



TO START

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

SANDWICHES

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

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.