

STARTERS

 **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 Wisconsin cheddar cheese curds from Water's Edge farm, lightly seasoned, flash-fried and served with ranch for dipping. 13

NEW! ARTICHOKE DIP Chef Rollie's special recipe for a super delicious shareable dip. A blend of artichokes, creamy cheeses, sliced jalapenos, garlic, and a pinch of lemon zest. Served with both housemade flatbread chips and sliced baguettes. 14

HOUSE-SMOKED SALMON Atlantic salmon - smoked in-house using 100% natural hickory smoking chips - served with creamy Boursin garlic herb cheese spread, buttery Ritz crackers, and creamy horseradish served on the side. 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

 **CHICKEN QUESADILLA** A grilled flour tortilla, stuffed with seasoned chicken and a blend of cheddar and Monterey jack cheeses. Topped with a dollop of sour cream and drizzled with fresh cilantro pesto and housemade BBQ sauce. 13

CHICKEN WINGS Choice of boneless or traditional bone-in wings tossed in spicy buffalo, zesty sriracha, Thai chili, Irish whiskey, or housemade BBQ sauce. 15

ONION RINGS Thick-cut and served with housemade agate sauce. 12

ROASTED BRUSSEL SPROUTS & BACON Caramelized in garlic butter with bacon, red onion, and grated parmesan. 12

FLATBREADS & PIZZAS

Served on cracker-crisp lavosh bread and baked in our wood-burning oven.

MARGHERITA FLATBREAD Roma tomatoes, mozzarella, fresh basil, garlic, and extra-virgin olive oil. 13


PHILLY CHEESESTEAK FLATBREAD Seasoned strips of sirloin, caramelized onion, roasted red pepper, melted mozzarella and gouda cheese and fresh chopped scallions. 17

THAI CHICKEN FLATBREAD Seasoned chicken, julienned carrots, mozzarella- asiago cheese blend, cilantro, fresh basil, and tangy peanut sauce. 14

MARGHERITA PIZZA Roma tomatoes, mozzarella, fresh basil, garlic, and extra virgin olive oil. 13

RALEIGH STREET PIZZA Italian sausage, pepperoni, and roma tomatoes with a blend of white cheese. 14

CRISP SALADS & HOUSEMADE SOUPS

 **WOOD-FIRED SALMON CAESAR** Fresh, maple-glazed salmon on a bed of fresh chopped romaine. Tossed in Caesar dressing and topped with lemon, quartered cherry tomatoes, shaved parmesan cheese, and croutons. 22
CHICKEN CAESAR 16

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. 18

CHIPOTLE STEAK SALAD Hand-carved, blackened sirloin bites on a bed of chopped romaine with cherry tomatoes, blue cheese crumbles, and topped with onion straws. Tossed in a spicy chipotle caesar dressing. 19

COBB SALAD All-natural chicken, crispy hickory smoked bacon, chopped red onion, hard-boiled egg, black olives, vine-ripened tomatoes, and gorgonzola cheese crumbles on a bed of romaine. 18

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

LOBSTER BISQUE Creamy soup with fresh chopped lobster tail. 9

PRIME RIB VEGGIE Herb-crust prime rib, potatoes, carrots, celery, red onion, fennel. 8

CREAMY CHICKEN & WILD RICE Rotisserie chicken, Minnesota wild rice, creamy broth. 8

SANDWICHES

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

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 thousand island. 16

WALLEYE SANDWICH A large filet of walleye dredged in Black Woods special seasoning and flash fried. Served on a grilled ciabatta roll with lettuce and tomato and accompanied with a side of blueberry basil slaw, housemade tartar and lemon. 22

THAI CHICKEN TENDER MELT Crispy chicken, thick-cut bacon, pepper jack cheese, and sweet Thai chili sauce served on grilled sourdough. 16

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

GRILLED MEATLOAF SANDWICH Homemade meatloaf stacked between grilled sourdough, melted pepper jack, crispy onion straws, and a touch of alfredo. Accompanied with a side of agate sauce. 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 grilled cranberry wild rice bread and served with cranberries. 16


PRIME RIB DIP Slices of herb-crust prime rib, stacked high on a grilled ciabatta roll with caramelized onions and Swiss cheese. Topped with a crispy onion ring and accompanied with a side of au jus and creamy horseradish. 22

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. This fee can be avoided by paying cash.

BURGERS

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

 **LONDON ROAD BURGER** Half-pound burger topped with aged Wisconsin sharp cheddar, gruyere, thick-cut bacon, lettuce, tomato, housemade agate sauce, and crispy onion straws. 17

BBQ BACON CHEESEBURGER A half-pound burger topped with aged Wisconsin cheddar, thick-cut bacon, and housemade BBQ sauce. 16

NEW! SHORT RIB BURGER This 100% Angus beef craft burger is made with beef chuck, beef short rib, and brisket. Covered in pepperjack cheese, sliced avocado, and a mound of bourbon slaw. 17

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

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. 16

COMFY CLASSICS

Add a house or Caesar salad for (5).

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. 16 | **ADD:** *Jalapenos 1; Bacon 2; Kielbasa 2*

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, fresh baked cornbread and housemade butter. 17

ORIGINAL ROTISSERIE CHICKEN A half rotisserie chicken from southern Minnesota, slow roasted and served with baby-red mashed potatoes, chef's seasonal vegetable, and fresh baked cornbread. Choice of original pan-gravy, wild-Irish glaze, or Jimmy's famous BBQ sauce. 17

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


B/W POT ROAST A generous serving of our slow-cooked pot roast served with baby-red mashed potatoes, gravy, chef's seasonal vegetable, and fresh baked cornbread with our housemade sweet butter. 16.5

MAC'S MEATLOAF Brushed with Irish Whiskey BBQ sauce and seared on the grill. Accompanied with baby-red mashed potatoes, chef's seasonal vegetable, fresh baked cornbread and housemade sweet butter. 16

HOMESTYLE MEATLOAF *Made fresh daily.* Ladled with our homestyle traditional gravy. Served with baby-red mashed potatoes, chef's seasonal vegetable, fresh baked cornbread and housemade sweet butter. 16

PASTAS

Add a house or Caesar salad for (5).

 **PASTA LUCA BRASI** Fettuccine tossed with sautéed shrimp, all-natural chicken, and bacon in a creamy roasted red pepper sauce. 24

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. 24

PASTA SANTINO Shrimp, bay scallops, crab, and penne pasta in a creamy, garlic-red pepper alfredo sauce and baked with shredded mozzarella cheese on top. 26

BOURBON STREET PASTA Andouille sausage, sautéed all-natural chicken, quartered cherry tomatoes, and cremini mushrooms tossed in a cream sauce over fettuccine. 23


SHRIMP & SCALLOP PASTA Shrimp and bay scallops sautéed in olive oil and white wine and tossed with roasted red pepper, basil pesto, baby spinach, scallions, and fresh basil. Served on a bed of fettuccine. 24

NEW! CHICKEN PARMESAN PASTA A crispy panko-breaded chicken breast on top of a mound of linguini and covered in a rich red sauce with melted mozzarella cheese. 24

SAFFRON CREAM MUSHROOM RAVIOLI Stuffed with a blend of cremini, white, and portabella mushrooms and topped with a rich saffron and sauteed cremini mushroom sauce. 23


FISH & SEAFOOD

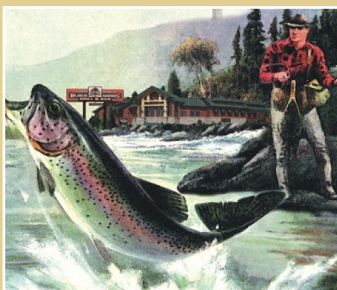
Add a house or Caesar salad (5).

 **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. 29


NEW! PINEAPPLE SALSA SALMON BOWL Fresh North Atlantic salmon seared with a Thai chili glaze and black and white sesame seeds. Topped with a mound of freshly chopped pineapple salsa and set on a bed of cilantro rice. 31


SEAFOOD CIOPPINO Bay scallops, blue mussels, shrimp, clams, salmon, all slow-cooked into a stew with fennel, onions, carrots, and celery. Topped with smashed, flash-fried baby reds and a dollop of smoky-spicy chipotle aioli. 28

 **JIMMY'S FAMOUS COCONUT SHRIMP** An original recipe for 20+ years. Five jumbo shrimp hand-breaded in our famous snow-white coconut batter and lightly fried. Served with our marmalade dipping sauce and accompanied with chef's seasonal vegetable and choice of potato. 27




SHORELUNCH WALLEYE Walleye fished from the cold waters of Canada and deep-fried using Dillon Sr's secret recipe breading of crushed Club Crackers and potato chips. Accompanied with chef's seasonal vegetable and choice of potato. 28

 **BROILED WALLEYE** Walleye fished from the cold waters of Canada, broiled and served on a bed of wild rice and slivered almonds. Accompanied with chef's seasonal vegetable and choice of potato. 29

 **BOUNDARY WALLEYE** Walleye fished from the cold waters of Canada and dredged in Black Woods' special seasoning blend and pan-fried. Accompanied with chef's seasonal vegetable and choice of potato. 29

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).

 **STEAK COMBINATIONS** A 6-ounce, hand-cut filet paired with choice of three jumbo coconut shrimp or pasta luca brasi. Accompanied with chef's seasonal vegetable and choice of potato. 42


PARMESAN SHRIMP & SIRLOIN A mound of butter and parsley sautéed shrimp over a tender 9-ounce top sirloin ladled with our signature champagne sauce. Accompanied with seasonal vegetables and your choice of potato. 32

SMOKED GOUDA MEDALLIONS A trio of seared and blackened USDA medallions set on our Minnesota wild rice blend. Drizzled with smoked gouda cheese and finished with a pinch of field microgreens. Accompanied with chef's seasonal vegetable and choice of potato. 29

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


FILET MIGNON A 6-ounce, USDA choice, filet mignon charbroiled to order. Accompanied with your choice of potato and chef's seasonal vegetable. 34


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

 **RIBEYE STEAK** A 20-ounce, USDA choice, french-cut, bone-in ribeye prepared to order and accompanied with chef's seasonal vegetable, your choice of potato. 60

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

An Original Classic!


 **CHICKEN & RIB COMBINATION** One half of a slow-roasted rotisserie 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 27 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

SWEET ENDINGS

 **WAVE OF PASSION CHOCOLATE CAKE** Rich chocolate cake, made fresh daily, with a creamy caramel center. Covered in whipped crème, heath bar chunks, chocolate and caramel sauce. 8

APPLE CRISP Traditional, warm apple crisp with oat crust and whipped topping. 8

SALTED CARAMEL CHEESECAKE *Gluten Free* Creamy caramel cheesecake, baked on a sweet and salty almond crust, topped with a thick bed of buttery caramel and a sprinkle of more almonds. 7

ITALIAN LEMON CREAM CAKE Two moist layers of yellow cake sandwiched together with delicious, creamy lemon filling. Topped off with scrumptious crumbs and sprinkle of powdered sugar. 7

RED VELVET CHEESECAKE Traditional red velvet cake layered between vanilla cheesecake and cream cheese icing. 8

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.

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GLUTEN FREE OPTIONS

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.

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.

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

GLUTEN FREE PASTAS Any of our pastas are able to be made gluten free with the substitution of gluten-free noodles.

BROILED WALLEYE Fished from the cold waters of Canada. Served on a bed of wild rice pilaf and slivered almonds and accompanied with chef's seasonal vegetable. 29

CEDAR PLANKED SALMON Fresh North Atlantic salmon, glazed with pure MN maple syrup and a hint of lemon pepper. Seared on a cedar plank and accompanied with chef's seasonal vegetable and choice of potato. 29

ORIGINAL ROTISSERIE CHICKEN One half of a slow-roasted rotisserie chicken served with baby-red mashed potatoes and chef's seasonal vegetable. Choice of Wild-Irish glaze or Jimmy's famous BBQ sauce. 17

CHICKEN & RIB COMBINATION One half of a slow-roasted rotisserie 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 27 FULL RACK 32**

VEGAN OPTIONS

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. 16

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

VEGAN PESTO PASTA Cavatappi pasta, peas and fresh vegetables tossed in a housemade pesto sauce. 18

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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