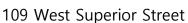


# Curbside MENU

(218) 727-1559





### **Appetizers**

**Spinach Artichoke Dip** 11.50 Cheesy spinach artichoke dip, garlic toasts

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

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

**Chicken Tenders** 10.25 Crispy chicken tenders, choice of dipping sauce **Smoked Lake Trout** 13.50

Locally sourced smoked lake trout, crackers, horseradish mayo, pepperoncini, lemon

**Wings** 11.50

One pound jumbo wings

Buffalo

Dry Rub

BBQ

## Burgers

1/3 pound fresh locally ground beef with signature toppings

Served with fries and a touch of mayo
Sub garlic mashed, quinoa pilaf or Irish potato salad
Sub side salad \$3.50
GF bun \$1.00

**BLTA** 13.00

Bacon, lettuce, tomato, avocado

**Maxim** 13.00

Sour cream, red onion, bacon

**Big Lake** 13.00

Double cheddar, bacon, onion rings, jalapeños, BBQ

Spinach Artichoke Burger 13.00 12.50 Olive Burger Jalapeno Burger 12.50 Bleu Cheese Burger 13.00 10.50 Cheese Burger **Bacon Burger** 12.00 California Burger 12.00 Veggie Burger 12.50 **Impossible Burger** 14.50

Smoked Salmon 14.00

Locally sourced wild rice and smoked salmon patty, greens, buffalo aioli

Veggie and Impossible served w/ lettuce, tomato, onion

#### **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 smoked sausages, braised cabbage and veg, garlic mashed, parsley sauce **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 Stew 15.50

Braised beef brisket, mushrooms, carrots, parsnip, garlic mash

#### Dessert

#### & Drinks

Flourless Chocolate Cake w/ Brandy whipped cream \$6