

Northern Shores Grille

Favorites

(sandwiches are served with choice of hand cut fries, fruit, vegetable, cole slaw or tabouleh)

To Begin

Soup, wild rice soup or daily soup \$6

Soft lettuce, blistered tomatoes, bread shards and red wine vinaigrette \$8

Red pepper hummus, grilled flat bread and crisp celery for dipping \$5

Chilled shrimp, sharp horseradish cocktail sauce \$12

Quesadilla, chicken, pork, or vegetable, with cilantro sour cream, guacamole and pico de gallo \$10

Flat bread pizza, choose from Italian sausage and fontina, or mushroom, goat Cheese, and fresh greens \$8 buffalo shrimp with blue cheese sauce \$10

Sides

Fries, horseradish aioli

Roasted fingerling potatoes

Sea salt baked potato, loaded or unloaded (available after 5pm)

Seasonal vegetable of the day

Italian sausage and rigatoni

The Finishing Touch

German chocolate cake

House made ice cream, vanilla, chocolate or flavor of the day

Warm apple & walnut cobbler, vanilla ice cream

Chef sampler, ask your server for the chef's daily selection

Caesar salad, chilled romaine tossed in traditional caesar dressing with parmesan cheese and crunchy croutons

chicken \$12 Shrimp \$15

Kobe burger, fresh american kobe beef, aged cheddar, crisp bacon \$14

Roasted turkey BLT, lemon pepper mayo, toasted sourdough \$10

Cobb salad, kitchen tossed, romaine, grilled chicken, egg, avocado, blue cheese, tomatoes, bacon, and choice of dressing \$12

Sesame asian salad, tossed greens, red pepper, cucumber, carrots, walnuts, and avocado topped on a crisp flat bread
Chicken \$12 Salmon \$14

Walleye sandwich, beer battered walleye on a potato hoagie \$14

Pulled BBQ pork sandwich, slow roasted pork, spicy BBQ, fried onion, pickles \$10

Steak sandwich, grilled steak, spicy mayo, sautéed onions \$10

Blackened chicken sandwich, cilantro ranch \$10

Fish & Chips, house made tarter sauce, cole slaw \$12

Entrees

Roasted organic chicken, seasonal vegetable, lemon herb glaze (approximately 25 minutes) \$18

Rigatoni with sausage, spinach, tomatoes, shaved parmesan \$16

Grilled ribeye, seasonal vegetable, sautéed onions and bacon \$26

Pan seared salmon, warm green beans, roasted potato, mustard vinaigrette \$24

Grilled filet, sautéed mushrooms, hand cut fries, and steak butter \$28

Simply grilled fish, walleye, salmon, or fish of the day topped with lemon-ginger, mustard vinaigrette, or herb tomato relish \$22

Pot roasted shortrib, roasted carrots, cheddar mashed \$16

Vegetarian

Black bean burger, hand made burger, lettuce, tomatoes, on a sesame bun \$10

Stir fry tempeh, seasonal vegetable, soba noodle, yellow curry sauce \$14

Rigatoni with mushroom, spinach, tomatoes, shaved parmesan \$12

Pot "veggie" roast, root vegetables, tempeh, biscuits \$14