

# PRAIRIE BAY

## STARTERS

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### BUILD YOUR OWN

#### BRUSCHETTA 18 GFR

Roasted Garlic Toast with Fresh Made Condiments. You Create the Perfect Bite! Spicy Sun-dried Tomato Jam, Caramelized Onions, Roasted Garlic Clove, Basil Pesto, E.V.O.O., Smoked Tomato Coulis, Shaved Parmesan, Marinated Portobello Mushrooms, Fresh Smoked Mozzarella, Roasted Bell Peppers, Tomatoes  
Gluten Free Bread Available (2)  
Add in the Executive Upgrade (4.50)  
Chef Selected Gourmet Cheeses, Honey Comb, Kalamata Olives and Thin Sliced Prosciutto

#### BOURBON BATTERED ONION

##### RINGS 10 DF

Apricot BBQ, Sambal Honey, Candied Bacon Aioli

#### BEST DAMN CHICKEN WINGS 14

Pick your Poison: Apricot BBQ, Sambal Honey, Nashville Hot Sauce, Naked  
All served with Ranch

#### TENNESSEE PULLED CHICKEN

##### NACHOS 15

Nashville Hot Sauce Covered Chicken, Sweet corn, Pickled Peppers, Tri-blend of Melted Cheeses, Cilantro Sour Cream, Crispy Kettle Chips. Toasted in Our Wood Fire Oven!

#### PULLED TURKEY PRETZEL

##### SLIDER 14

3 Pimento Stuffed Pretzel Knot "Buns", In House Roasted Turkey, Creamy Swiss, Beer Cheese Dipper

#### LOBSTER SALAD "TACOS" 15

House Favorite Lobster Salad, Fresh Avocado, Thai Basil, Sambal Honey Dipper, 5 Crispy Wonton Shells

#### MARGHERITA FLATBREAD 13

A Neapolitan Dream! Smoked Soft Mozzarella, Cherry Tomatoes, Fresh Basil and Oregano, Rustic Garlic Marinara

## HANDHELDS

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Served with Batter Fries. Gluten free bread available

#### THE REUBEN 14.5 GFR

House-Braised Corn Beef Brisket, Bold 2000 Island Dressing, Sauerkraut, Thick Sliced Rye, Swiss Fondue (Can be Made Vegetarian with Seasonal Local Beets)

#### THE SIMPLE & STRAIGHTFORWARD BURGER 15.5 GFR

Hand Pattied, Toma of Point Reyes Cheddar, Rustic Garlic Aioli, Seasonal/Tomato, Caramelized Onion, Arugula, Truffle Toasted Thick Cut Brioche Bread  
Upgrade to Hollister Farms Beef (Brainerd)(2.50)

#### PBAY'S CLASSIC CUBAN 15 GFR

Slow Roasted Pork Shoulder, Caramelized Onions, Pickles, Roasted Garlic, Jalapenos, Cilantro Sour Cream, Provolone, Toasted Ciabatta

#### DUCK BLT 15 GFR

Applewood Smoked Duck Bacon, Unagi Mayo, Hydroponic Tomatoes, Iceberg, Thai Basil, Toasted Sourdough

#### MN DOUBLE FRIED WALLEYE 14.5

Crispy Southern Breaded, Sweet-n-Spicy Pickles, Harissa & Lemon Aioli, Iceberg, Toasted Sesame Seed Bun

#### LOBSTER SALAD ROLL 16

House Favorite Lobster Salad, Hydroponic Romaine, Seasonal Tomato, Garlic Toasted Hoagie

#### SMOKED SALMON FLATBREAD 16 GFR

In House Smoked Salmon, Fresh Baby Dill, Caramelized Onions, Chevre, Scallions, Local Red Beets, Basil Pesto

#### ROASTED PORK STEAM BUNS 14

6 Pepper Spiced Pork Shoulder, Jicama Apple Slaw, Harissa Aioli, Crispy Onion Strings

#### SUSHI-RITO 16 GFR DF

Lakes Area Home of the Sushi-rito! Chef's Choices Vegetables, Cilantro, Spicy Mayo, Wasabi, Pickled Ginger.

You Choose: Ahi Tuna Poke, Shrimp Tempura, or Loaded Vegetable

#### CRISPY CAULIFLOWER "PO'BOY" 15 VEG

Breaded Cauliflower Fritters Tossed in Nashville Hot Sauce. With Arugula, Onion, Roasted Garlic Lemonaise, Garlic Toasted Hoagie

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## FROM THE GARDEN

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**CRANBERRY CHICKEN** half 7 full 13 GFR  
Gorgonzola, Toasted Walnuts, Romaine, Walnut Dressing

**STRAIGHT UP CAESAR** half 6 full 11 GFR  
Ground Parmesan, Polenta Croutons

**CHICKEN PEAR WEDGE** 14.5 GF  
Local Bacon, Gorgonzola, Scallions, Red Onion, Honey, Iceberg Wedge, Smokey Bacon Mayo Dressing

**GRAPEFRUIT & AVO GREENS** 14 GF  
Sweetened Grapefruit, Arugula, Red Onion, Shaved Fennel, Roasted Red Beets, Chia & Sunflower Seeds, Creamy Avocado Dressing

## WOODFIRE PIZZAS

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Hand rolled daily! Thin crisp crust with the freshest ingredients  
Gluten Free Crust Available - \$2

**JESSE'S BBQ CHICKEN** 16 GFR  
Hand Pulled Chicken, Red Onion, Banana Peppers, Crispy Smoked Bacon, In House BBQ, Fresh Ground Black Peppercorns

**SMOKED TOMATO & BALSAMIC BASIL** 16 GFR VEG  
Smoked Soft Mozzarella, Chevre, Feta, Parmesan, Basil Leaves, Smoked Tomato Alfredo

**BRISKET PHILLY MELT** 16 GFR  
Swiss Fondue, Red Bell Peppers, Red Onion, Scallions, Smoked Mozzarella Balls, Garlic

**THE CLASSIC** 16 GFR  
Pepperoni and Sausage

**THE GREEK** 16 GFR VEG  
Feta, Scallions, Artichokes, Tomatoes, Kalamata Olives, Sundried Tomatoes, Roasted Garlic, Pesto Alfredo

**CHICKEN APPLE HONEY BRIE** 16 GFR  
The Perfect Combination!

**FOREST MUSHROOM CHEVRE** 16 GFR VEG  
Caramelized Onions, Fresh Herbs, Truffle Oil

**THE BANANA PEPPER BLISS** 16 GFR  
Banana Peppers, Jalapenos, Red Onion, Cream Cheese, Local Bacon

**THE VEGAN SUPREME** 18 GFR V  
Diaya Dairy Free Shredded Mozzarella, House Veggie Sausage, Mushrooms, Green Olives, Onions, Black Olives, Green Peppers

**THE DOUBLE SMOKED** 16  
Crispy Cheese Curds, Smoked Mozzarella, Crunchy Applewood Smoked Duck Bacon, Fennel Greens, Sweet Thyme & White Wine Cream Sauce

## PASTA & BOWLS

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**PORCINI & PORTOBELLA TORTELLINI** 23 VEG  
Wild Mushroom and Caramelized Onion, Foragers Blend, Truffled Ricotta Cream, Spinach, Fresh Sage and Ground Lavender

**ROASTED SAUSAGE & CHICKEN PENNE** 19 GFR  
Our Signature Pasta!

**SPICY AHI TUNA** 23.5 GFR DF  
Sushi in a Bowl: Unagi Glazed Ahi Tuna, Avocado, English Cucumber, Pickled Ginger, Wasabi, Spicy Mayo, Fresh Jalapenos, Nori Flakes, Cilantro, Scallion Frisee, Sushi Rice

**JACKPINE "MAC" & CHEESE** 22.5  
Jackpine's Vegence Beer Cheese Sauce, Tri-colored Three Cheese Tortellini, Focaccia Bread Crumbs, Dunlinger Ages Cheddar Shredded Cheese, Bacon

**CRISPY SWEET POTATO & LOCAL BEET** 19 DF VEG  
Fire Roasted Broccolini, Dried Cherries, Spiced Pepitas, House Hummus, Meyer Lemon Gastrique, Sweet Sprout & Scallion Frisee, Chevre, Organic Brown Rice & Quinoa Blend

## ENTRÉES

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### HOUSE SMOKED

**BRISKET** 20.5 GFR DFR  
Natural Jus and Horseradish Cream, Coconut Sweet Potato Puree, Seasonal Vegetable

### CARNE ASADA WITH STREET

**CORN** 19.50 GFR  
Traditionally Charred and Marinated 6oz Steak, Grilled Corn on the Cobb Smothered Spices, Avocado Crema, Cotija and Blue Corn Tortilla, Cilantro, Salsa Verde

### FRENCH ONIONED CHICKEN & DUMPLINGS

23  
Slow Braised Pulled Chicken in a Brandy Caramelized Onion Broth, Young Carrots, Sweet Gnocchi Dumplings, Ricotta and Oregano Stuffed Chicken Breast

### DILL PICKLE CHIP CRUSTED WALLEYE

26  
Lemon Zested Black Pepper Aioli, Malt Vinegar, Parmesan Crusted Baby Potatoes, Chef's Choice Seasonal Vegetable

## SIDES

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### HOUSE VEGETABLE

3  
Chef's Choice

### GARDEN SALAD

5  
Mixed Greens, Tomato, Onion, Croutons

### SWEET POTATO PUREE

3.5  
FRENCH FRIES 5

## MENU KEY

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GF - GLUTEN FREE

GFR - GLUTEN FREE REQUEST

DF - DAIRY FREE

VEG - VEGETARIAN

V - VEGAN

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