast bites 13 **GF**

braised chuck roast, demi-glace, cauliflower puree, roasted carrots

### nachos 10 **GF**

seasoned ground beef, cheese sauce, refritos, lettuce, pico de gallo, corn salsa, chipotle coulis, mexican crema

### fish tacos 14 **GF**

blackened mahi mahi, jalapeno-lime coleslaw, pickled onion, hot salsa verde

## soups

### chili

ground beef, black beans, chiles, tomato, fritos, cheddar, diced onion  
5 cup | 6 bowl

### turkey **GF**

bone broth, wild rice, brown rice, dark meat turkey, carrots, toasted almonds  
5 cup | 6 bowl

### du jour

daily inspiration  
5 cup | 6 bowl

## burgers

### bleu lucy 14

cottage bacon, brandied crimini mushrooms & onions, arugula pesto

### turkey burger 12

ground turkey & wild rice patty, monterrey jack, bacon, iceberg, tomato, onion, cranberry aioli

### brisket burger 16

ground brisket & chuck patty, cottage bacon, gruyere, charred tomato & onion relish, hungarian aioli

### grass fed burger 16

100% grass fed beef patty, jeff's select cave-aged gouda, malt catsup, house dill pickles, tiger sauce, onion jam

### short rib burger 16

short rib & chuck patty, fig mascarpone, cabernet dijon, bacon buttermilk dressing

## greens

### roasted beet 12 **GF**

spinach, balsamic vinaigrette, amablu fondue, bacon, orange segments

### iceberg wedge 12 **GF**

smoked bleu cheese dressing, cherry tomatoes, chives, red onion, bacon

### chicken caesar 12

artisan romaine, caesar dressing, shaved parmesan, croutons, grilled chicken breast

### chefs cobb 14 **GF**

artisan romaine, bacon buttermilk dressing, cherry tomatoes, hard-boiled egg, french green beans, sweet corn, smoked turkey breast, amablu crumbles, pickled onions

### ensalada fresca 15 **GF**

artisan romaine, avocado yogurt dressing, corn salsa, pico de gallo, queso fresco, chipotle-lime marinated flank steak

## pasta

### northwoods fettucine 16

bacon, brandied crimini mushrooms & red onions, peas, house alfredo, parmesan, parsley, garlic bread

### angry penne 15

Italian sausage, garlic, crushed red pepper, marinara, parmesan, parsley, garlic bread

### cracky mac 14

smoked cheddarwurst, bacon, cheese sauce, shredded cheddar & mozzarella, parsley, garlic bread

### spaghetti & meat sauce 16

Italian sausage, ground beef & pork, tomato, parmesan, parsley, garlic bread

## steak

### 8oz pub 16

mashed potatoes & gravy, green beans amandine

### 16oz ribeye 26

pecan wood smoke, broccolini, mashed potatoes & gravy,

### 10oz sirloin 20

mashed potatoes & gravy, green beans amandine

### 14oz ny strip 28

mashed potatoes & gravy, broccolini

## fish

### walleye 22

panko & parmesan crusted, green beans amandine, wild rice pilaf, house tarter

### fish n chips 15

summit beer battered pacific cod, french fries, house tarter, coleslaw

### salmon 21 **GF**

north pacific king salmon, lemon butter sauce, cauliflower puree, roasted brussels sprouts & carrots

### halibut 21

brandied mushrooms, champagne saffron cream sauce, white balsamic slaw

## boards

### fruit & cheese 20

**gruyere** – classic cave aged cow's milk cheese from the swiss alps; nutty and sharp

**prairie breeze** – a cheddar from milton iowa that strongly resembles parmesan; aromatic, nutty & sweet

**amablu** – "st pete's select" bleu cheese from the caves of faribault; creamy, piquant, sharp

**gouda** – "jeff's select cave aged gouda" collaboration of maple leaf cheese of monroe wisconsin & the caves of faribault; silky and nutty with notes of caramel

## signatures

### chicken pot pie 12

béchamel gravy, peas, corn, carrots, potatoes, puff pastry

### jambalaya 17 **GF**

smoked hot links, tasso ham, smoked chicken, bacon, tomato, peppers, seasoned rice

### short ribs 28 **GF**

mashed potatoes, demi-glace, honey brussels sprouts

### pork chop 27

asian pear butter, bourbon pear glaze, mashed potatoes & gravy, brussels sprouts

### half chicken 14

mashed potatoes, demi-glace, roasted brussels sprouts & carrots

## pit

### brisket 23

12 hour pecan wood smoke, donna's potato salad, pork n beans, house dill pickles, jalapeno corn muffin

### ribs 18/24

4 hour cherry wood smoke, french fries, mac n cheese, jalapeno corn muffin, house dill pickles

### sausage 18

2 hour hickory smoke, cheesy corn, mashed potatoes & gravy, jalapeno corn muffin, house dill pickles

### pork 16

12 hour apple wood smoke, coleslaw, sweet potato fries, jalapeno corn muffin, house dill pickles