

✂️ to start

BONELESS WINGS \$13.00
House breaded filets tossed with choice of sauce: thai chili, bbq, buffalo, bourbon, blackberry brandy, mango habanero

CALAMARI FRIES \$13.50
Lightly breaded, deep fried squid. Served with our house made cocktail & southwest ranch

SPINACH ARTICHOKE DIP \$11.50
Served with deep fried flat bread

ONION RINGS \$11.00
Sweet, thick cut, beer battered & deep fried

MOZZ STICKS \$10.50
Crunchy on the outside & gooey on the inside. Served with house marinara

HUMMUS PLATTER ^{GF} \$12.50
House made roasted red pepper hummus, spinach, olive tapenade, feta. Served with deep fried flat bread & fresh veggies

STUFFED DILL PICKLES \$12.00
Dill pickles, cream cheese & pork shoulder bacon wrapped in an egg roll. Served with southwest ranch

BREAD BASKET \$12.00
House baked rolls tossed in a parmesan garlic butter

TRUFFLE FRIES \$9.00
Finished with truffle oil & parmesan cheese

✂️ lahvosh

MEDITERRANEAN \$18.00
Grilled artichoke, green olive, kalamata olive, red onion, sundried tomato & roasted red pepper

CHICKEN BACON RANCH \$17.00
Grilled chicken, bacon, tomato, green onion & ranch

HAWAIIAN \$17.00
Grilled chicken, bacon, caramelized onion, pineapple, cheddar & bbq

BBQ CHICKEN \$17.00
Grilled chicken, red onion, bacon, cheddar & bbq

BUFFALO CHICKEN \$17.00
Grilled chicken, bacon, tomato, house buffalo sauce & mozzarella

TACO \$17.00
Ground beef, green onion, lettuce, tomato, black olive, cilantro & cheddar cheese. Served with seasoned sour cream & salsa

✂️ baskets

WALLEYE FINGERS \$14.50
Deep fried Red Lake walleye strips served with our house tartar

DEEP FRIED SHRIMP \$15.00
Hand breaded shrimp, fried & served with cocktail sauce

WALLEYE TACOS \$15.00
Two tacos stuffed with sautéed walleye, lettuce, tomato, monterey jack & cilantro ranch

CHICKEN STRIPS \$12.00
Chicken breast filets deep fried in light & crispy breading

FISH & CHIPS \$15.00
Beer battered walleye bites served with fries & malt vinegar

PRIME RIB SLIDERS \$15.00
Slow roasted shaved prime rib on our house baked dinner rolls. Served with au jus

✂️ wraps

CHICKEN CAESAR \$12.50
Grilled chicken, mixed greens, tomato, caesar dressing & parmesan

ASIAN SESAME CHICKEN \$13.00
Grilled chicken, mixed greens, cilantro, toasted almond, sesame seed, wonton strips & thai chili

BUFFALO CHICKEN \$13.00
Grilled chicken, house buffalo sauce, mixed greens, tomato & bacon

-Sub grilled shrimp, fried walleye, or salmon for \$3.50 -

TURKEY RANCH CLUB \$13.00
Mixed greens, roasted turkey, smoked bacon, tomato, swiss & ranch

VEGGIE \$13.00
Fresh spinach, roasted red pepper hummus, olive tapenade, tomato, feta & pesto dressing

Baskets, wraps, sandwiches and burgers are served with fruit, fries or soup.
Sub onion rings or side salad for \$2
Sub sweet potato fries or truffle fries for \$4.

^{GF} Symbol indicates these items are available to be prepared gluten free upon request. Additional charges may apply.

✂ sandwiches

RED LAKE WALLEYE \$15.00
Deep fried & served on a grilled hoagie with lettuce, tomato & red onion

REUBEN (GF) \$12.00
Corned beef, sauerkraut, russian dressing & swiss on marble rye

RUTTGER'S BLT (GF) \$12.00
Melted mozzarella, basil, smoked bacon, lettuce, tomato & pesto aioli

CHICKEN SALAD (GF) \$12.00
House made chicken salad, toasted almond, red grape, lettuce & tomato on toasted cranberry wild rice bread

NORTHWOODS STEAK (GF) \$14.50
Shaved roast beef, sautéed peppers, onion, portobello mushroom, havarti & horseradish cream

TUSCAN CHICKEN (GF) \$13.00
Grilled chicken breast, roasted red pepper, pesto aioli, mozzarella & balsamic reduction

TURKEY SWISS (GF) \$12.00
Sliced turkey, melted swiss, applewood smoked bacon, lettuce, tomato & honey mustard on a pretzel bun

PATTY MELT* (GF) \$15.00
Fried onion, swiss & american cheese on marble rye

Baskets, wraps, sandwiches and burgers are served with fruit, fries or soup.

Sub onion rings or side salad for \$2
Sub sweet potato fries or truffle fries for \$4.

✂ burgers

BISON WILD RICE* (GF) \$14.50
Diced portobello mushroom, grilled onion, gorgonzola & balsamic reduction

BBQ BACON* (GF) \$15.50
Sweet bbq, apple smoked bacon, onion tanglers & cheese

MUSHROOM SWISS* (GF) \$14.50
Sautéed portobello mushroom, swiss & finished with truffle oil

DOOBER* (GF) \$15.50
House peanut butter sauce, jalapeño, apple smoked bacon & sharp white cheddar

BLACK N BLEU* (GF) \$16.00
Melted bleu crumbles, lettuce, tomato, bacon, onion tanglers & roasted garlic mayo

PINEAPPLE HABANERO* (GF) \$16.00
House made pineapple habanero, BBQ, pepperjack & onion tanglers

DIRTY BIRD* (GF) \$16.00
Fried egg, cheese, lettuce, tomato, bacon, onion tanglers & roasted garlic mayo

CHEESEBURGER* (GF) \$14.25
Keep it simple: lettuce, tomato, red onion & cheese

BEYOND BURGER (GF) \$14.00
Lettuce, tomato, red onion, & roasted garlic mayo

✂ salads

protein

Grilled Chicken*— 3.5 Salmon*— 5.5
Grilled Shrimp— 4.5 Fried Walleye— 5

dressing

House ranch, house bleu, french, caesar, raspberry vinaigrette, hot bacon vinaigrette, 1000, balsamic vinaigrette, greek feta vinaigrette

TRAIL MIX (GF) \$14.50
Spinach, mixed greens, sliced apple, toasted walnuts, cashews, red onion, dried cranberries & feta. Served with raspberry vinaigrette

CAESAR (GF) \$12.00
Mixed greens, tomato, red onion, parmesan, garlic croutons

RUTTGER'S COBB (GF) \$12.50
Mixed greens, egg, smoked bacon, tomato & gorgonzola

ASIAN CHICKEN (GF) \$15.00
Mixed greens, grilled chicken, mandarin orange, purple cabbage, cashews, green onion & pickled ginger. Served with thai chili

MEDITERRANEAN QUINOA \$13.00
(GF) Black quinoa tossed with cucumber, red onion, tomato, kalamata olive & artichoke hearts. Served on a bed of greens & finished with feta

TACO (GF) \$13.50
Mixed greens, tomato, red onion, black olive, ground taco meat, cheddar cheese, cilantro & tortilla strips. Sour cream, salsa & southwest ranch on the side.

*Consuming these items raw or undercooked may increase your risk of foodborne illness

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Lakeside Dining

pasta

SHRIMP PESTO \$20.00
Fettuccine, shrimp, sun dried tomato, red onion & spinach tossed in our basil pesto cream sauce

CHICKEN FETTUCCINE \$18.00
Chicken breast & fresh garlic tossed in our creamy parmesan alfredo sauce

CHICKEN PARM \$19.00
Red sauce, lightly breaded chicken breast & mozzarella over a bed of fettuccine

SHRIMP SCAMPI \$20.00
Fettuccine & sautéed shrimp tossed in a white wine garlic butter sauce

SPICY CAJUN SHRIMP \$20.00
Sautéed cajun shrimp, sundried tomato & red onion tossed in our spicy cajun cream sauce

LOBSTER GNOCCHI \$30.00
House made gnocchi & tender lobster claw meat in creamy parmesan sauce. Garnished with truffle oil

Available all day. Served with garlic bread & choice of house or spinach salad

entrees

RED LAKE WALLEYE (GF)
Locally sourced walleye, lightly breaded. Served deep fried, pan fried or oven baked

One filet \$25.00
Two filet \$30.00

8OZ SALMON FILET*(GF) \$27.00
Wild Norwegian Atlantic salmon topped with our strawberry compote

DUCK CONFIT (GF) \$26.00
Herb crusted duck quarters roasted in duck fat

JUMBO SHRIMP (GF) \$26.00
Broiled in clarified garlic butter or beer battered & deep fried

SESAME AHI*(GF) \$28.00
Sesame crusted Ahi Tuna, house soy ginger lime sauce & pickled ginger served on a bed of greens

CHICKEN MINNESOTA* \$23.00
Grilled chicken breast, locally sourced wild rice & seared asparagus. Topped with hollandaise & portobello mushroom

BEEF SHORT RIBS \$26.00
Tender, slow cooked, bone in short ribs. Served over mashed potatoes

16OZ RIBEYE* (GF) \$36.00
House cut & broiled to order

7OZ SIRLOIN* (GF) \$26.00
House cut & broiled to order

TOP YOUR STEAK
Sautéed Mushrooms \$3.00
Sautéed Onions \$2.00
Gorgonzola \$2.00

Available after 4pm. Served with a house or spinach salad, seasonal veg, & choice of Locally sourced wild rice, baked potato, baby red mashed potatoes, fries, fruit or soup

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Dessert

CHOCOLATE LAVA CAKE \$5.00
CHEESECAKE \$5.00
BREAD PUDDING \$5.00
CRÈME BRÛLÉE \$5.00
APPLE CRISP \$5.00



Every Friday
All you can eat
Red Lake Walleye
\$30

Every Saturday
Prime Rib
\$32