

## Starting Gate

**Plato de Nacho Grande.....\$9.95**

*Topped with spicy taco meat, shredded lettuce, jalapenos, ripe olives, tomatoes and melted cheddar. Served with sour cream, fresh salsa and guacamole.*

**Chicken Tenders.....\$8.95**

*Tender and juicy chicken tenders breaded and deep-fried served with Honey Mustard BBQ Sauce.*

**Walleye Nibblers.....\$8.50**

*Lightly battered and deep-fried. Served with tartar sauce and a fresh lemon wedge.*

**Blackened Beef Tips.....\$8.95**

*Cajun Seasoned Sirloin Tips served with Béarnaise Sauce.*

**Chicken Wings.....\$8.95**

*Buffalo Style served with celery sticks and Bleu cheese dressing or Dixie Wings served with Honey Mustard Sauce.*

**Onion Rings.....\$6.50**

*Beer battered and deep-fried to a crispy golden brown and served with seasoned sour cream.*

**Reuben Rolls.....\$8.50**

*Corned beef rolled with sauerkraut and Swiss cheese, breaded and deep-fried. Served with 1000 Island Dressing.*

## Souper-fecta

**Chicken Wild Rice Soup.....\$3.00**

*A warm & creamy MN favorite.*

**Spicy Chili.....\$3.50**

*Topped with sour cream, shredded cheddar, diced onions.*

**Soup du Jour.....\$3.00**

*Check with your server for the new chef creation.*

## Fresh Greens

**Lone Star Salad.....\$9.95**

*A crisp flour tortilla shell layered with shredded lettuce, taco meat, cheddar cheese, diced onions, tomatoes and sliced black olives. Served with sour cream, fresh salsa and guacamole.*

**Steak Cobb Salad.....\$9.95**

*Fresh greens, tomatoes, eggs, bacon, avocado, black olives and Bleu cheese crumbles. Topped with Cajun sirloin strips and your choice of dressing.*

**Fresh Fruit Plate.....\$7.50**

*A plate of seasonal fresh fruit served with strawberry yogurt.*

**Chef Salad.....\$9.75**

*Platter of garden greens topped with strips of ham, turkey, Cheddar & Swiss cheese, tomato, hardboiled egg, and black olives. Served with your choice of dressing.*

**Grilled Chicken Salad**

**Full Size.....\$9.95**

**Half Size.....\$7.95**

*Tender breast of chicken broiled to perfection on a bed of mixed greens garnished with fresh garden vegetables. Served with your choice of dressing.*



## Tracking the

### Favorites

Whether you're playing the favorites or going for the long shot you'll find each of our broiled 1/2 pound burgers and sandwiches a good bet. All sandwiches served with kettle chips.

Sub Fries or coleslaw for \$1.75

Top off your sandwich with: cheese \$.75 or smoked bacon \$1.00

#### **Hamburger.....\$8.75**

A juicy 1/2 pounder on a toasted bun served California style.

#### **Mushroom-Swiss Burger.....\$9.50**

Topped with sautéed mushrooms and melted Swiss cheese.

#### **Black & Bleu Burger.....\$9.50**

1/2 pound burger Cajun seasoned and topped with melted Bleu cheese.

#### **Patty Melt.....\$9.75**

A burger nestled between American and Swiss cheese, with sautéed onions on grilled whole wheat bread.

#### **Tuscan-Marinated Chicken**

#### **Sandwich.....\$9.95**

An 8oz broiled chicken breast finished with fire roasted red peppers and Provolone cheese. Served on a Ciabatta bun.

#### **Club Melt.....\$9.75**

Grilled turkey and ham, sizzling bacon, melted American and Swiss cheese served on Focaccia bread.

#### **Rueben.....\$9.75**

A generous portion of corned beef, Swiss cheese, sauerkraut and tangy Thousand Island dressing on grilled marble rye bread.

## Winner's Circle

#### **Hot Beef Sandwich.....\$9.95**

Tender pot roast piled high over white bread, garlic mashed potatoes and finished with a rich brown sauce.

#### **Walleye Sandwich.....\$10.95**

A walleye fillet deep-fried and served on a grilled hoagie, topped with lettuce, tomato, roasted red pepper mayonnaise and served with French fries.

#### **Prime Rib Sandwich.....\$11.95**

Slow-roasted Prime Rib served on marble rye, with French fries. Horseradish sauce and Au Jus served on the side.

**Served Thursday & Friday Only**

## Field of Entrees

Dinners include tossed salad or soup, bread and choice of French Fries, Baked Potato or Garlic Mashed Potatoes.

#### **Gulf Shrimp.....\$18.95**

Lightly-breaded, deep-fried golden brown, served with cocktail sauce and a lemon crown.

#### **Potato Crusted Walleye.....\$16.95**

Pan-fried Canadian Walleye, with hash brown breading. Served with lemon caper cream sauce.

#### **Top Sirloin.....\$19.95**

USDA Choice 12oz. Center Cut Sirloin broiled to your liking.

#### **Prime Rib**

#### **King Cut.....\$21.95**

#### **Queen Cut.....\$19.95**

Slow-roasted to perfection, served with au jus and creamy horseradish sauce.

**Served Thursday & Friday Only**

## **Club House Buffet**

*Thursdays and Fridays: Serving: 6:00pm – 8:30pm*  
*Chef-Carved Prime Rib, Salmon, Baked Potato, Chef's blend of Fresh Vegetables, Assorted Salads and Fresh Dinner Rolls*  
**\$14.95**

*Saturdays: Serving Noon – 3:00pm*  
*Slow Roasted Turkey Breast, Sliced Pot Roast with Demi-Glaze, Mashed Potatoes and Gravy, Chef's choice of Vegetables, Assorted Salads and Fresh Dinner Rolls*  
**\$9.95**

*Sunday Brunch: Noon – 3:00pm*  
*Chef Carved Ham, Country Fried Steak, Scrambled Eggs, Potatoes, Biscuits & Country Gravy, Bacon, Sausage, Fresh Fruit, Assorted Salads, and Fresh Pastries*  
**\$9.95**

*(Our Club Buffet is one time through.)*

