





## APPETIZERS

 **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. 14

**NACHOS** A mound of chips topped with chicken, tomatoes, housemade Gouda queso blanco, red onion, pickled jalapenos, black olives, cilantro pesto, salsa, and sour cream. 16

 **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. 17

**WISCONSIN CHEESE CURDS** White Wisconsin cheddar cheese curds from Water’s Edge, lightly seasoned, flash-fried and served with ranch. 15

**PUB PRETZELS** Lightly seasoned and flash-fried. Served with a side of housemade beer cheese for dipping. 14

**CHICKEN WINGS** Boneless or traditional bone-in wings tossed in choice of spicy buffalo, sriracha, Thai chili, Irish whiskey, or housemade BBQ. 17

**ONION RINGS** Thick-cut and served with housemade agate sauce. 13


**STUFFED TOTS** Oversized tots stuffed with cheddar, bacon, sour cream, and a hint of chives. Served with housemade agate sauce. 14


**ROASTED BRUSSEL SPROUTS & BACON** Caramelized in garlic butter with bacon, red onion, and grated parmesan. 14

**HOUSE-SMOKED SALMON** House-smoked Atlantic salmon, served with Boursin garlic herb cheese spread, buttery Ritz crackers, and creamy horseradish sauce. 18

## FLATBREADS

Served on cracker-crisp lavosh bread.

**MARGHERITA FLATBREAD** Roma tomatoes, mozzarella, fresh basil, garlic, and extra-virgin olive oil with a drizzle of balsamic. 14 

**THAI CHICKEN FLATBREAD** Seasoned chicken, julienned carrots, mozzarella-asiago cheese blend, basil pesto, and peanut sauce. 15 

## SANDWICHES

Served with kettle chips. Substitute waffle fries 2; sweet potato fries 2; onion rings 3; blueberry basil slaw 1; 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. 19

**WALLEYE SANDWICH** A large filet of walleye dredged in Black Woods special seasoning and flash fried. Served on a grilled ciabatta roll with lettuce, tomato and side of blueberry basil slaw, housemade tartar and lemon. 24



**THAI CHICKEN TENDER MELT** Crispy chicken, thick-cut bacon, pepper jack cheese, and sweet Thai chili sauce on grilled sourdough. 17

**PRIME RIB DIP** Sliced of herb-crusted 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

**SALMON SANDWICH** Fresh caught Canadian salmon, lightly seasoned and grilled with a hint of Minnesota maple syrup. Served on a pub bun. 19

**HOT HONEY CHICKEN SANDWICH** A crispy spicy chicken breast smothered in our honey-sriracha sauce with pepperjack cheese, sliced red onion, romaine and our own blue cheese dressing on a toasted bun. 16


**WILD RICE MELT** Our housemade Minnesota wild rice patty is blended with asiago, panko and smothered with smoked gouda cheese and grilled onions. Set between cranberry wild rice bread and served with cranberries. 17

 *Signature Item*  *Contains Nuts*

*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.*

## BURGERS

Our fresh, never-frozen Angus steak burgers are served on a grilled pub bun with kettle chips. Served with kettle chips. Substitute waffle fries 2; sweet potato fries 2; onion rings 3; blueberry basil slaw 1; soup 4; stuffed tots 5.  
Add a house or Caesar salad for 5. *Gluten Free Bun Available.*

 **ROUNDHOUSE BURGER** Smothered in Swiss and Cheddar cheese, thick-cut bacon, sautéed onions, and mushrooms. Topped with two crispy onion rings. 18

**BBQ BACON CHEESEBURGER** Topped with aged Wisconsin cheddar, thick-cut bacon, and housemade BBQ sauce. 17

**BLUESTONE BURGER** It’s a match made in heaven: Sweet and spicy candied bacon, pepper jack cheese, tangy blue cheese dressing, and crisp lettuce - all topped off with a single golden onion ring. Served on a pretzel bun and garnished with a peppadew skewer. 17

**PATTY MELT** A classic old-time favorite covered in melted Swiss and cheddar cheese with caramelized onions and set between butter grilled marble rye. 16

**CALI BURGER** Smothered in American cheese, lettuce, tomato, onion, and mayo. 16

## COMFY CLASSICS

Add a house or Caesar salad for 5.

**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 sweet butter. 18

**ORIGINAL ROASTED CHICKEN** A half 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. 20

**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, fresh baked cornbread, and a side of cranberries . 19

**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. 19

**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. 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, chef’s seasonal vegetable, fresh baked cornbread, and housemade sweet butter. 19

**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*

## CRISP SALADS & HOUSEMADE SOUPS

 **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. 22  
**Chicken Caesar** 18

**TOASTED CHICKEN SESAME 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. 19 

**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. 22


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

**TOMATO BASIL** Housemade creamy, tomato soup blended with fresh basil. 9

**CREAMY CHICKEN & WILD RICE** Rotisserie chicken and Minnesota wild rice in a warm and creamy broth. 9

## PASTA

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. 23

**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 fettucine. 22


**PASTA SANTINO** Shrimp, bay scallops, crab, and penne pasta in a creamy, garlic-red pepper alfredo sauce and baked with mozzarella cheese on top. 24

**TENDERLOIN MEDALLION PASTA** Penne pasta tossed in our housemade creamy gorgonzola sauce and topped with seasoned sliced tenderloin. 27


## LAKE & SEA

Add a house or Caesar salad for 5.

 **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. 30

 **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. 30

**DILL SALMON** Fresh North Atlantic Salmon seasoned and seared, then finished with a fresh dill and lemon-caper sauce. Served with white rice and chef’s seasonal vegetable. 30

 **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. 30

**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. 30 🍴

## VEGAN MENU

**VEGAN BBQ RIBS** Our housemade vegan ribs are a special blend of chickpeas, nutritional yeast, and several seasonings. Brushed with our housemade BBQ sauce and served with a baked potato, vegan sour cream and chef’s seasonal vegetable. 24

**VEGAN STEAK SALAD** A 7oz vegan ribeye resting on a bed of chopped romaine with cherry tomatoes, shredded carrots, avocado, and red onion then tossed in our roasted garlic vinaigrette and served with a dinner roll. 18

**VEGAN CHICKEN SANDWICH** A toasted pub bun with a vegan chicken patty that is layered with our signature vegan Agate sauce, crispy lettuce, sliced tomato, red onion, and fresh avocado. Served with kettle chips. 17

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

## GLUTEN FREE MENU

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, baby-red mashed potatoes, and wild rice pilaf.** 🍴

**BULLDOG BITES** Our signature hand-carved and blackened sirloin bites. Accompanied with creamy horseradish. 17

**GLUTEN FREE BURGERS** Any of our burgers can be made gluten free.

**TOP SIRLOIN** A 9-ounce, center-cut top sirloin, charbroiled to order. Accompanied with chef’s seasonal vegetable and choice of potato. 29


**GLUTEN FREE PASTAS** Any of our pastas can be made gluten free. No additional charge for 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. 30 🍴

## CHICKEN & BBQ RIBS

*Slow-Roasted Signature Classics!*


 **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, Captain Ken’s baked beans, fresh baked cornbread, and sweet butter. 36

 **BBQ BABY BACK RIBS** Baby back ribs, slow-cooked and basted with Jimmy’s signature BBQ sauce. Served with baby-red mashed potatoes, Captain Ken’s baked beans, fresh baked cornbread and sweet butter. *Choice of...* **HALF RACK** 29 **FULL RACK** 34

**CAJUN JAMBALAYA SKILLET** Sautéed shrimp, all-natural chicken, andouille sausage, onions, fresh tomatoes, and bell peppers in a spicy Cajun sauce. Served on a bed of white rice. 20

## MADE THE CUT

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. Substitute waffle fries 1.5; blueberry basil slaw 1; sweet potato fries 2; onion rings 3. Add a house or Caesar salad for 5.

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

**TOP SIRLOIN** A 9-ounce, center-cut top sirloin, charbroiled to order. Accompanied with chef’s seasonal vegetable and choice of potato. 29

**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. 38 🍴

**RIBEYE** A 12-ounce, USDA Choice ribeye served with your choice of potato and chef’s seasonal vegetable. 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. 28

**CREMINI STEAK MUSHROOMS** Sautéed in garlic, chives, red onion, pepper and deglazed with butter and white wine. 6