

THE APPS -

CHARCUTERIE BOARD

Meats, Cheeses, Antipasto, Fruits, Bread, and Crackers. A Wonderful Assortment of Mild, Medium, & Bold Flavors 32

CORN BREAD BRÛLÉE

Served with Honey Cinnamon Butter 8

FRESH SLICED BREAD SERVICE (Serves 2-4)

French Baguette, Whole Wheat Baguette, Italian Poly Vienna Bread 7

KRISPY CRUST CHEESY GARLIC BREAD

Served with à la Rosa Dipping Sauce 16

RICOTTA

Fresh Ricotta Cheese Topped with Salt, Pepper, and Honey, Served with Fresh Sliced French Bread 15

Spinach & Artichoke Dip

Homemade Dip with Fresh Sliced French Bread 17

SPICY ORANGE SHRIMP

Asparagus, Candied Pecans, Spicy Orange Sauce, Sesame Seeds, Green Onions 24

FRIED OYSTER MUSHROOMS

Fresh Oyster Mushrooms Grown Locally by Dakota Mushrooms are Seasoned, House-Battered, & Fried ~ Served with White Pepper Gravy 17



STEAKHOUSE CHISLIC *GF

Tender Sirloin Tips (*Fried & Seasoned*), Gorgonzola Mushroom Cream Sauce, Balsamic Onions 24

Calamari

Lightly Dusted and Fried Calamari Rings & Tentacles, Grilled Banana Peppers, Red Peppers, Lemon, Roasted Tomatoes, Cajun Aioli Sauce 21

BANG BANG BRUSSELS SPROUTS

Bacon, Feta Cheese, Bread Crumbs, Bang Bang Sauce 18

ONION RINGS

Served with Ancho Sour Cream Dipping Sauce 18

BAKED CHEESE SHRIMP SCAMPI *GF Upon Request

Shrimp, Garlic Butter, Baked Mozzarella and Parmesan Cheese, with Fresh Sliced French Bread 25

THE GREENS —

Add To Your Salad: 5oz. Chicken Breast 7 ~ 4oz. Salmon 8 ~ 5oz. Sirloin 9

WEDGE ENTRÉE SALAD *GF Upon Request

Baby Iceberg, Gorgonzola Crumbles, Tomatoes, Red Onions, Bacon, Blue Cheese Dressing, Balsamic Reduction 17

CAESAR ENTRÉE SALAD *GF Upon Request

Romaine, Caesar Dressing, Parmesan Cheese, Croutons, Parmesan Crisp, Cherry Tomatoes 17

BEET ENTRÉE SALAD *GF Upon Request

Spring Mix, Roasted Beets, Goat Cheese Crumbles, Oranges, Candied Pecans, Balsamic Vinaigrette 17

$Strawberry\ Entr\'eE\ Salad\ {}^{\star GF\ Upon\ Request}$

Spring Mix, Candied Pecans, Balsamic Dressing, Strawberries. Balsamic Glaze 17

THE FLATBREAD PIZZAS——

Substitute: Gluten Free Cauliflower Crust +2, Vegan Cheese +2

BEACH BUM

Cajun Alfredo Sauce, Bronzed Chicken, Roasted Peppers & Onions, Basil, Mozzarella Cheese 20

BUFFALO CHICKEN BACON RANCH

Ranch Sauce, Chicken, Bacon, Mozzarella Cheese, Buffalo Sauce Drizzle 20

THE GODFATHER

Garlic Butter Sauce, Roma Tomatoes, Feta Cheese, Pesto Drizzle, Mozzarella Cheese, Basil 20

Napoli

Red Sauce, Pepperoni, Banana Peppers, Roasted Garlic, Mozzarella Cheese 20

BOJI BBQ CHICKEN

BBQ Sauce, Bronzed Chicken, Bacon, Roasted Peppers & Onions, Mozzarella Cheese 20

SAUSAGE & OLIVE

Red Sauce, Italian Sausage, Green Olives, Mozzarella Cheese 20

FARMERS MARKET

Red Sauce, Roasted Peppers & Onions, Banana Peppers, Artichoke Hearts, Green Olives, Italian Gouda Cheese Blend, Mozzarella, Basil 20

MEAT LOVERS

Red Sauce, Bacon, Italian Sausage, Pepperoni, Mozzarella Cheese 22

SUPREMI

Red Sauce, Bacon, Italian Sausage, Pepperoni, Tomatoes, Roasted Peppers & Onions, Green Olives, Mozzarella Cheese 22

CHICKEN ALFREDO

Alfredo Sauce, Bronzed Chicken, Tomatoes, Mozzarella Cheese Blend, Basil 20

CLASSIC CHEESE

Red Sauce and Mozzarella Cheese 14

CLASSIC PEPPERONI

Red Sauce, Pepperoni, Mozzarella Cheese 18

Double Pepperoni

Red Sauce, Double Pepperoni, Mozzarella Cheese 20

THE BURGERS

Served with Fries, Sweet Potato Fries, Fruit & Berries, Bacon Potato Salad, Cottage Cheese w/Pears, or a Cup of Soup

CLASSIC CHEESEBURGER 16 *GF Upon Request

DONUT BURGER

Bacon, American Cheese, Donut Bun 21

Oyster Mushroom & Swiss Burger

GF Upon Request

Butter Grilled Dakota Oyster Mushrooms, Swiss Cheese, & Pepper Gravy 21

BLUE WATER BURGER

Crispy Onion Rings and Blue Cheese Sauce 21

BACON, EGG, & CHEESE BURGER

*GF Upon Reques

Aged White Cheddar, Bacon, Egg, Cajun Mayo 22

Pot Roast Cowboy Burger

*GF Upon Reque

Aged White Cheddar Cheese, Sliced Grilled Pot Roast, French Fried Onions, Gorgonzola Crumbles, BBQ Sauce 23

WATERFRONT BURGER *GF Upon Request

Cheddar Cheese, American Cheese, Bacon, Tomatoes, Onions, Lettuce 21

ENJOY THESE FAVORITES DAILY FROM 11AM-4PM

Served with Fries, Sweet Potato Fries, Fruit & Berries, Bacon Potato Salad, Cottage Cheese w/Pears, or a Cup of Soup

IOWA SKINNY BPT SANDWICH

Pounded Breaded Pork Tenderloin, Dill Pickle Tzatziki Sauce, Lettuce, Diced Tomatoes 20

House-Breaded Crispy Chicken Sandwich

House-Breaded Crispy Chicken, Cajun Mayo, Lettuce, Tomato 20

FRENCH DIP

Sliced Roast Beef and Swiss Cheese Served on Grilled French Bread 20

Add Oyster Mushrooms & Onions + 3

HOUSE-BREADED WALLEYE SANDWICH

Panko Sesame Breaded and Fried Walleye, Shredded Lettuce, Lemon Caper Tartar Sauce, Served on a Grilled Brioche Bun 24



THE SPECIALTIES -

Served with Soup or Baby Wedge (Bacon, Cheese, Tomato, Croutons)

JAMBALAYA

Chicken, Shrimp, Scallops, Andouille Sausage, Creole Cream Sauce, 5 Grain Rice 36

CHICKEN FRIED CHICKEN

House-Breaded Crispy Chicken, Parmesan Mashed Potatoes, Vegetable Medley, Country Gravy 26

CHICKEN PARMESAN

House-Breaded Classic with Mashed Potatoes and Bacon Feta Brussels Sprouts 27

PORK SHANK OSSO BUCO

22 oz. Braised Tender Pork Shank, Mashed Potatoes, Grilled Oyster Mushrooms, Mushroom Pepper Gravy 42

GROUND SIRLOIN *GF

16 oz. Fresh Ground Beef Grilled to Order, Served with Mashed Potatoes 26

CHICKEN OSCAR *GF

(2) Charbroiled Chicken Breast, Premium White Crab Meat, Mashed Potatoes, Asparagus, Dill Hollandaise Sauce 35

SALMON OSCAR *GF

Salmon, Premium White Crab Meat, Mashed Potatoes, Asparagus, Dill Hollandaise Sauce 46

BRAISED SHORT RIB *GF

Tender, Slow-Cooked Angus Beef Short Rib w/ Braising Sauce, Served with Mashed Potatoes & Grilled Oyster Mushrooms 39

THE NOODLES -

Served with Soup or Baby Wedge (Bacon, Cheese, Tomato, Croutons)

CHICKEN ALFREDO FETTUCCINE

Chicken, Broccoli, Alfredo 28

LOBSTER & SHRIMP MAC AND CHEESE

Claw & Knuckle Lobster, Shrimp, Asparagus, Alfredo 38

CAJUN CHICKEN FETTUCCINI

Cajun Spiced Chicken, Peppers, Onions, Broccoli, Cajun Cream, Topped with Toasted Almonds 28

Add To Your Ravioli or Spaghetti: Kielbasa Sausage 6, Chicken Breast 7, Meatballs 6, Oyster Mushrooms 5

CHEESE RAVIOLI

Filled with Italian Cheeses, Alfredo Sauce, Baked with Italian Cheeses ~ Protein Options Above 22

SPAGHETTI

House-Made Red Spaghetti Sauce & Garlic Bread ~ Protein Options Above 17

THE PROTEINS -

Served with Soup or Baby Wedge (Bacon, Cheese, Tomato, Croutons) and One Side Add Oyster Mushrooms +8, Add Melted Gorgonzola +6

PRIME RIB *GF Queen 41 / King 49 (Available Friday & Saturday Nights)

14 oz. RIBEYE **GF* 52

6 oz. Filet Mignon *GF 48

8 oz. Baseball Cut Sirloin *GF 35

SURF & TURF *GF

5 oz. Sirloin, (4) Diver Scallops, Side of Dill Hollandaise Sauce 45

PEACH CHICKEN *GF

(2) Charbroiled Chicken Breasts Topped with Baked Peach Cider Sauce 30

HALF HUNTERS DUCKLING *GF

Roasted Duck Served with Balsamic Orange Marmalade 42

12 oz. Tomahawk Pork Chop *GF 42

11 oz. Parmesan Crusted Walleye *GF

Our Famous Parmesan Crusted Walleye Fillet, Side of Dill Hollandaise Sauce 38

DIVER SCALLOPS *GF

(6) Broiled Diver Scallops, Side of Dill Hollandaise Sauce 45

7 oz. Dijon Crusted Salmon *GF With 7 Grain Honey Mustard Sauce 36

THE DESSERTS -

RED VELVET CAKE

We've Made the Perfect Serving of this American Classic. This Rich Red Velvet Cake is Layered with Sweet Cream Cheese 12

SIMPLY SWEET CHEESECAKE

New York Style Cheesecake, Locally Made!

White Chocolate Raspberry 13 Turtle Banana Fosters 13 Plain 11



PEANUT BUTTER EXPLOSION

A Dynamite Combination of Fudge Brownies, Velvety Smooth Peanut Butter Mousse, and Chocolate Cake. Topped with Brownie Chunks and Peanut Butter Chips 12

SEA SALT CARAMEL ICE CREAM

Two Scoops 6

S'MORES

A Waterfront Signature Featuring Toasted Marshmallow Cream, Graham Cracker Crumble, Chocolate Cake, Chocolate Ganache, Sea Salt Caramel Ice Cream 12

3 Layer Lemon Cake

Tangy Lemon Preserve and Whipped Cream Layered Between Moist Shortcake, Served with Fresh Berries 12

HARVEST BREAD PUDDING

A Sweet & Savory Combination of Apples, Cinnamon Sugar, and Chopped Walnuts. Topped with an Epic Banana Fosters Sauce 12

GLUTEN FREE CHOCOLATE CAKE

Warm Fudge Cake, Fresh Berries, Housemade Berry Sauce, Sea Salt Caramel Ice Cream 11

MASHED POTATOES *GF **BAKED POTATO *GF SEASONED FRIES** ASPARAGUS *GF BANG BANG BRUSSELS +3 5 RICE BLEND *GF **SWEET POTATO FRIES**

Root Beer Non-Alcoholic

ROOT BEER FLOAT

1919 Root Beer with Vanilla Ice Cream 7

1919 ROOT BEER

16 oz. Can of 1919 Root Beer 4.50

Blended Ice Cream Cocktails

Contains Alcohol

Brandy Alexander

Brandy, Creme de Cacao, Vanilla Ice Cream, and Chocolate Drizzle 13

CLASSIC GRASSHOPPER

Creme de Menth, Creme de Cacao, Vanilla Ice Cream 13

PINK SQUIRREL

Creme de Cacao, Amaretto, Vanilla Ice Cream 13

RASPBERRY TUXEDO

Chambord, Creme de Cacao, Raspberry, Vanilla Ice

PEANUT BUTTER KISS

Screwball, Creme d Cacao, Chocolate, Vanilla Ice Cream 13

*We recommend that medium well and well done steaks be butterflied. *There is a risk associated with consuming raw seafood or other raw protein

*GF = Gluten Free (We cannot guarantee 100% no gluten as we do have flour dust floating around our kitchens.)