



Chef Jenna Brower Von Siebolds

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

DANICA'S CARNE ASADA FRIES

15
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

POP'S OLD FASHIONED 13 GFR
Hand Pattied Local Beef. Double Cheddar, Cola Caramelized Onions, Pickles, Brioche Bun

THE BIG CHEESE 13 GFR VEG
Gruyere, Creamy Swiss, Smoked Provolone, Aged Cheddar, 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

MENU KEY

- GF - GLUTEN FREE
- GFR - GLUTEN FREE REQUEST
- DF - DAIRY FREE
- DFR - DAIRY FREE REQUEST
- VEG - VEGETARIAN
- V - VEGAN
- VR - VEGEN REQUETS

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

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

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 DOUBLE SMOKED 16

Crispy Cheese Curds, Smoked Mozzarella, Crunchy Applewood Smoked Bacon, Fennel Greens, Sweet Thyme & White Wine Cream Sauce

LOADED BLT 16 GFR

Pulled Bacon, Hydroponic Tomato, Fresh Oregano, White Wine Cream Sauce. Topped with Olive Oil and Salt & Pepper Dressed Arugula

THE HOUSE EVERYTHING 16 GFR

Pepperoni, Sausage, Bell Peppers, Portobello Mushrooms, Green Olives, Black Olives, Caramelized Onions, Banana Peppers, Roasted Garlic, Prosciutto, and Our House Rustic Marinara

BEETS/ FETA/ HONEY 16 GFR VEG

In House Roasted Red Beets, Hand Crumbled Feta, Fresh Oregano, Caramelized Onions, Chevre, White Wine Cream Sauce. Topped with Candied Walnuts and Local Honey Drizzle

SPICY SHRIMP TEMPURA 16 GFR

Crispy Shrimp Tempura, Scallion, Jalapenos, Cilantro, White Wine Cream Sauce. Topped with Spicy Mayo, Unagi Drizzle and Red Pepper Flake

PESTO PEPPERONI 16 GFR

Feta, Parmesan, Smoked Mozzarella, Basil - Pesto Marinara, Banana Peppers, and Fresh Red Onion

THE MAC ZA 16

Extra Cheesy Mac & Cheese Pizza! Topped with Garlic Breaded Cheese Curds and Corn Bread Crumble

PASTA & BOWLS

ROASTED SAUSAGE & CHICKEN PENNE 19 GFR

Our Signature Pasta!

THE SUSHI BOWL 23.5 GFR DF

You Choose: Unagi Glazed Ahi Tuna or Shrimp Tempura. Served with Avocado Puree, English Cucumber, Pickled Ginger, Wasabi, Spicy Mayo, Fresh Jalapenos, Nori Flakes, Cilantro, Pickled Vegetable Slaw, 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

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

VEGETARIAN MEATBALL PRIMAVERA 22.5 VEG

Vegan "Meat"balls slow simmered in our house Smoked Tomato Cream, Bell Peppers, Portobello Mushrooms, Artichoke Hearts, Fresh Reggiano

ENTRÉES

HOUSE SMOKED BRISKET

20.5 GFR DFR
Natural Jus and Horseradish Cream, Grandma's Extra Buttery Whipped Potato, 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, Fresh 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

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