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## TO START

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### **CHEESECURDS 10**

Chipotle ranch dipping sauce, garlic marinara

### **CHICKEN WINGS 12**

Barbecue, garlic butter or buffalo, side of ranch or blue cheese

### **CORN SOUP 12**

Fried walleye cheeks, puffed wild rice, corn

### **FRIED GREEN TOMATOES 15**

Gulf shrimp, sriracha butter, remoulade

### **FRESH CUT FRIES 6**

Hand cut russets, dill hollandaise sauce

### **SPRING MIX SALAD 9**

Pickled blueberry, chevre, hazelnuts  
Add chicken \$7

### **WILD RICE CAKES SM 8 LRG 15**

Nett Lake wild rice, smoked white fish, dill hollandaise, herbs

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## SANDWICHES

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ALL SANDWICHES COME WITH A CHOICE OF FRIES OR POTATO SALAD. SUBSTITUTE SIDE SALAD \$2

### **PORCHETTA 13**

Pork shoulder, soft roll, fennel pollen mayo, pork broth

### **PRIME TIME 16**

Shaved prime rib, roasted onions and peppers, provolone cheese

### **PULLED CHICKEN 14**

House smoked chicken breast, dill havarti, bbq sauce

### **REUBEN 18**

Snake River Farms brisket, Tower Kraut, Swiss cheese, Russian dressing

### **WALLEYE PO BOY 16**

Remoulade, old bay, French baguette, lettuce, tomato

### **WILDERNESS BURGER 16**

Lettuce, tomato, pickles, american cheese, house sauce. Add bacon \$1

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## MAIN COURSE

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ADD SIDE SALAD \$4

### **BEEF 35**

Grilled New York steak, caramelized brussel sprouts, apple puree, herb butter

### **PORK CHOP 26**

Grilled pork chop, mashed potatoes, sarma, natural au jus

### **FRESH PASTA SM 8 LRG 15**

Pork bolognese, parmigiano, white wine

### **SALMON 27**

Creamed corn, pickled corn relish, charred tomatoes

### **WALLEYE 28**

Saltine crusted Red Lake walleye, wild rice pilaf, roasted butternut squash

## CHEF BRYAN MORCOM

*Originally from Tower, MN. Bryan incorporates as many local ingredients and scratch cooking as possible. Bear Creek Acres, Sunrise Dairy, Zups are among just some of the local companies he sources ingredients from. He also grows his own cabbage for the Tower Kraut, homegrown rhubarb and hand picked blueberries.*