

## DINNER TO SHARE OR NOT

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- **HAND-CUT CHIPS & DESIGNER DIPS**  
\$9

- **BEER BATTERED EICHTEN'S CHEESE CURDS**  
Smoked ketchup, spicy buttermilk ranch  
\$10

- **CHARCUTERIE & CHEESE**  
House-made charcuterie, local sausages, local cheeses, dried fruits and nuts, grilled rustic bread  
\$29

- **ROASTED BONE MARROW**  
Parsley salad, bacon shallot jam, crusty bread  
\$22

- **SMOKED HICKORY CHICKEN WINGS**  
Barbecue sauce, fried brussels sprouts, jalapeño  
\$14

- **HOUSEMADE SMOKED SAUSAGE**  
Caramelized onion and pepper, spicy tomato sauce  
\$14

- **PORK BELLY**  
Honey and garlic roasted pork belly, jalapeno creamed corn  
\$14

- **MEGA PRETZEL**  
2 lb shareable warm pretzel, beer cheese, honey mustard dipping sauce  
\$19

- **SLIDERS**  
Three sliders (brisket, prime rib, salmon\*)  
\$14

## SIMMERED & TOSSED

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- **ROASTED TOMATO SOUP**

Cup \$8  
Bowl \$10

- **ROASTED CAULIFLOWER BISQUE**

White cheddar gougere

Cup \$8  
Bowl \$10

- **CAESAR SALAD**

Baby gem lettuce, parmesan crostini, kalamata, olive oil

Side \$8  
Meal \$14

- **FIRELAKE SALAD**

Hand-picked greens, dates, heirloom cherry tomato, cornbread croutons, Nueskes bacon, roasted corn, Maytag blue cheese, honey lavender dressing

Side \$9  
Meal \$15

- **CHARRED ROASTED CORN SALAD**

Pico de gallo, avocado, cucumber, queso fresco, crispy tortilla chips, chipotle ranch, roasted corn

Side \$9  
Meal \$15

- **ADD TO ANY SALAD**

Rotisserie Chicken \$6

Shrimp (3) \$8

Grilled Wild Alaskan Salmon\* \$8

Flat Iron Steak\* \$10

## GRILL ~ MESQUITE

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- **FLAT IRON STEAK FRITES\***

8 oz of Revier Ranch all-natural beef, Northwoods grilling spice, hand-cut frites, Boundary Waters steak sauce

\$29

Make it Loaded + \$3

- **HUNTER CRUSTED FILET MIGNON\***

8 oz of Revier Ranch all-natural beef, butternut squash potato gratin,  
grilled broccolini, crispy onions, essence of Pinot Noir

**\$46**

- **PORTERHOUSE\***

20 oz all-natural beef, cassoulet of duchess potatoes

**\$54**

- **MESQUITE PORK CHOP**

Apple-parsnip puree, pickled green onions, pan jus

**\$42**

- **PAN ROASTED SALMON\***

Lemon-kalamata risotto, smoked tomato-fennel jam

**\$34**

- **BBQ SHORT RIBS**

Seasoned potato wedges and cornichons

**\$32**

- **CALABRIAN GRILLED PORK RIBS**

Skillet corn bread

Half Slab **\$19**

Slab **\$32**

## HANDCRAFTED SANDWICHES

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All sandwiches include choice of house made french fries, onion rings or house  
salad

- **BIG MARINO BURGER\***

10 oz prime beef, candied thick bacon, aged Wisconsin cheddar, sunny  
side egg, fried onion strings, side of dirty fries, bacon fat brioche bun

**\$19**

- **FIRELAKE BURGER\***

Prime beef, American cheese, dill pickle, chipotle sauce, shaved white  
onion, shaved lettuce, brioche bun

**\$16**

- **HIGH PLAINS BUFFALO BURGER\***

Caramelized onions, smokehouse bacon, AmaBlu cheese crumbles,  
lettuce, tomato, mustard-mayo, brioche bun

\$16

- **FIELD BURGER**

Black bean, sweet corn, chick pea burger, crisp onion, ginger avocado mayo, wild mushroom, lettuce, tomato, pickled vegetables, multi-grain bun

\$15

- **SHRIMP & LOBSTER SALAD**

On a brioche roll with sliced tomato and avocado, house-made chips

\$23

## OVEN

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- **ROTISSERIE CHICKEN FLATBREAD**

Barbecue rotisserie chicken, green onion, jack cheese

\$17

- **PORK BELLY FLATBREAD**

Pork belly, queso fresco, blueberry preserve, baby arugula

\$18

- **MARGHERITA FLATBREAD**

Heirloom tomato, mozzarella di bufala, basil

\$16

- **FENNEL SAUSAGE FLATBREAD**

Aged mozzarella, roasted garlic, spicy tomato sauce

\$16

- **POPOVERS**

Whipped honey butter

\$7

## ROTISSERIE ~ HICKORY

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- **SPIT ROASTED PRIME RIB\***

Hand carved all slow roasted beef, cattleman's au jus, choice of two sides

12 oz \$36

16 oz \$42

- **FIRELAKE HALF ROTISSERIE CHICKEN**

Natural jus, choice of two sides

\$24

## HOUSE SPECIALTIES

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- **YELLOW PERCH**

Pan fried yellow perch, lemon aioli, arugula, heirloom tomatoes, shaved parmesan salad

\$33

- **CIDER FISH & CHIPS**

Mushy peas, tartar sauce, thick cut fries

\$21

- **COFFEE RUBBED SMOKED BRISKET**

Smoked almond sauce, green chile cheese grits, tobacco onions

\$20

- **ROTISSERIE VEGETABLE PASTA**

Pappardelle pasta, vegetable ragu, parmigiano reggiano, Parsley

\$26

## GARDEN SIDES

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- **HERB ROASTED TRI-COLORED POTATOES**

\$8

- **SOUR CREAM HERB MASHED POTATOES**

\$8

- **GREEN CHILI CHEESE GRITS**

\$8

- **CHARRED SWEET CORN**

Chili aioli

\$8

- **ROASTED ASPARAGUS**

Parmesan cheese

\$8

- **ROASTED BROCCOLI**

Parmesan cheese

\$8

**We are happy to split plates upon request for an additional \$3.00  
Substitutions are subject to additional charges**