

DINNER

Served Daily 5 to 10 pm

Appetizers

Walleye Cakes / 12

Three handmade walleye cakes with lemon caper aioli and creamy sriracha sauce.

Crispy Shrimp / 12

Tossed in your choice of parmesan-garlic or sweet chili sauce.

Spinach Artichoke Dip / 10

Our homemade spinach artichoke dip served with garlic crostini.

White Cheddar Cheese Curds / 10

Deep fried and served with marinara or ranch.

Grilled Chicken Quesadilla / 10

Seasoned chicken breast, cheddar cheese, corn and black bean medley folded into a grilled tortilla. Served with our house made corn salsa, sour cream, and guacamole.

Chicken Tenders / 9

Five strips of all white meat, plain or buffalo style served with ranch, BBQ, or honey mustard.

Chicken Wings / 11

12 chicken wings tossed with your choice of buffalo, parmesan-garlic, sweet chili, or BBQ.

Onion Rings /8

Fried golden brown and served with ranch.

Nachos / 11

Tortilla chips smothered with cheddar cheese, black olives, onion, $to mato, jalapenos, green\ pepper, and\ seasoned\ ground\ beef.\ Served$ with our house made corn salsa, sour cream, and guacamole. Chicken \$12

* Flathreads

Chicken Bacon Ranch / 10

Spinach, artichoke, five cheeses, grilled chicken, bacon, drizzled with ranch dressing.

BBQ Beef /11

Shaved prime rib, scallions, bleu cheese, BBQ, and crispy fried onions.

Margherita /9

Pesto, tomato, mozzarella, basil, drizzled with balsamic reduction.

Southwest Chicken /11

Grilled chicken, Corn and black bean medley, tomato, banana pepper, cheddar cheese, avocado, drizzled with chipotle ranch.

Chicken Caesar /11

Fresh romaine tossed with creamy Caesar dressing, croutons, shredded parmesan cheese and topped with a grilled chicken breast.

Strawberry Bleu / 14

Fresh spinach topped with grilled chicken breast, dried cranberries, strawberries, bleu cheese crumbles, and candied walnuts.

Arrowwood Chop /13

Fresh crisp greens chopped with grilled chicken breast, bleu cheese crumbles, bacon, corn and black bean medley, tossed in our housemade avocado dressing and topped with crunchy tortilla strips.

The Mariner / 15

Fresh spinach topped with grilled salmon, tomato, cucumber, egg, shredded carrots, red peppers, red onions, and a side of hot bacon

Cobb Salad / 13

Fresh crisp greens topped with tomato, bleu cheese crumbles, bacon, egg, onions, avocado, and your choice of grilled or crispy chicken



Minnesota Wild Rice Chicken Soup

Bowl 6.25 | Cup 4.25

Soup of the Day

Chef inspired and made daily from the freshest ingredients. Bowl 6.25 | Cup 4.25



Lobster Mac & Cheese / 19

Cavatappi tossed with sautéed sweet cold water lobster and smoked Gouda mornay, topped with toasted bread crumbs.

Chicken Alfredo / 18

Linguine tossed with our house creamy Alfredo sauce, topped with parmesan cheese. Shrimp \$20

Sirloin Marinara / 19

Cavatappi tossed with spinach, peppers, onions, mushrooms, marinara sauce, and topped with grilled sirloin.

Cajun Shrimp / 19

Linguine tossed with Cajun seasoned shrimp, mushrooms, asparagus, and a spicy cream sauce.



DINNER

Entrees *

Dinners served with choice of soup or house salad, fresh baked dinner roll, house vegetable, and your choice of Idaho baked potato, garlic mashed, smoked gouda au gratin, French fries, sweet potato fries, or house rice blend.

Loaded baked or mashed potato with bacon & cheese add \$1

Rib Eye

Top Sirloin

Filet Mignon

12 oz center cut / 29

8 oz / 19

7 oz / 29

All of our steaks are Certified Black Angus Beef

Up North Oscar / 32

Our 7 ounce filet topped with a golden walleye cake, asparagus, and Béarnaise sauce.

Barbecued Ribs

Half Rack / 20 Full Rack / 25

Slow roasted house rubbed pork ribs glazed with tangy BBQ sauce.

Pork Tenderloin / 22

Grilled and topped with hot bacon dressing.

Bacon Wrapped Turkey Tenderloin / 19

Baked and topped with pesto cream sauce.

Parmesan Chicken / 18

Parmesan breaded with sundried tomato cream sauce.

Chicken Florentine / 18

Pan seared chicken breast with wilted spinach, topped with mushroom cream sauce.

Shrimp Scampi / 22

Sautéed in garlic butter and herbs.

Scallops / 26

Lightly breaded or pan seared and served with a side of garlic butter.

Sesame Crusted Salmon / 22

Baked and drizzled with honey-soy glaze.

Walleye / 25

Your choice of beer battered, broiled, or parmesan crusted served with a side of garlic butter.

Sandwiches & Wraps

Served with French fries, homemade potato chips, or soup. Substitute side salad, onions rings, or sweet potato fries for \$1.50.

Prime Dip / 11

Shaved slow roasted prime rib of beef on a toasted hoagie bun, served with a side of au jus.

Add sautéed onions, peppers, mushrooms, and Swiss cheese. \$2

California Chicken / 11

Crispy or grilled chicken, onion, tomato, avocado, Swiss cheese, on grilled Texas toast with garlic aioli, served with a side of ranch.

Walleye Sandwich / 12

Beer battered, blackened, or pan fried walleye on a toasted hoagie bun served with lettuce, tomato, and tartar sauce.

Grilled Salmon Sandwich /15

Grilled salmon on a ciabatta bun served with lettuce, tomato, red onion, and lemon caper aioli.

Chicken Caesar Wrap / 11

Grilled chicken breast tossed with Caesar dressing, fresh Romaine, parmesan cheese, and croutons wrapped in a tortilla.

Chipotle Chicken Ranch Wrap / 11

Grilled or crispy chicken tossed with chipotle ranch sauce, fresh greens, cheddar cheese, tomato, onion, bacon, avocado, and wrapped in a tortilla.

» Burgers »

Served with French fries, homemade potato chips or soup. Substitute side salad, onion rings, or sweet potato fries for \$1.50.

Turkey and Vegetarian patties available upon request

Firehouse Burger / 13

USDA choice beef tenderloin patty ground with jalapeños, and bacon, topped with pepper jack cheese, and chipotle ranch dressing.

Elk Burger / 14

Locally raised certified lean ground elk with sautéed onions, smoked Gouda, with garlic aioli.

Arrowwood Burger /12

American, Swiss cheese, bacon, sautéed mushrooms, and onions.

Black & Bleu Burger /12

Cajun seasoned with bleu cheese crumbles and bacon.

Southwest Burger / 12

Cheddar cheese, avocado, chipotle ranch, and crispy fried onions.