

APPETIZERS

Lake Superior Smoked Fish + - *Locally smoked fish with crackers and our special horseradish sauce - \$14*

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 Citrus Salad+

Organic mixed greens, orange wedges, toasted pumpkin seeds and goat cheese served with our homemade citrus vinaigrette - \$12

Fish of the day - \$7 | Chicken breast - \$6 | Wild 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

Dream Catch Sandwich +

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

The Dempsey Bleu +

Charbroiled chicken breast, black forest ham and Swiss cheese, served on a toasted Ciabatta bun with honey mustard mayo, lettuce and tomato - \$14

ENTRÉES

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

Charbroiled Rib-eye Steak +

A 12 ounce rib-eye topped with herb butter, served with the fresh vegetable of the day and potato mash - \$30

Cranberry Pork Tenderloin +

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

Wild Alaskan Salmon +

Pan seared salmon topped with a balsamic port reduction and served with the fresh vegetable of the day and wild rice pilaf - \$24

Pan Fried Walleye +

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

Fish of the Day +

Ask your server for today's selection. Broiled or pan fried, served with wild rice pilaf and fresh vegetable of the day - \$24

Provincial Roasted Chicken

Half roasted chicken with herbs de Provence. Served on a bed of potato mash and our fresh vegetable of the day - \$19

Portabella Lemon Cream Linguine

*Pasta tossed in our homemade lemon cream sauce - \$15
Add chicken - \$6*

Vegetarian Shepherd's Pie

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

+ Gluten free option available \$2

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



*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.*