



Chef Jenna Brower Von Siebolds
Sous Chef Danica Clifton

STARTERS

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 VEG
Apricot BBQ, Sambal Honey

TENNESSEE PULLED CHICKEN

NACHOS 15 GF
Nashville Hot Sauce Covered Chicken, Sweet Corn, Pickled Peppers, Tri-Blend of Melty Cheeses, Cilantro Sour Cream, Crispy Kettle Chips. Toasted in Our Wood Fire Oven!

LOBSTER SALAD "TACOS" 15

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

BAHN MI SLIDERS 13.5

Slow Cooked Pulled Bacon, Pickled Carrot and Daikon Radish Slaw, Local Cucumber, Chili Lime Aioli

SMOKEHAUS AUGGIES 13.5 GF

Apple wood Smoked Pulled Bacon, NoLa Heat Andouille Sausage, Our House Made Spicy Sausage Loaded into Au Gratins. Layers of Smoked Cheddar, Garden Chives, and Sage. Covered in Smoked Paprika Hollandaise and Spring Onions

AHI TUNA TATAKI 13 GFR

Sesame Seared Ahi Tuna Steak, Wasabi, Soy, Sriracha Lime Aioli, Pickled Vegetable Slaw, Cilantro

DANICA'S CARNE ASADA FRIES

14
Loaded Street Fries. Our House Battered French Fries, Smothered in Tri-Blend Mexi Cheese, Our In-house Marinated Carne Asada, Avocado, Fresh Pico, Cilantro Sour Cream, Sriracha Lime Aioli, Fresh Cilantro

HANDHELDS

Served with Batter Fries. Or upgrade to Onion Rings or a House Garden Salad. 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)

PBAY'S CLASSIC CUBAN 15 GFR

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

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

WALLEYE SLIDERS 14

Beer Battered Walleye, Pickled Carrot and Daikon Radish Slaw, Sweet and Spicy Pickles, Roasted Garlic Lemonnaisse, Toasted Brioche Bun

PULLED BACON PRETZEL 14 GFR

Apple Wood Smoked Bacon, IPA Spiked Dijon, Creamy Swiss, Sweet & Spicy Pickles, Toasted Pretzel Bun

POP'S OLD FASHIONED 13 GFR

Hand Pattied Local Beef. Double Cheddar, Cola Caramelized Onions, Pickles, Brioche Bun

THE BIG CHEESE 13 GFR VEG

Our Twist on a Classic! Gruyere, Creamy Swiss, Smoked Provolone, Granny Smith Apple, Fennel Greens, Thick Cut Sourdough, Crispy Parmesan Crust

FRENCH ONION BURGER 15 GFR

Hand Pattied Local Beef, Sweet Caramelized Onions, Melty Gruyere, Veil Demi Glace, Worcestershire and Thyme Aioli, Toasted Focaccia

BURRATA CRUDO PROSCIUTTO 15 GFR

The Ham & Cheese Next Level! Crispy Toasted Sourdough layered with Burrata Cheese, Parma Prosciutto, Fresh Tomatoes, Basil, Olive Oil, Cracked Black Pepper

FROM THE GARDEN

CRANBERRY CHICKEN half 7 full 13 GFR

Gorgonzola, Toasted Walnuts, Romaine, Walnut Dressing

STRAIGHT UP CAESAR half 6 full 11 GFR VEG

Ground Parmesan, Polenta Croutons

THE MED SALAD 14 GF VEG

Crunchy Arugula Leaves, Balsamic Vinaigrette, Banana Peppers, Tomatoes, Red Onion, Kalamata Olives, Cucumber, Feta Cheese, Artichokes

RED BEET & BURATTA 14 GF VEG

Sweet Onion, Candied Walnuts, Avocado, Baby Mixed Greens, Balsamic Vinaigrette, Crispy Sweet Potato

WOODFIRE PIZZAS

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

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 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 Bacon, Fennel Greens, Sweet Thyme & White Wine Cream Sauce

PASTA & BOWLS

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

GOCHUJANG PEANUT NOODLES 23
Pan Fried Lo Mein Noodles Tossed In Our Gochujang Peanut Sauce, Large Shrimp, Garden Chives, Toasted Cashews, Scallions, Minne Greens Micro Pea Shoots

CHICKEN CURRY 23 GFR
Slow Roasted Chicken Thighs Slow Cooked in a Traditional Curry Sauce, Cilantro Lime Basmati, Cucumber Yogurt, Toasted Chickpeas

CARNE ASADA BOWL 23 GF
In-House Marinated Carne Asada, Avocado, Sweet Corn and Black Bean Relish, Cotija, Cilantro Sour Cream, Spanish Rice, Crushed Blue Corn Tortilla

PULLED BACON MAC & CHEESE 20
Smoked Bacon and Pork Belly in Cast Iron, Topped with Aged Cheddar Mac, Aleppo Corn Bread Crusted, Citrus Micro Greens

GENERAL TSO'S CHICKEN 25
The Local Favorite is Back! Crispy Breaded Chicken Tossed in our Spiced Up Traditional Tso's Sauce, Cilantro Lime Sticky Rice

ENTRÉES

HOUSE SMOKED

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

DILL PICKLE CHIP CRUSTED

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

TUSCAN PARMESAN STUFFED CHICKEN

BREAST 18 GF DFR
Seasoned and Seared Local Kale, Mushrooms, Tomatoes, and Garlic. Balsamic Glace, Roasted Young Golden Potatoes

STRICTLY MUSHROOM'S

RUSTICA 24 GF DFR VEG VR
Pan Seared and White Truffle Butter Basted Lions Mane and Black Oyster Mushrooms (Strictly Mushrooms), Braised Local Kale, Tomatoes, Garlic and Young Golden Potatoes, Garden Herbs, Fresh Shaved Reggiano

BEEF SHORT RIBS 26 GF DF
Braised In-House Beef Short Ribs, Slow Cooked Chef's Cashew Mole, Sweet Corn and Black Bean Relish, Spanish Rice

NOLA BBQ SHRIMP 26 GF
Traditional New Orleans BBQ Sauce, Local Brew Braised Large Shrimp, Garden Herbs, Local Pork Belly and Stoneground Grits

MENU KEY

GF - GLUTEN FREE

GFR - GLUTEN FREE REQUEST

DF - DAIRY FREE

DFR - DAIRY FREE REQUEST

VEG - VEGETARIAN

V - VEGAN

VR - VEGEN REQUESTS

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.