



POUNDING FATHERS



MENU BY CHEF ANGEL RANGEL



APPETIZERS

CALAMARI

Generous portion of calamari served with a chimichurri aioli. Accompanied with carrot and celery sticks.

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\$14

CRAB STUFFED MUSHROOMS

Baby Portobella mushrooms stuffed with a mixture of seasonings, cream cheese and crab. Topped with shredded Swiss cheese and baked to a golden brown.

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\$12

LAGER MUSSELS

Mussels steamed in MRBC Lager with tomato, onion and herbs. Served with crostini.

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\$12

DUCK MONTADITO

Lightly spiced shredded duck confit, simmered in a spiced beer glaze with caramelized pear. Served with crostini.

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\$15

TIGER CEVICHE

Halibut, scallops and shrimp simmered in lime juice and garlic. Served with fresh cucumber, red onion and cilantro.

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\$16

WINGS

Basket of eight wings served with carrot & celery sticks and your choice of ranch or blue cheese.

NAKED + SAUCE:

Whiskey BBQ, Asian Sweet and Tangy, or Buffalo.

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\$15

STEAK TIPS

Tender beef marinated in our secret sauce. Served with celery and carrots. Your choice of ranch, creamy horseradish or blue cheese for dipping.

Choose between a half pound or full pound.

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1/2 Order \$15 | Full Order - \$24

SALADS

ADD CHICKEN + \$3.50, SHRIMP +\$4,
OR PRIME RIB +\$4

CAESAR SALAD

Romaine hearts with croutons, pine nuts, shredded Parmesan cheese and Caesar dressing.

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\$14



POUNDING FATHERS SALAD

Mixed greens, cherry tomatoes, crumbled bacon, sliced hard-boiled egg, deep fried onion rings, roasted artichoke hearts, sliced hearts of palm and drizzled with olive oil and balsamic reduction.

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\$14

BLUE WEDGE SALAD

Wedge of iceberg lettuce spread with creamy blue cheese, drizzled with balsamic dressing, bacon bits and cherry tomatoes.

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\$14

SUMMER SALAD

Mixed greens, fresh crisp apple, tangerines, pecans, fresh shredded mozzarella cheese, served with apple vinaigrette.

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\$14

ENTRÉES

SERVED WITH WARM DINNER BREAD

WALLEYE

Walleye placed on a bed of wild rice, topped with fresh asparagus and lemon slices, drizzled with beurre blanc sauce. Wrapped in parchment paper and baked to moist perfection.

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\$24

ROASTED CAULIFLOWER

Slow-roasted cauliflower drizzled with a seasoned olive oil, chardonnay, sprinkled with capers and shallots.

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\$17

PRAIRE QUAIL

Quail marinated in mixed spices, with sliced apple, fresh berries and a cherry compote. Served with mashed sweet potatoes and vegetable medley.

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\$23

DRUNKEN CORNISH GAME HEN

Specially marinated game hen, placed on top of a beer can. Drizzled with a honey beer glaze then oven roasted. Served with mashed sweet potatoes and fresh vegetables.

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\$25



PORK OSSOBUCO

Pork Ossobuco in a rosemary marsala sauce served on mashed potatoes and buttered veggies.

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\$23



ELK CALVADOS

Elk tenderloin medallions braised in a pan of caramelized apple slices and calvados sauce. Served with grilled asparagus and mashed potatoes.

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\$36

MEDALLION OF PORK

Eight ounce pork tenderloin, grilled to your liking, served with a sweet creamed corn sauce, mashed sweet potatoes and fresh asparagus.

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\$23

VEAL CHOP

Bone-in veal chop, grilled, smothered with rich marinara sauce, accompanied with sliced baked potato, finished in oven with fresh mozzarella cheese and served with fresh vegetables.

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\$32

STEAKS

served with buttered vegetables

PRIME RIB 12oz

...
\$28

PRIME RIB 16oz

...
\$35

BEEF TENDERLOIN 6oz

...
\$30

RIB EYE 12 OZ

...
\$28

TATANKA TENDERLOIN 6oz

...
\$29

TOMAHAWK TATANKA 24oz

...
\$75

SIDES

Mashed Potato \$3

Baked Potato \$3

Twice Baked Potato \$5

Mushroom Medley \$4

Asparagus \$4

Dinner Salad \$5



CHATEAUBRIAND

A piece of France in America. 8oz Chateaubriand cooked on a pink salt slab and finished a flamed Jack Daniels Whiskey at your table.

Served with mashed potatoes and buttered vegetables.

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\$39

PASTA

SHRIMP TORTELLINI

Cheese-stuffed tortellini served with spinach, shrimp and Gorgonzola cheese sauce.

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\$27

PASTA AGNOLOTTI

Agnolotti stuffed with duck confit, served with creamy pesto sauce, cherry tomatoes and shredded Parmesan cheese.

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\$28

LINGUINI CARBONARA

Smoked chicken, bacon crumbles, onion, green peas, Parmesan cheese blended in a carbonara sauce.

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\$25

SCALLOPS MEUNIERRE

Scallops and prosciutto flashed in a Meunierre sauce, served over linguine with fresh asparagus.

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\$30

DESSERTS

JAPANESE CHEESE CAKE

Mascarpone cheese sauce and berries

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\$8

POUNDING FATHER TIRAMISU

Colombian coffee sponge and chocolate crust

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\$8

ONE THOUSAND LEAVES CAKE

Crusted chocolate creamy Ron sauce and cocoa crumbles

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\$8

