

LAGER MUSSELS

Lager mussels steamed in MRBC Black Hills Gold with tomato, onion and spices. Served with crostini.

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\$14

DUCK MONTADITO

Shredded spiced duck confit glazed with MRBC Buffalo Snot reduction. Served with caramelized pear and crostini.

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\$16

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

SMALL PLATES

WINGS

Meaty chicken wings, deep fried, served with carrot & celery sticks.

SAUCE CHOICES:

Whiskey BBQ, Asian Sweet & Tangy, Buffalo Hot

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\$15

STEAK TIPS

Tender prime rib bites marinated in our secret marinade, served with carrot and celery sticks.

SAUCE CHOICES:

Creamy Horseradish, Blue Cheese, Ranch

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

CRAB STUFFED MUSHROOMS

Baby portobello mushrooms filled with seasoned cream cheese and flaked crab. Topped with shredded Swiss cheese, baked to golden brown.

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\$14

SPINACH DIP

Fresh baby spinach blended into sour cream, mayonnaise and seasonings, topped with diced grape tomatoes. Served with tortilla chips.

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\$12

CALAMARI

Generous portion of house beer battered calamari served with a chimichurri aioli.

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\$16

SALAD PLATES

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\$14

Add Chicken + \$3.50, Shrimp +\$4.50, Prime Rib +\$5.50

CAESAR SALAD

Romaine heart topped with croutons, pine nuts, shredded Parmesan cheese, served with Caesar dressing.

BLUE WEDGE SALAD

Wedge of crisp iceberg lettuce covered with creamy blue cheese dressing, drizzled with balsamic, topped with bacon bits and diced cherry tomatoes.

SPRING BERRY SALAD

Fresh strawberries, blueberries, apple and cranberries with candied pecans with feta cheese tossed with chopped baby romaine served with apple cider vinaigrette.

SANTA FE SALAD

Chopped romaine loaded with black beans, diced red pepper, chopped red onion, blackened kernel corn, pepperoncini, served with a lime cilantro vinaigrette and tortilla chips. Add Cajun Chicken \$4.00, Blackened Shrimp \$4.50, Beef Barbacoa \$5.50

BEET SALAD

Mixed greens, topped with pickled beets, shallots, sliced clementine, walnuts, goat cheese crumples, served with honey balsamic vinaigrette.

DINNER SALAD

Mixed greens, cucumbers, tomato and red onions with your choice of dressing.

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\$8

AVAILABLE DRESSINGS/VINAIGRETTE:
Vinegar-Balsamic, Caesar, Bleu Cheese, Creamy Ranch, Thousand Island, French, Apple Cider or Lime Cilantro Vinaigrette, Honey Mustard

ENTRÉES - LAND AND SEA PLATES

Served with warm dinner bread. For entrées indicating a choice, choose from baked potato, homemade mashed potatoes, sweet mashed potatoes, vegetable medley, fresh asparagus or mushroom medley.

PRAIRIE QUAIL

Rubbed with a mixture of spices, roasted with apple slices, served with cherry compote. Choice of potato and vegetable.

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\$24

MEDALLION OF PORK

Pork tenderloin, grilled, served with orange marmalade sauce. Choice of potato and vegetable.

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\$21

WALLEYE

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

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\$26

CORNISH GAME HEN

Whole Cornish game hen marinated in our MRBC Black Hills Gold, dusted with spices, roasted to perfection, served with a side of whiskey Bar-B-Que sauce. Choice of potato and vegetable.

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\$25

PORK OSSOBUCCO

Pork shank covered with a rich Marsala mushroom sauce. Choice of potato and vegetable.

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\$24



Pork Ossobuco

RACK OF ST. LOUIS RIBS

Half rack of tender meaty St. Louis Ribs, roasted slowly, smothered with whiskey Bar-B-Que sauce. Choice of potato and vegetable.

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\$24

VALENCIA SEAFOOD

Halibut, scallops, shrimp, mussels, capers, green olives, fresh tomato basil and Calabrian peppers served on a paella rice with saffron. Entire is prepared at the table.

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\$39

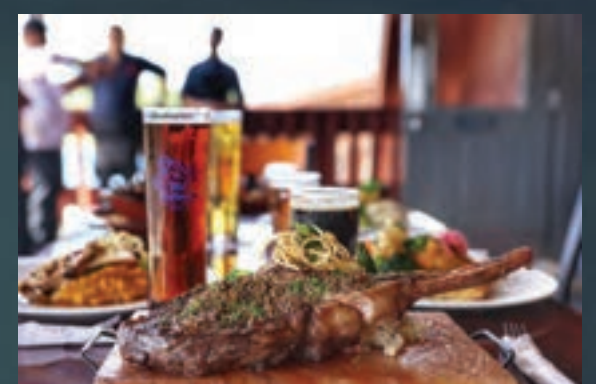
ELK CALVADOS

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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\$42



Cornish Game Hen



STEAK PLATES

includes choice of one potato and one vegetable
additional sides +\$4.00

PRIME RIB

12 oz \$36 | 16 oz \$40

BEEF TENDERLOIN

\$39

RIB EYE

\$36

TATANKA TENDERLOIN

served with Wojapi sauce

\$39

TOMAHAWK TATANKA

\$90

SIDES

Mashed Potatoes Mushroom Medley
Baked Potato Asparagus
Sweet Mashed Potatoes Vegetable Medley

DINNER SALAD

Mixed greens, cucumbers, tomato and red
onions with your choice of dressing.

\$8

AVAILABLE DRESSINGS/VINAIGRETTE:
Vinegar-Balsamic, Caesar, Bleu Cheese,
Creamy Ranch, Thousand Island, French,
Apple Cider or Lime Cilantro Vinaigrette,
Honey Mustard



Tomahawk Tatanka

TUSCAN PLATES

SHRIMP TORTELLINI

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

\$28

PASTA AGNOLOTTI

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

\$30

LINGUINI CARBONARA

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

\$25

SCALLOPS MEUNIERRE

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

\$32



CHATEAUBRIAND

A piece of France in America. Chateaubriand cooked on a pink salt
slab and finished on flamed Jack Daniels Whiskey at your table.
Served with mashed potatoes and vegetable medley.

\$49

BURGERS

Burgers made with choice of
BEEF \$14 | ELK \$17 | BUFFALO \$17
Burger Bun or Gluten-Free Bun
Burgers include choice of side: French fries,
house made chips, coleslaw or dinner salad

POUNDING FATHERS BURGER

Burger, grilled onions, Swiss cheese, arugula

BUILD YOUR OWN BURGER

Cheeses: American, Cheddar, Swiss,
Pepper Jack
Toppings: Oak Lane Bacon, fresh onion,
tomato, lettuce, salted mushrooms
Condiments: ketchup, mustard, mayonnaise,
Whiskey Bar-B-Que and Thousand Island

PIZZA

POUNDING FATHERS PIZZA

Pomodoro sauce, thin slices of prime
rib, sautéed onions, mushrooms, deep
fried asparagus and mozzarella cheese.
Horseradish sauce on the side.

\$28

BUILD YOUR OWN PIZZA

12" Crust \$14
Vegan/Gluten-Free Cauliflower Crust \$15
Marinara sauce and mozzarella cheese
Toppings \$1.50 each

Bacon	Pineapple	Bell Peppers
Italian Sausage	Black Olives	Onions
Pepperoni	Ground Burger	Mushrooms
Canadian Bacon	Diced Chicken	Jalapeños

DESSERTS

\$8

BAKER'S CHOICE

varies daily

TRES LECHES

Three-milk cake layered with
butter cream.

