

## APPETIZERS

**Smoked Trout +** - *Locally smoked trout with crackers and our special horseradish sauce - \$10*

**Spinach Artichoke Dip +** - *Served warm with homemade French bread - \$10*

**Baked Brie +** - *With Raspberry Honey Mustard, homemade French bread - \$12*

**Fish Cakes** - *Pan fried and served with our homemade tartar sauce - \$12*

## SOUPS AND SALADS

### French Onion Soup +

*Our classic homemade soup topped with a toasted crouton and golden Swiss cheese, served with our homemade French bread - \$7 Cup / \$10 Bowl*

### Handcrafted Soup of the Day

*A little extra work, but well worth the effort.  
Ask about today's selection - \$5 Cup / \$8 Bowl*

### House Salad +

*Organic mixed greens with seasonal vegetables, feta cheese, and your choice of our homemade dressings. (Maple Balsamic, Bleu Cheese, or Raspberry Vinaigrette) - \$7*

### Superior Salad +

*Organic mixed greens, raisins, candied pecans and crumbled bleu cheese - \$12  
Fresh Fish of the day - \$7 | Chicken breast - \$6 | Wild Alaskan salmon - \$7*

## DINNER SANDWICHES

*Served with kettle chips or our homemade coleslaw.  
All burgers served on a grilled, buttered Brioche bun.*

### Wild Rice Burger +

*A homemade vegetarian wild rice patty topped with sautéed mushrooms, tomato, lettuce, thinly sliced red onion, melted Swiss cheese and our herbed mayo - \$12*

### Brule Burger +

*Charbroiled 1/2 lb. ground brisket topped with caramelized onions, Swiss cheese, and sour cream - \$14*

### Babe Ruth Burger +

*Charbroiled 1/2 lb. ground brisket topped with cheddar cheese and served with herb mayo, lettuce, tomato and onion - \$14.  
Add bacon \$2 || Add Portabella mushroom \$2 || Add 1/2 lb. burger \$6*

### Dream Catch Sandwich +

*Canadian walleye lightly breaded and pan fried, served on a Ciabatta bun with lettuce and our homemade tartar sauce - \$15*

### The Lardner

*Charbroiled chicken breast, topped with Brie, bacon, lettuce and tomato. Served on homemade wild rice bread with honey mustard mayo and cranberry sauce - \$16*

*+ Gluten free option available \$3.*

*Please note that we use gluten free ingredients, however we are not a Celiac certified kitchen.*

# ENTRÉES

*All entrées served with our homemade French bread and vegetable of the day.*

## **Hand Cut Rib-eye Steak +**

*Choose either our classic pan fried with balsamic shallot reduction, or charbroiled topped with herb butter and potato mash - \$28*

## **Charbroiled New York Strip**

*A 16 ounce charbroiled bone-in strip loin topped with herb butter, served with the fresh vegetable of the day and potato mash - \$35*

## **Cranberry Pork Tenderloin +**

*Charbroiled pork tenderloin in our homemade cranberry sauce and served with potato mash - \$23*

## **Honey Glazed Pork Chop**

*A 10 ounce bone-in pork chop, charbroiled and topped with a honey glaze. Served with fresh vegetable of the day and potato mash - \$23*

## **Wild Alaskan Salmon +**

*Charbroiled maple garlic glazed salmon served with fresh vegetables of the day and wild rice pilaf - \$24*

## **Walleye Meuniere +**

*Canadian walleye lightly breaded and pan-fried. Served with fresh vegetable of the day and wild rice pilaf - \$26*

## **Fresh Fish of the Day +**

*Ask your server for today's selection. Broiled or pan fried, served with wild rice pilaf - \$23*

## **Naniboujou for Two: A roasted chicken dinner to share**

*A dinner meant to share. Half a chicken on a bed of potato mash and our own Hunter's Sauce. Served with fresh vegetable of the day - \$32*

## **Portabella Lemon Cream Linguine**

*Tossed with your choice of fresh spiralized zucchini or linguine noodles - \$15 Add Chicken \$6*

## **Vegetarian Shepherd's Pie**

*A variety of sautéed fresh vegetables topped with mashed potatoes and cheddar cheese - \$15*



*Fika coffee- an organic bean locally roasted for Naniboujou, is available for purchase in our gift area.  
Consuming raw or under-cooked meats, poultry, seafood or eggs may increase the risk of food-borne illness.*