



STARTERS

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

 **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

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

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

 **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. 15

ONION RINGS Thick-cut and served with housemade agate 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. 17


ROASTED BRUSSEL SPROUTS & BACON Caramelized in garlic butter with bacon, red onion, and grated parmesan. 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. 18

FLATBREADS & PIZZAS

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

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

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

MARGHERITA PIZZA Roma tomatoes, mozzarella with balsamic drizzle, fresh basil, garlic, and extra virgin olive oil. 15

RALEIGH STREET PIZZA Italian sausage, pepperoni, red sauce and a blend of white cheese. 16

SANDWICHES

Served with kettle chips. Substitute blueberry basil slaw 1; waffle fries 2; sweet potato fries 2; onion rings 3; soup 4. 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. 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 and tomato and accompanied with a 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 served on grilled sourdough. 17

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


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 grilled cranberry wild rice bread and served with cranberries. 17

PRIME RIB DIP Slices of herb-crusting 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. 24

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 18

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. 19 

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. 22

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. 20

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

LOBSTER BISQUE Creamy soup with fresh chopped lobster tail. 11

CREAMY CHICKEN & WILD RICE Rotisserie chicken, Minnesota wild rice, creamy broth. 9

PRIME RIB VEGETABLE Prime rib and fresh garden vegetables. 9


 *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.

A 3% credit card processing fee will be added when using a credit card. This fee can be avoided by paying cash.

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. 25


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

LEMON GARLIC SHRIMP PASTA Seasoned lemon and garlic broiled shrimp set over a mound of linguine that is tossed with spinach, a pinch of red pepper flakes, parmesan, and lemon. 26

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. 27

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. 26

BUTTERNUT SQUASH RAVIOLI Creamy—dreamy ravioli stuffed with butternut squash and sautéed in a sage and cream sauce. Topped with a sprinkle of candied walnuts and a pinch of microgreens. 27 

COMFY CLASSICS

Add a house or Caesar salad for (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. 20

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. 18

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

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. 19

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. 21

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. 20

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. 17 | **ADD: Jalapenos 1; Bacon 2**

BURGERS

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

 **LONDON ROAD BURGER** Covered in aged Wisconsin sharp cheddar, thick-cut bacon, lettuce, tomato, housemade agate sauce and crispy onion straws. 18

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

PATTY MELT A classic old-time favorite covered in melted Swiss, cheddar cheese, and caramelized onions between butter grilled marble rye. 17

NORTH DAKOTA BISON BURGER Melted Wisconsin sharp cheddar, roma tomato, lettuce, and caramelized onions. Served with a side of housemade agate sauce. 19

CALI BURGER Topped with lettuce, tomato, American cheese, onion, and mayo. 17


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LAKE & SEA

Add a house or Caesar salad (5).

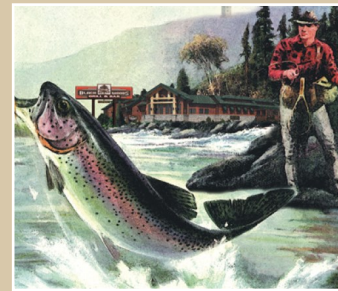
 **CEDAR PLANKED SALMON** Fresh North Atlantic salmon, glazed with pure Minnesota maple syrup and a hint of lemon pepper. Seared on a cedar plank and served with the chef's seasonal vegetable and your choice of potato. 30

MISO GLAZED SALMON Fire-roasted salmon, glazed with a savory miso blend and finished in our wood-burning oven. Served on seasoned sauteed spinach and served with your choice of potato. 31



PLUM-SEARED SALMON Fresh North Atlantic salmon baked with a spicy plum glaze in our wood-burning oven, topped with toasted almonds and a pinch of scallions. Served with the chef's seasonal vegetable and your choice of potato. 31 


DILL SALMON Fresh North Atlantic salmon, seasoned and seared, then finished with fresh dill and a lemon-caper butter sauce. Served with cilantro white rice and the chef's seasonal vegetable. 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. 29





SHORELUNCH WALLEYE Walleye from the cold waters of Canada, hand-breaded and deep-fried using Dillon Sr.'s signature blend of crushed Club Crackers and potato chips, then deep-fried golden. Served with the chef's seasonal vegetable and your choice of potato. 30

 **BROILED WALLEYE** Walleye from the cold waters of Canada, broiled and served on a bed of wild rice with slivered almonds. Served with the chef's seasonal vegetable and your choice of potato. 30 

 **BOUNDARY WALLEYE** Walleye from the cold waters of Canada, dredged in Black Woods' special seasoning blend and pan-fried. Served with the chef's seasonal vegetable and your choice of potato. 30

BBQ RIBS



 **CHICKEN & RIB** One half of a slow-roasted rotisserie chicken paired with 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 housemade 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 housemade sweet butter.


Choice of... **HALF RACK** 29
FULL RACK 34

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. Add a house or Caesar salad (5).

 **SMOKED GOUDA MEDALLIONS** A trio of seared and blackened USDA beef medallions set over our Minnesota wild rice blend, covered in rich smoked gouda cheese and finished with a pinch of scallions. Served with the chef's seasonal vegetable and your choice of potato. 38 

NEW YORK STRIP A 10-ounce, USDA Choice, NY Strip charbroiled to order. Accompanied with the chef's seasonal vegetable and your choice of potato. 34

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

BOURBON BEEF TIPS Fire-grilled beef tips sauteed with a bourbon mushroom gravy, served over baby red mashed potatoes with the chef's seasonal vegetable. Finished with crispy onion straws. 28

SURF AND TURF SIRLOIN A tender 9-ounce top sirloin topped with butter-and-parsley sauteed shrimp and finished with our signature champagne sauce. Served with the chef's seasonal vegetable and your choice of potato. 34

TOP SIRLOIN A 9-ounce, center-cut top sirloin, charbroiled to order. Served with the chef's seasonal vegetable and your choice of potato. 29

HERB-CRUSTED PRIME RIB OF BEEF A full pound of prime rib, crusted with kosher salt and olive oil. Served with the chef's seasonal vegetable and your choice of potato. *Available after 4pm.* 46

FILET MIGNON An 8-ounce, USDA Choice filet mignon, charbroiled to order. Served with the chef's seasonal vegetable and your choice of potato. 42

ENHANCEMENTS



Take your "Made the Cut" entrées to the next level with any of these flavorful add-on options. Enhancements are available only as accompaniments and cannot be ordered individually.

FRIED SHRIMP Five breaded and flash-fried shrimp, served with tartar sauce and lemon. 10

PASTA LUCA BRASI A steak size portion of our house favorite, Pasta Luca Brasi. 10

BBQ BABY BACK RIBS A half rack of our slow-roasted ribs, basted with Jimmy's signature BBQ sauce. 12

CREMINI STEAK MUSHROOMS Sautéed with garlic, scallions, red onion, and pepper then finished with a butter and white wine deglaze. 6

 *Signature Item*  *Contains Nuts*

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VEGAN OPTIONS

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

VEGAN STEAK SALAD A 7-ounce sliced vegan steak resting on chopped romaine. Topped with cherry tomatoes, red onion, shredded carrots, and avocado. Served with our roasted garlic vinaigrette dressing and a fresh dinner roll. 19

VEGAN CHICKEN SANDWICH A toasted pub bun with a vegan chicken patty that is layered with our signature vegan Agate sauce, crisp 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. 20 🌱

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, baby red mashed potatoes, and wild rice pilaf 🌱.

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

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. Served with the chef's seasonal vegetable and choice of potato. 29

GLUTEN FREE PASTAS All of our pastas can be substituted with gluten-free noodles.

BROILED WALLEYE From the cold waters of Canada. Served on a bed of wild rice pilaf with slivered almonds. Served with the chef's seasonal vegetable. 30 🌱

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 served with chef's seasonal vegetable and your choice of potato. 30

ORIGINAL ROTISSERIE CHICKEN One half of a slow-roasted rotisserie chicken served with baby red mashed potatoes and the chef's seasonal vegetable. Your choice of Wild-Irish glaze or Jimmy's famous BBQ sauce. 21

CHICKEN & RIB COMBINATION One half of a slow-roasted rotisserie chicken paired with a half-rack of our signature BBQ baby back ribs. Served with baby red mashed potatoes and Captain Ken's baked beans. 36

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 29 FULL RACK 34**

 Signature Item  Contains Nuts

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