

TO SHARE OR NOT & SMALL PLATES

Hand-Cut Chips and Designer Dips	9
Dirty Fries	11
<i>Hand-cut frites, red wine reduction, truffle salt, Eichten's cheese curds, oven roasted mushrooms</i>	
Bruschetta Trio	13
<i>Fresh berries, ricotta ~ tomatoes, basil ~ mushroom duxelles</i>	
Smoked Dry Rub Wings	14
<i>Fire & Ice pickles, rooftop honey apricot sauce</i>	
Shrimp & Spinach Fondue	14
<i>White wine cheese sauce, bay shrimp, grilled ciabatta crostini</i>	
Cheese Board	19
<i>Chef's selections of local cheeses, dried fruits, nuts, house jam, wild rice melba toast</i>	
Half & Half Board	29
<i>Housemade charcuterie, local sausages, local cheeses, grilled rustic bread</i>	
Broccoli Tots	10
<i>Boursin, white cheddar, smokehouse bacon, potato crust</i>	
Beer Battered Eichten's Cheese Curds	10
<i>Smoked ketchup, spicy buttermilk ranch</i>	
Rope Sausage Mac and Cheese	12
<i>Pork belly, Wisconsin sharp cheddar cheese sauce, caramelized onions, hunter crust</i>	
Walleye Cakes	12
<i>Red Lake Nation Minnesota Walleye, lemon-tarragon remoulade</i>	
Lamb Fritter	13
<i>Brioche toast, smoked & braised lamb shoulder, hunter crust, cucumber mint sauce, orange salad</i>	
Beet Ravioli	13
<i>2 Jumbo-housemade ricotta & pea ravioli, pesto, zucchini, Parmigiano Reggiano</i>	
Bison Bone Marrow	16
<i>Toasted ciabatta, braised lamb, balsamic maple reduction, fennel arugula caper salad</i>	
Bacon Wrapped Quail Legs	13
<i>Duck sausage stuffed quail legs, sweet cherry chutney</i>	

BIG PLATES

Lake Fish N' Chips	19
<i>Fresh water lake perch, beer batter, homestead slaw, fried pickles, lemon-tarragon remoulade, hand-cut frites</i>	
Char Grilled Trolled Alaskan Salmon	29
<i>Quinoa, zucchini, cherry tomatoes, citrus fennel salad</i>	
Heirloom Crusted Walleye	29
<i>Red Lake Nation Minnesota Walleye, wild rice pilaf, grilled broccolini, lemon-tarragon remoulade</i>	
Flat Iron Steak Frites	29
<i>Olivia all natural Minnesota beef, Boundary Water steak sauce, Northwoods grilling spice, hand-cut frites</i>	

SALADS & SOUPS

Chicken & Minnesota Wild Rice Soup side 8/meal 10

Leek & mushroom

Roasted Tomato Soup & Hook's Grilled Cheese 12

Hook's 2-year aged Wisconsin cheddar cheese, brioche

Brûléed Beet Salad side 9/meal 13

Caramelized red & gold beets, rocket arugula, Stickney Hill goat cheese, cracked pistachios, honey citrus vinaigrette

Puffed Wild Rice Salad side 8/meal 12

Puffed Minnesota wild rice, mesclun greens, cranberries, cherry tomatoes, cucumbers, candied pecans, white balsamic vinaigrette

Caesar Salad side 9/meal 13

Hand torn baby romaine, bacon, capers, egg white, egg yolk, tomatoes, Parmigiano Reggiano, housemade Caesar dressing

Add to any Salad

Rotisserie Chicken side 5/meal 7

Shrimp side 6/meal 8

Trolled Alaskan Salmon 10

Flat Iron Steak 10

PIZZAS & SANDWICHES

Cheese Flatbread 13

Housemade tomato sauce, fresh mozzarella, basil

Rotisserie Duck & Goat Cheese Flatbread 13

Mushroom duxelles, grilled pears, figs, arugula

FireLake Rope Sausage Flatbread 13

Housemade rope sausage, peppadew, sweet onions, 4-cheese blend

Breakfast Sandwich 9

Croissant, shaved Minnesota back bacon, avocado, tomato, fried egg, fontina, fresh fruit

Chicken Salad Wrap 13

Apples, celery, cranberries, grapes, walnuts, mesclun greens, onions, brick oven lefse, hand-cut chips

Bloomington Club 14

Rotisserie, turkey, pecan bacon, provolone, tomato, field greens, hand-cut chips

FireLake Reuben 14

Corned beef, Swiss cheese, caraway sauerkraut, sherry scallion dressing, rye, hand-cut chips

Backyard Cheese Burger 16

Olivia all natural Minnesota beef, white cheddar, lettuce, tomato, pickles, mustard-mayo, hand-cut fries

High Plains Buffalo Burger 16

Caramelized onions, smokehouse bacon, Amablu cheese, tomato, lettuce, mustard-mayo, hand-cut fries

Wild Acres Turkey Burger 16

Wild Acres freshly ground turkey, provolone, lettuce, caramelized onions, sherry scallion sauce, hand-cut fries

Minnesota Walleye Burger 16

Red Lake Nation Minnesota Walleye, homestead slaw, lemon-tarragon remoulade, hand-cut fries

TEMPTATIONS

Mason Jar Peanut Butter Pie	9
White Chocolate Banana Cream Pie	9
<i>Salted caramel</i>	
Turtle Brownie Skillet	9
<i>Swirled fudge, caramel, vanilla ice cream, pecans</i>	
Death by Chocolate	9
<i>Devil's food cake, chocolate buttercream, raspberry coulis</i>	
Honey Lavender Cheesecake	9
<i>Lemon lavender whip</i>	
Seasonal Feature	9

SPARKLING & ROSÉ

Prosecco, Riondo Blu, Veneto, Italy
Brut, Domaine Ste. Michelle, Washington
Rosé, Champs de Provence, Côtes de Provence, France
Rosé, Terra d'Oro, Amador County, California
Rosé, Sokol Blosser, Oregon

WHITE

Moscato, Terra d'Oro, Amador County, California
Riesling, Chateau Ste. Michelle, Washington
Pinot Grigio, Barone Fini, Trentino-Valdadige, Italy
Pinot Grigio, Ferrari Carano, Sonoma County
Sauvignon Blanc, The Crossings, Marlborough, New Zealand
Sauvignon Blanc, Rombauer, Napa Valley
Sauvignon Blanc, Merry Edwards, Russian River Valley
Chardonnay, Alexana, Oregon
Chardonnay, Catena, Mendoza, Argentina
Chardonnay, Morgan, Santa Lucia Heights
Chardonnay, Gran Moraine, Oregon

RED

Pinot Noir, Stoller, Dundee Hills, Oregon
Pinot Noir, Boen, Russian River Valley
Pinot Noir, Domaine Serene, "Evenstad Reserve", Willamette Valley, Oregon
Cabernet Franc, Gamling & McDuck, Napa Valley
Merlot, Skyfall, Columbia Valley, Washington
Montepulciano d'Abruzzo, Fantini, DOC, Piedmont, Italy
Nebbiolo, Nino Negri "Quadrio" Valtellina Superiore, Lombardy, Italy
Red Blend, Hess Select, "Treo", California
Red Blend, Buena Vista, "The Sheriff", Sonoma County
Red Blend, Blackbird "Arise", Napa Valley
Zinfandel, Kunde, Sonoma Valley
Malbec, Colomé, Salta, Argentina,
Malbec Blend, Caymus, "Red Schooner", Voyage #4, Napa
Cabernet Sauvignon, Horse Hills "Two Mountains", California
Cabernet Sauvignon, Joel Gott "815", California
Cabernet Sauvignon, Jordan, Alexander Valley
Cabernet Sauvignon, Caymus, Napa Valley
Cabernet Sauvignon, Bucaella "MICA", Napa Valley