# **APPETIZERS**

Paul Bunyan Onion Rings Served with creamy paprika horseradish sauce 13

Potato Canoes Potato skins loaded with cheddar jack cheese, bacon and chives. Served with sour cream 13

Buffalo Wings Bone in wings tossed in your choice of buffalo, sweet and smoky, lemon pepper dry rub, or asian plum sauce 13

Bruschetta Marinated & seared beef tenderloin tips, grilled sweet corn, cherry tomato,

fresh mozzarella cheese and balsamic reduction with fresh basil 13

Fried Pickles Crisp dill pickle chips hand-breaded in a seasoned breading, fried to golden perfection. Served with a spicy ranch dipping sauce 9

Cheese Curds White cheddar cheese curd lightly breaded and deep fried. Served with a side of ranch 13

Giant Pretzel Soft buttery salted Bavarian pretzel from Milwaukee Pretzel Company. Served with a smoky house-made cheddar dipping sauce 16

Mosquito Bites Potato Canoes, Buffalo wings and cheese curds served with a side of ranch, bleu cheese and sour cream 26

Rotisserie Sampler Platter Half rotisserie chicken, 4 bone rack of ribs, sliced brisket and pulled pork.

Served with Italian toast and a side of house BBQ sauce 35

**Burnt Ends** Woodfire smoked beef brisket ends. Served in a sweet & smoky BBQ sauce with dill pickle chips, pickled jalapeños and red onions 17 **Walleye Cakes** Freshwater walleye filet breaded with herbs and spices. Crispy golden fried and served with a house-made garlic and dill sauce 18

# **BURGERS**

All burgers served with fries

# **Build Your Own Steakhouse Burger with Cheese**

7 oz. burger patty with leaf lettuce, sliced tomatoes, red onion slices and a pickle spear served on a brioche bun 15

#### ADD:

Bacon Strips 2 | Bleu Cheese Crumbles 1.50
Sauteed Mushrooms 1.50 | Sauteed Onion 1.50
Caramelized Onions 1.50 | Roasted Red Peppers 1.50
Jalapenos 1 | Fried Egg 2 | Avocado 1.50 | Onion Pedals 1
Cole Slaw 1 | Chipotle Mayo .50 | Buffalo Sauce .50
Bourbon BBQ .50 | Peppercorn Cream Sauce 1

Substitute a plant based Beyond Burger Patty 5

## **Chainsaw Burger**

7 oz. fresh house ground burger patty topped with pulled rotisserie pork, coleslaw, onion pedals and served between 2 grilled cheese sandwiches 21

## **Triple Threat Challenge**

Our traditional Chainsaw burger, sandwiched between fried chicken tender strip melts on the top and bottom.

Served with a ½ lb of French fries. 28

Free Triple Threat Challenge T-Shirt if you finish within 30 mins.

## **SANDWICHES**

# All sandwiches served with fries Prime Rib Dip

Shaved prime rib, sauteed onions, green peppers, mushrooms and melted provolone cheese on a hoagie with a side of au jus 17

#### **Chicken Avocado**

Choice of grilled chicken breast or pulled rotisserie chicken with avocado, melted provolone cheese, lettuce, tomato, and onion on a brioche bun 14

#### **Buffalo Chicken Sandwich**

Lightly breaded crispy chicken with provolone cheese, buffalo sauce and bleu cheese dressing served with lettuce, tomato and onion on a brioche bun 14

## **Open Faced Sandwich**

Smoked rotisserie piled high on a slice of Italian toast with garlic mashed potatoes and topped with gravy. Served with a side of our creamy coleslaw 15 Choice of pulled Chicken, Pork or Brisket

# Caprese Steak Sandwich

Toasted Ciabatta bun with basil mayo, grilled beef tenderloin, Heirloom tomatoes, fresh mozzarella cheese, drizzled with balsamic glaze 17

# **Smoked Brisket Hoagie**

Toasted Ciabatta bun with chipotle mayo, tender smoked brisket drizzled with our sweet and smoky BBQ, topped with coleslaw. Served with house-pickled jalapenos, red onions and dill pickle chips 18

## Cuban Mojo BBQ Hoagie

Toasted Ciabatta bun with rotisserie smoked pulled pork tossed in our mojo BBQ sauce, with sliced ham, crunchy pickles and a tangy mayo & mustard spread, topped with melted Swiss cheese 16



# **SALADS**

# **Chopped Salad**

Sweet potato crusted chicken or pulled rotisserie chicken served on romaine with tomatoes, bleu cheese crumbles, toasted almonds, diced cucumbers, cranberries, shredded coconut and granny smith apples tossed in a raspberry poppy seed dressing 19

Substitute pulled rotisserie chicken at no additional charge

# Herb Crusted Chicken Salad

Herb crusted chicken served on romaine with shredded carrots, tomatoes, wild rice, cranberries, toasted almonds and shredded cheese.

Served with a side of honey Dijon dressing 17

Substitute pulled rotisserie chicken at no additional charge

## Chicken Caesar Salad

Romaine tossed in Caesar dressing and topped with pulled rotisserie chicken, parmesan cheese and croutons 14

# Strawberry Spinach Salad

Strawberry and Spinach Salad tossed in a Fig Jam Balsamic Vinaigrette served with Fresh Burrata Cheese and Buttery Grilled Focaccia 18

## Caprese Salad

Summer heirloom tomatoes, soft mozzarella, and fresh basil, drizzled with olive oil and balsamic glaze, finished with flaky sea salt and cracked pepper 17

## **STEAKS**

Viking 8 oz. Sirloin Steak 29

Iron Ranger 14 oz. Ribeye seasoned with Montreal steak seasoning 48

Edmund Fitzgerald 7 oz. Filet Mignon with brandy peppercorn cream sauce 42

North Shore 12 oz. New York Strip Steak seasoned with Montreal steak seasoning 45

Pork Chop 12 oz. thick cut, bone in porterhouse pork chop topped with apple bacon maple jam 23

Filet Medallions Two 4 oz beef tenderloin medallions,
topped with a brandy peppercorn mushroom sauce 46

PRIME RIB

Slowly Roasted in our ovens to your desired temperature with a side of au jus served fresh daily while supplies last

Lena 10 oz. 39 Ole 15 oz. 49 Lumber Jack 59
All steaks include your side item choice, green beans and fresh baked bread

Rare

Cool red center throughout

**Medium Rare** 

Warm, red center

Medium

Warm, pink center

**Medium Well** 

Slightly pink center

Well

Brown throughout

# FIELD AND STREAM

#### Walleye

Batter Fried or Broiled 28
Parmesan Crusted: Dipped in buttermilk
and coated with bread crumbs, parmesan cheese
and fried until golden brown 30

# Missi-shrimpi

5 jumbo shrimp served coconut fried, batter fried or broiled 28

#### Salmon

Broiled Norwegian Salmon topped with tart cherry and apple glaze 29

## Fire Roasted Rotisserie Chicken

Half roasted rotisserie chicken 20

# **Northern Lights Chicken**

Parmesan crusted chicken breast lightly breaded and fried with blended herbs 20

# **Campfire Sirloin Tips**

Grilled sirloin tips topped with sauteed onions, green peppers and mushrooms 23

# **Smoked Pork Ribs**

Smoked in our wood fired rotisserie Half Rack 23 | Full Rack 33

# Honey-Lime Grilled Chicken & Pineapple Salsa

Grilled chicken breast, brushed with honey & lime glaze, topped with savory and sweet pineapple salsa 21

# Garlic Butter Steak & Mushroom Bites

Hand cut prime grade top sirloin, pan seared with hearty steak mushrooms, tossed in a savory garlic butter sauce.

Topped with onion petals 23

## **Chop Steak**

12 oz house-ground ribeye and sirloin, grilled to your desired temperature, topped with garlic buttered steak mushrooms in a pan gravy, and crispy onion petals 23

All entrees include your side item choice, green beans and fresh baked bread

# FRIED CHICKEN DINNER

2-piece, 4-piece or 8-piece
Your choice of homestyle, extra crispy, or Nashville hot & spicy.
Served with creamy chicken gravy, cole slaw and choice of side.

15 | 22 | 32

# **PASTA**

#### Alfredo Pasta

Fettuccine pasta, pulled rotisserie chicken, broccoli, Alfredo sauce, parmesan cheese and parsley 19

#### **Steak Pasta**

Sliced Sirloin Steak tossed with penne pasta in a cremini mushroom Alfredo sauce, caramelized onions and topped with mozzarella cheese and fresh parsley 22

#### **Cheese Tortellini and Chicken**

Tortellini pasta, pulled rotisserie chicken, tomato cream sauce, parmesan cheese and parsley 20

#### Shrimp Pasta Primavera

Jumbo shrimp and fresh spring vegetables together in light parmesan & lemon cream sauce served tossed in penne pasta 26

#### Rigatoni Vegetable Bolognese

House ground ribeye & sirloin with fresh zucchini, cherry tomatoes, bell peppers and onions tossed in house-made marinara sauce and rigatoni noodles, topped with mozzarella 23

All pastas include fresh baked bread

# **SOUPS**

All of our soups are house made

Minnesota Creamy Chicken Wild Rice Soup Bowl 8 | Cup 5

Crock of French Onion 8

# **SIDE SALADS**

## House

Mixed greens, cheese blend, bacon bits, cucumber, red onion, cherry tomatoes and croutons 5

# Caeser

Romaine tossed in Caesar dressing with parmesan cheese and croutons 5

# **SIDE ITEMS**

Baked Potato | Cheese Hash Brown | Garlic Mashed Potato French Fries | Sweet Potato Fries | Wild Rice Blend House made Mac N Cheese | Broccoli | Cole Slaw

# **ADD ONS**

3 Jumbo Shrimp - Deep Fried, Broiled or Coconut 12 4 Bone Rib 12 | Steak Mushrooms 3 | Sauteed Onions 3 Caramelized Onions 3 | Bleu Cheese Crusting 2 Blackening 1 | Peppercorn Sauce 1

20 % gratuity will be added to parties of 8 or more
\*Consuming raw or undercooked pork, beef and seafood may increase your risk of food borne illness