



DINNER

APPETIZERS

Golden Onion Rings 10

Fried golden brown and served with house creole.

Artisan Bread & Olive Tapenade 10

Artisan bread served with olive tapenade.

Battered Shrimp 14

Eight battered shrimp served on spring greens with cocktail sauce and lemon.

Bavarian Pretzel Sticks 11

Served with house made beer cheese and honey mustard.

Bar Fries 12

Natural cut fries topped with beer cheese, bacon, diced tomato, fresh jalapenos, green onion and sour cream.

SOUP Cup / 6 Bowl / 8

Tuscan Vegetable (GF, V+)

Fresh vegetables in a rich tomato broth with Italian herbs and spices.

Tomato Basil (GF)

Creamy tomato soup finished with cream and chives.

Soup Du Jour

Ask your server for today's soup.

SALADS Small / 7 Large / 13

ADD: GRILLED CHICKEN*/6 SHRIMP*/6 STEAK*/10

House (V+)

Fresh spring greens with grape tomatoes, cucumber, red onion and croutons.

Caesar

Fresh romaine lettuce tossed in Caesar dressing with parmesan and croutons.

Panzella Salad

Heirloom tomatoes, balsamic and a house dressing tossed with a mix of breads including sweet berry, rye and sourdough.

Greek Salad (GF, V)

Romaine and spring greens mix with olives, feta cheese, onion, tomato and Greek dressing.

DESSERTS

Sundae, Sundae, Sundae 10

Two scoops of French vanilla ice cream smothered in hot fudge, caramel sauce and honey roasted peanuts, finished with cherries and whipped cream.

Salt Fork Pretzel 10

A cream cheese stuffed pretzel, deep fried and coated in cinnamon and sugar, topped with French vanilla ice cream, hot fudge and caramel sauce with toasted walnuts and Chantilly cream.

New York Cheesecake 8

New York cheesecake topped with fruit coulee.

Double Chocolate Cake 8

Double chocolate cake with rich creamy chocolate frosting.

SANDWICHES & BURGERS

All sandwiches and burgers are served with natural cut fries, GF bun available upon request.

Salt Fork Burger* 16

Our thick steak burger, grilled to order, on a griddled brioche bun, topped with your choice of cheese, lettuce, tomato, onion and pickle.

Bigfoot Burger* 26

An 8-ounce bison burger, cooked to order, topped with pulled pork, natural cut fries, cheddar cheese and beer cheese sauce, garnished with lettuce, tomato and onion.

The Mean Bean (V+) 17

An black bean burger with roasted red peppers, lettuce, tomato and onion.

Chick-A-Roo 17

Your choice of grilled or fried chicken breast, topped with choice of cheese, lettuce, tomato, onion, pickle and a chipotle aioli on a brioche bun.

Sasquatch Slammer* 17

Thick sliced pulled pork and topped with cheddar cheese, macaroni & cheese, onion straws and cola BBQ sauce on griddled sourdough.

Fish Sandwich* 18

A half fillet of beer battered cod on a toasted brioche bun with American cheese lettuce, tomato and tartar sauce.

ENTREES

Reel Big Fish & Chips* 28

Crispy beer battered walleye filet served with natural cut fries and creamy coleslaw.

Chicken Tenders 17

Four jumbo, hand battered chicken tenders served with your choice of sauce. Honey Aleppo, Sweet & Spicy Buffalo, Cola BBQ, Golden BBQ or Parmesan Garlic, with a side of ranch dressing and choice of side.

Ribeye* (GF) Market Price

A 12-ounce choice ribeye, grilled to order and topped with chef's umami butter, served with mashed potatoes and vegetable of the day.

Tomahawk Chop* (GF) 30

A 12-ounce, maple brined tomahawk pork chop, grilled to order, and topped with honey and apple, served with mashed potatoes and vegetable of the day.

Hot Honey Chicken* (GF) 22

Two grilled chicken breasts brushed with a hot honey glaze, served with rice pilaf and vegetable of the day.

Creamy Red Pepper Alfredo 12

Fettuccine tossed with red pepper and alfredo finished with fresh basil. See your server about adding protein.

Salmon Basil Pesto 26

Seared salmon topped with a basil pesto served with rice pilaf and vegetable of the day.

Portobello Stack (V, V+*) 24

Grilled squash, zucchini and roma tomatoes on top of a marinated portobello cap, finished with fresh mozzarella, roasted red pepper coulis and fresh basil, served with rice pilaf and vegetable of the day.

*V+ without mozzarella

SIDES

Natural Cut Fries 3 / Coleslaw 3 / Rice Pilaf 3

Mashed Potatoes 3 / Vegetable of the Day 4

Macaroni & Cheese 4 / Fruit Cup 4 / Yogurt Cup 3

Served after 4:00 p.m. (GF) Gluten Free (V) Vegetarian (V+) Vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.