

Starters

Crab Cakes

Fresh Lump Crab, Cholula-Green Onion Remoulade 10

Bayou Shrimp

Sautéed Shrimp, White Wine, Grille BBQ Sauce, Griddled Flat Bread 10.5

Onion Strings

Hand Cut and Breaded Onion Strings, Southwest Ranch 6.5

Caribe Ahi Tuna

Jerk Spiced, Seared Rare, Mango Avocado Salad, Ginger Threads 10

Texas Sliders

Slow Smoked Brisket, Grille BBQ Sauce, Coleslaw 7.5

Buffalo Rolls

Spicy Chicken, Blue Cheese Crumbles, Crispy Won Ton Wrap 7

Dragon Wings

Crisp Wings, Original Dragon Sauce, Pickled Vegetables 9.5

Meze Plate

Roasted Feta Cheese, Calamata Olives, Sweet Pickled Red Onion, Grilled Pita Bread 7

Soups & Salads

Soup of the Day

Cup 3.5 Bowl 4.5

Buffalo Chili

Native Minnesota Buffalo, Smoked
Chilies, Fresh Herbs, Tomato Essence
Cup 5 Bowl 6.5

Chicken Wild Rice

Cup 3.5 Bowl 4.5

Garden Salad

Mixed Greens, Choice of Dressing 4

Wedge

Iceberg, Smoked Bacon, Roma Tomato
Blue Cheese Dressing 5

Chicken Caesar

Char-Grilled Chicken, Crisp Romaine, Fresh Grated
Parmesan Garlic Croutons, Caesar Dressing 10

Wok and Roll Chicken Salad

Seared Chicken with Spicy Peanut Sauce
Napa Cabbage, Bibb Lettuce, Mango
Sesame Vinaigrette 10

Buffalo Shrimp Salad

Crispy Buffalo Shrimp, Mixed Greens, Celery Hearts,
Roma Tomatoes, Crumbled Blue Cheese
Blue Cheese Dressing 11

Saint Andrews Salad

Char-Grilled Chicken, Organic Spinach and Mixed
Greens, Red Onion, Candied Almonds, Strawberries
Feta Cheese, Strawberry Vinaigrette 10.5

Cobb Salad

Wood Roasted Chicken, Mixed Greens
Avocado, Blue and Cheddar Cheese
Bacon, Egg, Tomato 10.5

Steakhouse Salad

Char-Grilled Flat Iron Steak, Mixed Greens
Tomato, Blue Cheese, Cholula Onion Strings
Steakhouse Vinaigrette 11

New Mexico Salad

Spicy Chicken Fritters, Mixed Greens, Roasted Corn
Pico de Gallo, Monterey Jack Cheese, Tortilla Crisps
Southwest Ranch Dressing 10.5

**We use only 100% trans fat free oils; make sauces, soups, salad dressings
and all our desserts in house.**

We source fresh fruits and vegetables locally whenever possible.

Our fish and seafood are from sustainable sources.

Entrées

Add Cup of Soup, Caesar or Garden Salad 3

Steaks ~ Ribs ~ Chops

Charbroiled Aged USDA Choice Cuts

Steaks are served with Fresh Vegetables, Choice of Potato and our House Steak Sauce

Filet Mignon - 7 oz. 24

Flat Iron - 8 oz. 14

Ribeye - 16 oz. 24

Top Sirloin - 9 oz. 17

Add Some Sizzle to Your Steak

Crusts and Sides 2

Sautéed Wild Mushrooms
Amish Blue Cheese Crust

Horseradish Crust
Caramelized Onions

Brandy Peppercorn Sauce
Crispy Cholula Onion Strings

Baby Back Ribs

Slow Smoked, Grille BBQ Sauce
Coleslaw, French Fries
Full Rack 22 Half Rack 16

Texas Brisket Platter

Slow Smoked, Grille BBQ Sauce
Coleslaw, French Fries 15

BBQ Platter

Baby Back Ribs, Texas Brisket
Wood Roasted Chicken, Coleslaw
French Fries 20

Grilled House-Smoked Pork Chop

Crown Royal and Coke Glaze, Two Potato Hash
Fresh Vegetables 16

Fish and Seafood

Catch of the Day

Market Price

Lodge Walleye

Rolled in Seasoned Japanese Bread Crumbs
Fried Golden, Citrus Butter, Wild Rice Pilaf
Fresh Vegetables 17
Broiled upon Request

Thai Shrimp

Sautéed Shrimp, Sauce of Fresh Ginger
Shallots, Basil, Coconut Milk, Jasmine Rice
Fresh Vegetables 15

Cedar Planked Salmon

Citrus and White Balsamic Glaze
Spicy Zen Noodles 17

Crab Stuffed Shrimp

Lump Crab Meat, Cholula Beurre Blanc
Wild Rice Pilaf, Fresh Vegetables 17

Jumbo Shrimp

House Breaded, Served Crispy with Coleslaw and French Fries 15

Specialties

Macadamia Crusted Chicken

Black Rum Sauce, Spicy Fried Noodles
Fresh Vegetables 14

Wood Roasted Chicken

Ancho Orange Glaze, Buttermilk Chive Mashed
Potatoes, Fresh Vegetables 14

Chicken Marsala

Wild Mushrooms, Marsala Wine, Buttermilk
Chive Mashed Potatoes, Fresh Vegetables 14

Pot Roast

Pan Gravy, Buttermilk Chive Mashed Potatoes
Fresh Vegetables 14

Mahogany Braised Pork

Two Potato Hash, Sautéed Market Greens 13

Burgers & Sandwiches

Burgers and Sandwiches are Served with Choice of Parmesan Potato Crisps, French Fries or Coleslaw
Our Burgers are Ground Fresh Daily and Served on Freshly Baked Buns

Edinburger

Cheddar, Thick Sliced Bacon
Sautéed Onions and Mushrooms 8.75

Smoke and Spice Burger

Peppered Bacon, Smoked Cheddar
Fresh Mozzarella, Grille BBQ Sauce
Cholula Onion Strings 8.75

Blue Burger

Amish Blue Cheese, Cracked Peppercorns
House Steak Sauce 9

Buffalo Burger

Minnesota Raised Buffalo
Choice of Cheese 9

Turkey Sandwich

Fresh Roasted Breast, Avocado
Thick Cut Bacon, Lettuce, Tomato
Wild Rice Cranberry Bread 9.5

Pulled Pork Sandwich

Mahogany Braised Pork Topped with Coleslaw
Kaiser Roll 8.5

Reuben

House-Cured Corned Beef, Swiss Cheese and
Sauerkraut on Marble Rye, House Made
Thousand Island Dressing 9

Pan Toscano

Braised Roast Beef, Fresh Mozzarella
Roasted Red Peppers, Caramelized Onions
Focaccia Roll 10

Diablo Chicken Wrap

Crispy Chicken Tossed in Dragon Sauce
Corn and Black Bean Relish, Lettuce
Pico de Gallo, Marble Jack Cheese
Southwestern Ranch Dressing 9

Girvan Chicken Sandwich

Charbroiled Chicken Breast, Original Dragon
Sauce Cheddar Cheese, Thick Cut Bacon
Lettuce, Tomato 9

WBLT

Crisp Walleye Fillet, Thick Cut Bacon
Shredded Romaine, Tomato, Remoulade
French Roll 11

Desserts

Apple Crisp

Oat Crumb Topping and
Vanilla Bean Ice Cream 4

Crème Brûlée

Creamy Custard, Caramelized Sugar
and Fresh Berries 5

Seven Layer Chocolate Sin

Rich Chocolate Cake, White and Milk
Chocolate Mousse, Godiva Liqueur
Chocolate Ganache 5

Bread Pudding

Scottish Recipe Served Warm with Homemade
Caramel Sauce 5

Dessert Special

Ask Your Server 4

We Proudly Serve Caribou Coffee

For parties of six or more, one check will be presented and 18% gratuity will be added.

Sunday Breakfast Brunch Buffet ~ 10 a.m. to 2 p.m.

Our Buffet includes Belgian Waffles, Specialty Egg Dishes, Stuffed French Toast, Glazed Ham, Biscuits and Country Sausage Gravy, Fresh Pastries, Caramel Rolls and much more.

*Girvan's Eggs Benedict, Made-to-order Omelets, Bloody Mary Bar
available for an additional charge.