




APPETIZERS

 **BULLDOG BITES** Our signature hand-carved and blackened sirloin bites are served on a bed of crispy onion straws. Accompanied with a creamy horseradish dipping sauce. 15

WISCONSIN CHEESE CURDS White WI cheddar cheese curds from Water’s Edge farm, lightly seasoned, flash-fried and served with ranch. 13

HOUSE-SMOKED SALMON House-smoked Atlantic salmon, served with Boursin garlic herb cheese spread, buttery Ritz crackers, and creamy horseradish sauce. 16

STUFFED TOTS Oversized tots stuffed with cheddar, bacon, sour cream, and a hint of chives. Served with housemade agate sauce. 12

PUB PRETZELS Lightly seasoned and flash-fried. Served with a side of housemade beer cheese for dipping. 12

ONION RINGS Thick-cut and served with housemade agate sauce. 11

CHICKEN WINGS Boneless or traditional bone-in wings tossed in choice of spicy buffalo, sriracha, Thai chili, Irish whiskey, or housemade BBQ. 15

SANDWICHES

Served with kettle chips. Substitute waffle fries 1.5; blueberry basil slaw 1; sweet potato fries 2; onion rings 3; soup 4; stuffed tots 5. Add a house or Caesar salad for 5. *Gluten Free Bun Available.*

 **MANHATTAN REUBEN MELT** *Voted “Best in the Northland!”* Our signature, slow-cooked corned beef brisket, cut thick and served on grilled, Minnesota-baked marble rye with sauerkraut and swiss cheese. Served with a side of thousand island. 16

THAI CHICKEN TENDER MELT Crispy chicken, thick-cut bacon, pepper jack cheese, and sweet Thai chili sauce on grilled sourdough. 15

WILD RICE MELT Our housemade Minnesota wild rice patty is blended with asiago, panko and smothered with smoked gouda cheese and sliced red onion. Set between cranberry wild rice bread and served with cranberries. 15

HOT HONEY CHICKEN SANDWICH A crispy spicy chicken breast with melted pepperjack cheese and smothered in our honey-sriracha sauce with sliced red onion, lettuce, and our own blue cheese dressing on a toasted bun. 15

HOT TURKEY SANDWICH Hand-carved roasted turkey, piled high on toasted Minnesota-baked sourdough and served with baby-red mashed potatoes, homestyle gravy, and cranberries. 14.5

SALMON SANDWICH Fresh caught Canadian salmon, lightly seasoned and grilled with a hint of Minnesota maple syrup. Served on a pub bun. 16

CRISP SALADS & HOUSEMADE SOUPS

All salad dressings are housemade daily.

 **MAPLE SEARED SALMON CAESAR** Fresh, maple-glazed salmon on fresh chopped romaine. Tossed in caesar dressing and topped with lemon, quartered cherry tomatoes, shaved parmesan cheese, and croutons. 18
Chicken Caesar 14

TOASTED SESAME CHICKEN SALAD A blend of freshly chopped slaw and romaine with shaved carrots, chopped green onion, avocado, slivered almonds, and topped with crispy wonton strips and a sprinkle of black and white sesame seeds. Served with our toasted sesame vinaigrette and your choice of crispy or roasted chicken. 16

CHIPOTLE STEAK SALAD Seasoned and grilled tenderloin on a bed of chopped romaine with cherry tomatoes, blue cheese crumbles, and topped with onion straws. Tossed in a spicy chipotle Caesar dressing. 18

Housemade soups served with fresh-baked cornbread & housemade sweet butter.


PRIME RIB VEGGIE Chunks of herb-crusteD, hand carved prime rib with farm fresh potatoes, carrots, celery, red onion, and fennel. 8

IT’S BACK! HOUSEMADE CHILI Housemade meat and bean chili. 9
Add cheese, red onion, and sour cream on the side for 2.

CREAMY CHICKEN & WILD RICE Rotisserie chicken and Minnesota wild rice in a warm and creamy broth. 8

BURGERS

Our fresh, never-frozen Angus steak burgers are served “pink” or “no pink” on a grilled pub bun with kettle chips. Substitute waffle fries 1.5; blueberry basil slaw 1; sweet potato fries 2; onion rings 3; soup 4; stuffed tots 5. Add a house or Caesar salad for 5. *Gluten Free Bun Available.*

 **FIREHOUSE BURGER** Half-pound burger smothered with pepper jack cheese, thick-cut bacon, jalapenos, lettuce, tomato, onion straws, and our housemade agate sauce. 16

BBQ BACON CHEESEBURGER A half-pound burger topped with aged Wisconsin cheddar, thick-cut bacon, and housemade BBQ sauce. 15

PATTY MELT A classic old-time favorite featuring a fresh half-pound burger patty covered in melted swiss and cheddar cheese with caramelized onions and set between butter-grilled marble rye. 15

NORTH DAKOTA BISON BURGER A half-pound bison patty topped with melted Wisconsin sharp cheddar, roma tomato, romaine lettuce, and caramelized onions. Served with a side of housemade agate sauce. 18

SHROOM BURGER Half-pound burger smothered with jumbo cremini mushrooms and topped with sautéed red onions and swiss cheese. 14.5

COMFY CLASSICS

Served with fresh baked housemade cornbread. Add a house or Caesar salad for (5).

NEW! CHICKEN SCHNITZEL A generous sized thin-sliced panko breaded chicken breast flash-fried golden and served with our creamy, housemade Dijon mustard sauce. Served with our baby-red mashed potatoes and traditional German slaw. 18

CHICKEN POT PIE Simmered with fresh carrots, green peas, potatoes, pearl onions, and covered in a flaky golden pie crust. Served with a side of cranberries. 16

ORIGINAL ROASTED CHICKEN One half of a slow-roasted chicken served with baby-red mashed potatoes and chef’s seasonal vegetable. Choice of Wild-Irish glaze or Jimmy’s famous BBQ sauce. 16

SWEDISH MEATBALLS A secret family recipe dating back decades. A mound of homemade meatballs using a blend of beef and pork. Served on our baby-red mashed potatoes ladled with a rich cream gravy, and a side of cranberries. 17


B/W POT ROAST A generous serving of slow-cooked pot roast, served with baby-red mashed potatoes, gravy, and chef’s seasonal vegetable. 16

B/W MEATLOAF *Made fresh daily.* Choice of Mac’s Irish whiskey BBQ sauce or homestyle traditional gravy. Served with baby-red mashed potatoes, and chef’s seasonal vegetable. 16

BUILD YOUR OWN MAC & CHEESE Cavatappi pasta tossed in a blend of white cheddar, fontina, gruyere swiss and mozzarella cheeses and topped with toasty breadcrumbs. 15 **ADD:** *Jalapenos 1; Bacon 2; Kielbasa 2*

PASTAS

Add a house or Caesar salad (5).

 **PASTA LUCA BRASI** Fettuccine tossed with sautéed shrimp, all-natural chicken, and bacon in a creamy roasted red pepper sauce. 22

CHICKEN BREAST CHAMPAGNE A lightly breaded, all-natural chicken breast sautéed with garlic, parmesan, and black pepper. Topped with housemade champagne sauce and served over fettuccine. 21

BETTY’S SPAGHETTI A mound of spaghetti covered in a zesty sauce with housemade meatballs and shaved parmesan. 19

FISH FRY BASKET Whitefish, fresh caught from Lake Superior, fried to crispy golden perfection and served up with all the traditional fish fry trimmings: Shore Lunch Potatoes, coleslaw, dinner roll and butter, tartar sauce, and lemon. 24

Eggs and hamburger may be served raw or undercooked. Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition.

A 3.5% credit card processing fee will be added when using a credit card.

STEAKS & RIBS

Our fresh, never frozen USDA choice steaks are hand-cut and broiled with Black Woods signature seasonings. Potato options include: baby-red mashed, baked sweet potato, or baked potato. Add a house or Caesar salad (5).

TOP SIRLOIN A 9-ounce, center-cut top sirloin, charbroiled to order. Accompanied with chef's seasonal vegetable and choice of potato. 28

HERB-CRUSTED PRIME RIB OF BEEF A full pound of prime rib crusted with kosher salt and olive oil. Accompanied with chef's seasonal vegetable and your choice of potato. 44

BOURBON BEEF TIPS Beef tips, fire-grilled and sautéed with mushrooms, bourbon sauce and topped with crispy onion straws. Served with chef's seasonal vegetable and baby-red mashed potatoes. 26

FISH & SEAFOOD

Add a house or Caesar salad (5).

CEDAR PLANKED SALMON Fresh North Atlantic salmon, glazed with pure Minnesota maple syrup and a hint of lemon pepper. Seared on a cedar plank and accompanied with chef's seasonal vegetable and choice of potato. 28

BOUNDARY WALLEYE Walleye fished from the cold waters of Canada and dredged in Black Woods' special seasoning and pan-fried. Accompanied with chef's seasonal vegetable and choice of potato. 28

SPECIALITY MENUS

To help ensure the necessary precautions in preparing a gluten-free dish, please inform your server that you are ordering from our gluten-free menu. Our chefs will take special care in preparing your entrée to your requested specifications. However, please note that, due to our kitchen's shared cooking and preparation area, your meal may come into contact with wheat and other allergen products. **Gluten free potato options include baked potato, baked sweet potato, and baby-red mashed potatoes.**

GLUTEN FREE

BULLDOG BITES Our signature hand-carved and blackened sirloin bites. Accompanied with creamy horseradish. 15

GLUTEN FREE BURGERS Any of our burgers are able to be made gluten free with the substitution of our gluten free bun and side.

GLUTEN FREE PASTAS Any of our pastas are able to be made gluten free with the substitution of our gluten-free noodles. No additional charge for gluten free noodles.

CEDAR PLANKED SALMON Fresh North Atlantic salmon, glazed with pure Minnesota maple syrup and a hint of lemon pepper. Seared on a cedar plank and accompanied with chef's seasonal vegetable & choice of potato. 28

VEGAN

VEGAN CHIPOTLE STEAK SALAD A 7oz vegan ribeye resting on a bed of chopped romaine and cherry tomatoes then tossed in our chipotle roasted garlic vinaigrette and served with a fresh dinner roll. 14

VEGAN TOASTED BLT Grilled sourdough bread with vegan bacon, a Dijon mustard spread, sliced tomatoes, and crisp lettuce. 13

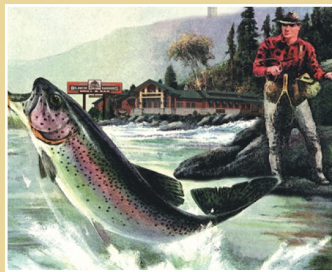
An Original Classic!

CHICKEN & RIB COMBINATION One half of a slow-roasted chicken plus a half-rack of our signature BBQ baby back ribs. Served with baby-red mashed potatoes and Captain Ken's baked beans. 34

BBQ BABY BACK RIBS Baby back ribs, slow-cooked and basted with Jimmy's signature BBQ sauce. Served with baby-red mashed potatoes and Captain Ken's baked beans. **HALF RACK 26 FULL RACK 32**

ADD A SIDE OF CREMINI STEAK MUSHROOMS

Sautéed in garlic, scallions, red onion, pepper and deglazed with butter and white wine. 6



FISH FRY BASKET

Whitefish, fresh caught from Lake Superior, fried to crispy golden perfection and served up with all the traditional fish fry trimmings: Shore Lunch Potatoes, coleslaw, dinner roll and butter, tartar sauce, and lemon. 24

TOP SIRLOIN A 9-ounce, center-cut top sirloin, charbroiled to order. Accompanied with chef's seasonal vegetable and choice of potato. 28

ORIGINAL ROASTED CHICKEN One half of a slow-roasted chicken served with baby-red mashed potatoes and chef's seasonal vegetable. Choice of Wild-Irish glaze or Jimmy's famous BBQ sauce. 16

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BBQ BABY BACK RIBS Baby back ribs, slow-cooked and basted with Jimmy's signature BBQ sauce. Served with baby-red mashed potatoes and Captain Ken's baked beans. **HALF RACK 26 FULL RACK 32**

VEGAN PESTO PASTA Cavatappi pasta, peas and fresh vegetables tossed in a housemade pesto sauce. 14

VEGAN BBQ RIBS These vegan ribs are a blend of chickpeas, tapioca, and beets then brushed with our housemade BBQ sauce. Served with a baked potato with vegan sour cream and house vegetables. 22

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