

BREAKFAST!

CLASSIC \$9.95
Two farm fresh eggs cooked to order, hickory smoked bacon or sausage links, served with breakfast potatoes and toast.

MOOSE MOUNTAIN BENNY \$11.95
Two poached eggs atop Canadian bacon and grilled toast topped with hollandaise sauce. Served with breakfast potatoes.
Sub two walleye cakes in lieu of Canadian bacon for an additional \$2

APPLE FRITTER FRENCH TOAST \$8.95
Apple bread dipped in an egg batter and griddled to a golden brown.
Add sausage or bacon for \$1.95

FISHERMAN'S BREAKFAST \$13.95
Hand-breaded walleye filet, pan-fried and served with two eggs cooked to order, breakfast potatoes and ciabatta toast.

LUMBERJACK HASH \$11.95
Crispy fried potatoes smothered with bacon and a blend of cheeses, then topped with blue cheese crumbles, a touch of our maple and cider BBQ sauce with two eggs of your choice perched on top.

THE BREAKFAST SANDWICH \$10.95
A thick slice of house-smoked Bologna, aged cheddar cheese, applewood-smoked bacon and a runny egg. All on a toasted brioche bun...be hungry.
Swap out the bun for a gluten free Udi's bun for just 75¢

BREAKY POUTINE \$10.95
Crispy fried potatoes, topped with aged white cheddar cheese curds, poutine gravy with two eggs of your choice on top.

FARMER'S SCRAMBLE \$9.95
Three eggs lightly scrambled with roasted vegetables and herbs topped with a blend of cheeses. Served with toast.

CAKES & MEAT \$9.95
Light, fluffy buttermilk pancakes served with either sausage or bacon.

BLOODY MARY \$7.75
Miss Mary's homemade gluten-free mix and rail vodka. Rimmed with seasoned salt, and served with olives and pickles.



HERBIE'S MIMOSA \$6
Made with fresh orange juice and locally made Herbie's Cider from Sawtooth Mountain Cider House.

MOGULS' MIMOSA \$10
Made with fresh orange juice and a split of prosecco!.

————— BEVERAGES —————

COFFEE \$2.50
Certified fair-trade organic

TAZO TEA \$2.25
An assortment of flavors available.

HOT CHOCOLATE \$2.95

HOT APPLE CIDER \$2.25

MILK \$2.00

CHOCOLATE MILK \$2.25

SOFT DRINKS AND ICED TEA ... \$2.75

JUICE \$3.00

COME BACK TONIGHT
FOR DINNER OR LATE-NIGHT TAKE-OUT!

SHARABLES

TAOS NACHOS \$12.95

A mountain of nachos inspired by the Southwest with spiced chicken, avocado, sharp cheddar, green onions, tomatoes, jalapeños and charred tomato salsa.

WINGS \$9.95

Dry rubbed, apple wood smoked then crisped in the fryer and tossed with our unique wing sauce.

BILLY THE KID QUESADILLA \$11.95

Pulled chicken, corn, scallions and cheddar cheese served with charred tomato salsa in a jalapeño tortilla.

Upgrade to a side of fries for \$2

WALLEYE CAKES \$9.95

Two walleye cakes. Seasoned walleye mixed with Japanese breadcrumbs, and served with lemon dill aioli.

POUTINE \$10.95

Crispy fries topped with white cheddar curds and our in house brined and applewood smoked bacon, then slathered in classic poutine gravy.

BRUSCHETTA \$9.95

Garden fresh tomatoes, basil, onion and garlic, served with slices of mozzarella cheese, on crostini with balsamic reduction drizzle. So good, it's been stolen from our menu at Splashing Rock Restaurant!

SOUP & SALAD

SOUP OF THE DAY

CUP \$3.95 BOWL \$5.95

Enjoy one of our daily culinary creations, ask your server for today's delicious selection.

SLOW-ROASTED CHICKEN SALAD

\$12.95

Mesclun greens, slow-roasted pulled chicken, avocado, chopped bacon and cheddar, with a house-made ranch dressing.

CAESAR

\$9.95

Crisp romaine dressed in our house-recipe Caesar dressing, topped with slow-roasted chicken, cherry tomatoes, croutons and shredded Parmesan.

Add chicken or salmon for \$4.

SANDWICHES

All sandwiches are served with choice of fries, tater tots or fruit. Upgrade to sweet potato fries or a cup of soup for \$1. Upgrade to a gluten-free UDI roll for 75¢.

BACON CHEESE BURGER \$10.95

Our delicious, fresh, one-third pound burger with hickory-smoked bacon and sharp cheddar on a potato bun.

BYOB \$9.50

Build your own burger, extra patty or sub chicken tenders \$2.95. Each additional item add 95¢: cheddar, swiss, pepper jack, blue crumbles, bacon, Canadian bacon, egg, curds, gravy, BBQ, fried onions, or mushrooms.

MOGULS CHICKEN GRILLED CHEESE \$11.95

Grilled sourdough stuffed with roasted pulled chicken, topped with our maple and cider BBQ, caramelized onion crème de bleu and smoky cheddar cheese.

SALMON BLT \$16.95

Grilled wild caught Sockeye salmon topped with apple smoked bacon and cilantro lime mayo, lettuce, tomato and onion

ROASTED TURKEY CLUB \$12.95

Thick-sliced, slow-roasted, MN free-range turkey breast with hickory smoked bacon, tomato, avocado, sprouts & sun-dried tomato mayo on whole grain bread.

ENTRÉES

Entrées include fresh bread, chef's choice vegetables, choice of garlic mashed potatoes, wild rice pilaf, fries, sweet potato fries or tots. Add soup or salad for \$2

WILD MEATLOAF \$18.95

A wild blend of Elk, Bison and grass fed ground chuck with wild rice, herbs and spices. Then wrapped in bacon and smoked!

N.Y. STRIP \$23.95

Twelve ounces of choice, hand-cut strip loin. Vegetarian option not available.

CHEVRE CHICKEN \$16.95

A 10oz boneless, skin on roasted chicken breast stuffed with chevre, prosciutto and sundried tomatoes.

SOY SEARED SALMON \$19.95

Wild caught Sockeye salmon, soy glazed and grilled, topped with a light wasabi drizzle and pickled ginger.

SOUTHERN FRIED WALLEYE \$23.95

Breaded sweet water walleye, fried to a crispy golden brown, served with lemon dill aioli.

RIBS HALF RACK \$19.95 FULL RACK \$25.25

Tender ribs rubbed with our own unique blend of herbs & spices, then apple-smoked and slow-cooked until they are fall-off-the-bone tender. Brought to you in a generous portion topped with local maple syrup & North Shore Winery cider barbecue sauce.