



APPETIZERS

LAGER MUSSELS

Steamed in MRBC lager with tomato, red onion, lemon & cilantro, served in a reduction sauce with crostini toast.

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\$16

CRAB STUFFED MUSHROOMS

Baby portobello mushrooms filled with seasoned cream cheese and crab, topped with shredded Swiss cheese, balsamic sauce, and baked to golden brown.

...
\$15

MARINATED STEAK TIPS

Tender beef marinated in our secret sauce, served with celery & carrots, choice of ranch, creamy horseradish, or blue cheese.

...
1/2 Order - \$16 | Full Order - \$28

CEVICHE

Halibut, scallops, and shrimp marinated in lime juice. Served with fresh cucumber, red onion, mango, tomato, cilantro, garlic oil, tortilla chips.

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\$18

BISON CARPACCIO

Black truffle dressing, arugula, berries, Parmesan, capers, walnut, asparagus slices & celery with a cardamom foam.

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\$17

WINGS

Basket of wings served with carrot & celery sticks choice of ranch or blue cheese Sauces: BBQ, Buffalo or Asian

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\$16

FRIED CALAMARI

Generous portion of calamari is served with chimichurri aioli, accompanied by carrot, celery sticks & slices of lemon.

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\$18

ENTRÉES

Served with warm dinner bread.

PORK OSSO BUCO

Pork Osso Buco in a mushroom Marsala sauce served on mashed potatoes with a side of broccolini.

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\$30

PRAIRIE QUAIL

Quail marinated in mixed spices, with sliced apple, fresh berries, and a cherry compote. Served with saffron rice and a buttery vegetable medley.

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\$29

CORNISH GAME HEN

Marinated with fine herbs, glazed orange sauce, served with a twice baked potato, vegetable medley & creole sauce.

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\$27



Pork Osso Buco

TUSCAN PASTA

SHRIMP TORTELLINI

Creamy sauce of Gorgonzola cheese, spinach & sautéed Cambray onion with a touch of balsamic glaze, served with garlic bread.

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\$25

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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\$27

HALF RACK OF RIBS

A half rack of slow roasted pork ribs basted in our smoky MRBC BBQ sauce. Served with a baked potato with creamy horseradish sauce, green onion, roasted corn and creamy coleslaw.

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\$27

ELK CALVADOS

Elk tenderloin medallions braised in a pan of caramelized apple slices and Calvados sauce served with roasted asparagus.

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\$42

BRAISED BEEF SHORT RIB

Tender braised short rib, mashed sweet potato, squash, carrots, caramelized pecans in lemon zest, and roasted broccolini, with au jus.

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\$32

SCALLOPS MEUNIERE TAGLIATELLE

Seared scallops, roasted asparagus, cherry tomatoes, and fresh grated Parmesan tossed in a garlic butter sauce.

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\$28

PENNE ARRABBIATA

Penne Pasta in tomato Arrabbiata sauce with Asparagus, mushrooms, Parmesan cheese & basil

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\$20

Choice of Chicken +\$5, Shrimp +\$6, Prime Rib +\$7, Scallops +\$8

SALADS

...
\$16

Add Grilled Chicken +\$5, Shrimp +\$6, Prime Rib +\$7

ARANCINI DI ZUCCA

Arugula with Butternut squash, Mozzarella fresco, lemon Aioli, Balsamic vinaigrette, cherries & Artichoke Hearts

BLUE WEDGE SALAD

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

POUNDING FATHERS SALAD

Spring green mix, fresh strawberries, blueberries, dried apple, cranberries, candied nuts, Asiago cheese, and pear vinaigrette.

CAESAR SALAD

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

BEET SALAD

Mixed greens, orange pulp, goat cheese crumbles, pickled beets, walnuts, red onion, and apple vinaigrette.

AZTECA SALAD

Chopped romaine with black beans, kernel corn, chopped red onion, chopped tomatoes, avocado, tortilla chips, cilantro, feta cheese, and tomato vinaigrette.



STEAK AND FISH

Served with mashed potatoes or mashed sweet potatoes and vegetable medley.

PRIME RIB

Served with au jus

12 oz - \$38 | 16 oz - \$42

FILLET MIGNON

Served with brown gravy

8 oz - \$41

RIB EYE

Served with Creole sauce

12 oz - \$38

NEW YORK STRIP

Served with garlic butter

12 oz - \$38

PORTERHOUSE

Served Aromatic butter

16 oz - \$45

TATANKA TENDERLOIN

Served with Wojapi sauce

6 oz - \$44

TATANKA TOMAHAWK

Served with gremolata sauce with fine herbs, flamed on the table with Jack Daniels, served with two sides of your choice.

28 oz - \$95

FRESH SALMON FILET

Served Aromatic butter

7 oz - \$30

PIZZA

POUNDING PIZZA

Choice of Carne Asada or shaved prime rib over a spicy tomato sauce, red onion, garlic mayo, chorizo, mushrooms, jalapeño, and mozzarella cheese.

\$28

SUPREME PIZZA

Marinara sauce, mozzarella cheese, pepperoni, Italian sausage, red onions, mushrooms, green peppers

\$24

SICILIAN PIZZA

Marinara sauce, mozzarella cheese, Italian sausage, caramelized onion

\$24

GAMBERONI PIZZA

Marinara sauce, mozzarella sauce, red onion, tomatoes, sautéed shrimp, arugula

\$24

ASSEMBLE YOUR OWN PIZZA

12" Crust - \$16 | Cauliflower Crust - \$17

Marinara sauce and mozzarella cheese.

Toppings \$2 each

- | | |
|-----------------|--------------|
| Bacon | Pineapple |
| Italian Sausage | Black Olives |
| Pepperoni | Mushrooms |
| Canadian Bacon | Peppers |
| Ground Beef | Jalapeños |
| Diced Chicken | Red Onion |

BURGERS

Includes choice of side:

French Fries, Homemade Chips, Coleslaw or Dinner Salad

Burgers made with choice of

BEEF \$16 | BISON \$18 | ELK \$19

LINCOLN BURGER

Choice of patty with Swiss cheese, sautéed mushrooms, and smoked bacon on a bun.

WASHINGTON ALL-AMERICAN BURGER

Choice of patty with tomato, onion, lettuce, pickles, American cheese, and Thousand Island dressing on a bun.

JEFFERSON BURGER

Choice of patty with portobello mushroom, goat cheese dressing, sautéed onion, and bacon jam on a bun.

ROOSEVELT BURGER

Choice of patty with fried onion ring, BBQ sauce, and pepper jack cheese on a bun.

EXTRA SIDES

Mashed Potatoes \$5

Mashed Sweet Potatoes \$6

Asparagus \$6

Baked Potatoes \$6

Mushroom Medley \$6

Vegetable Medley \$5

Roasted Sweet Potato \$6

Roasted Corn \$5

Twice-Baked Potato \$7

Sugar Snap Peas \$5

Soup of the Day \$5

Ask your server about today's fresh soup, served with crostini.



CHATEAUBRIAND

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

\$49

DESSERTS

\$7

TRES LECHES CAKE

CHOCOLATE CAKE

CARROT CAKE

KEY LIME PIE

***Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.