



# St. Patrick's Day MENU

(218)-727-1559



Ask server for options.

## Appetizers

**Spinach Artichoke Dip** 11.50  
Cheesy spinach artichoke dip, naan,  
celery

**Curry Lamb Meatballs** 12.00  
Lamb, beef, yellow curry, cilantro, naan

**Wisconsin Cheese Curds** 10.50  
Beer battered Wisconsin cheese curds,  
seasoned sour cream

**Smoked Lake Trout** 13.50  
Locally sourced smoked lake trout, crackers,  
horseradish mayo, pepperoncini

**Chicken Tenders** 10.25  
Crispy chicken tenders, choice of  
dipping sauce

## Salads

**Smoked Trout Caesar** 14.00  
Locally sourced smoked lake trout, romaine,  
Caesar dressing, croutons  
- Substitute chicken

**Fajita** 12.00  
Mixed greens, garbanzo beans, red onion,  
Sweet peppers, tortilla strings  
- Add chicken 3.00

## Entrees

**Fish and Chips**  
Beer battered Cod, tartar, lemon, beer  
battered fries  
6oz. - 13.50  
10 oz. - 20.50

**Bangers and Mash** 14.50  
Locally sourced banger sausages, braised  
cabbage and veg, garlic mashed, parsley  
sauce

**Kalbe Ribs** 19.00  
Grilled Korean short ribs, fresh cucumber  
kimchee, quinoa

**Corned Beef and Cabbage** 15.50  
Corned beef, braised cabbage, garlic  
mashed,  
parsley sauce

**Shepherds Pie** 17.00  
Lamb, fennel sausage, carrots, parsnips,  
garlic  
mashed, braised cabbage and veg

**Irish Beef Stew** 15.50  
Braised beef brisket, mushrooms, carrots,  
parsnips, garlic mash

## Pub Faire

**Reuben** 11.50  
Corned beef, light Jewish rye, thousand  
island, Swiss, sauerkraut

**Cuban** 11.50  
Pork belly, ham, dijonaise, pickle, mozzarella

**Tempeh Reuben** 11.00  
Grilled Tempeh, sauerkraut, thousand island,  
swiss

**Smoked Salmon** 14.00  
Locally sourced wild rice and smoked  
salmon patty, greens, buffalo aioli

**Spin-art Chicken Sandwich** 12.00  
Spinach artichoke dip, marinated chicken breast,  
lettuce, tomato

**Pub Burger** 13.00  
lettuce, tomato, onion, cheddar cheese, hint of  
mayo

## Desserts

**Flourless chocolate cake** with brandy whipped cream \$6