BLACK WOODS GRILL & BAR

APPETIZERS

CHICKEN QUESADILLA A grilled flour tortilla with seasoned chicken and a blend of cheddar and Monterey jack cheese. Topped with a dollop of sour cream and drizzled with fresh cilantro pesto and housemade BBQ sauce. 14

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 WI cheddar cheese curds from Water's Edge farm, 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

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

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

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

SANDWICHES

Served with kettle chips. Substitute shore lunch potatoes 2; waffle fries 2; 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. 19

SHRIMP PO BOY Flash-fried seasoned shrimp piled high on a toasted ciabatta roll with Roma tomatoes, lettuce, housemade Cajun aioli and finished with crispy onion tanglers. 18

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

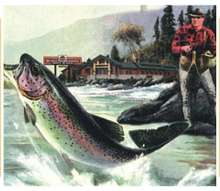
PRIME RIB DIP *Slices of herb-crusted prime rib stacked high on a grilled ciabatta roll with caramelized onions and Swiss cheese. Topped with a crispy onion ring and accompanied with au jus and creamy horseradish. 22

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

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. Accompanied with a side of blueberry basil slaw, housemade tartar, and lemon. 24

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

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



FISH FRY BASKET Fresh walleye 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. 26

BURGERS

Our fresh, never-frozen Angus steak burgers are served on a grilled pub bun with kettle chips. Substitute shore lunch potatoes 2; waffle fries 2; 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 *Smothered with pepperjack cheese, thick-cut bacon, jalapenos, lettuce, tomato, onion straws, and our housemade agate sauce. 18

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

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

PATTY MELT *A classic old-time favorite patty 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 and fresh baked corn bread. 18

ORIGINAL ROASTED CHICKEN A half slow-roasted chicken served with baby-red mashed potatoes, chef's seasonal vegetable, and fresh baked corn bread. Choice of Wild-Irish glaze or our own BBQ sauce. 20

POT ROAST A generous serving of slow-cooked pot roast, served with baby-red mashed potatoes, gravy, chef's seasonal vegetable, and fresh baked corn bread. 19

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, a side of cranberries, and fresh baked corn bread. 19

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, and fresh baked corn bread. 19

HOT TURKEY SANDWICH Hand-carved roasted turkey, piled high on toasted Minnesota-baked sourdough and served with baby-red mashed potatoes, homestyle gravy, cranberries. 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. 16 ***ADD**: Jalapenos 1; Bacon 2*

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. 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 *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

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 to help offset credit card fees. This fee can be avoided by paying cash.

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, shore lunch potatoes, 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. 29

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

RIBEYE *A 12-ounce, USDA Choice ribeye served with your choice of potato and chef's seasonal vegetable. 44

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

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

PASTAS

Add a house or Caesar salad (5).

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 LUCA BRASI Fettuccine tossed with sautéed shrimp, all-natural chicken, and bacon in a creamy roasted red pepper sauce. 23

BUTTERNUT RAVIOLI Creamy-dreamy ravioli stuffed with butternut squash and sauteed in a sage and cream sauce. Topped with a sprinkle of candied walnuts. 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. 30

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. 30

FISH FRY BASKET
Fresh walleye fried to crispy golden perfection and served up with all the traditional fish fry trimmings: Shore Lunch Potatoes, coleslaw, roll and butter, tartar sauce, and lemon. 26

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 and baby-red mashed potatoes.**

GLUTEN FREE

BULLDOG BITES *Our signature hand-carved and blackened sirloin bites. Accompanied 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.

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 and choice of potato. 30

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

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. 20

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. 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

VEGAN

VEGAN STEAK SALAD A 7-ounce 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 fresh 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 BBQ RIBS These 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 with vegan sour cream and chef's seasonal vegetable. 24

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

Signature Item *Contains Nuts*

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FREE 100 Points when you register | 1 point for every $1 you spend | 200 points = $10 reward

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