

CAGE FREE-ORGANIC EGGS

All served with hash browns or red flannel hash & a choice of caramel roll with pecans, frosted cinnamon roll, fresh baked scone, gluten free pumpkin spice bread, fresh fruit, French toast, toast - homemade jam & peanut butter or a huge pancake with Rogotzke pure maple syrup and homemade berry syrup, unless noted with an asterisk (*). Udi's Gluten Free Bagel or Millet-Chia Toast can be substituted for \$1.

TWO EGG BREAKFAST \$7.99 - Cage-free organic two egg breakfast. Add applewood smoked bacon, Jones Farm sausage patties or cherry wood smoked ham.....9.99

CORNED BEEF HASH & EGGS \$10.99 - Premium homemade corned beef hash- Grilled and served with two organic eggs.

THE MARY & JERRY \$10.99 - Two Scotch eggs (hard boiled egg, wrapped in mild pork sausage, lightly breaded and deep fried golden brown). Served with a Dijon hollandaise sauce on the side.

BREAKFAST STIR FRY* \$10.49 - Scrambled cage-free egg whites and homemade pesto, with sautéed roasted red peppers, broccoli, button mushrooms, and julienne onions served on a bed of steamed organic spinach. Served with balsamic vinaigrette, multi-grain toast and fresh fruit.

EGGS BENEDICT* \$9.49 - Sliced cherrywood smoked ham on a grilled English muffin, two lightly basted organic eggs, all topped with hollandaise sauce.

NEW CAPRESE BENEDICT* (GLUTEN FREE) \$11.99 - Two thick sliced Bay Produce tomatoes topped with fresh mozzarella, two lightly basted organic eggs served on a Udi's Gluten Free bagel all topped with reduced balsamic vinegar.

SIGNATURE SKILLETS

Cage Free-Organic Eggs are in all skilletts and served with your choice of a frosted cinnamon roll, caramel roll with pecans, fresh baked scone, French toast, toast with our own homemade jam & peanut butter, fresh fruit, gluten free pumpkin spice bread, or a huge pancake with Rogotzke pure maple syrup and homemade berry syrup. Udi's Gluten Free Bagel or Millet-Chia Toast can be substituted for \$1.

HUEVOS RANCHEROS SKILLET \$9.99

Fresh hash browns under a crispy fried tortilla, homemade spicy beans, roasted corn medley, and shredded cheese. Topped with two eggs, spicy green chile salsa and sour cream. Add chorizo sausage or fiesta chicken....\$1.00

THE EVERYTHING SKILLET \$10.99

Ham, bacon, sausage, sautéed onions, mushrooms, green peppers, Bay Produce tomatoes, & hash browns. Topped with shredded cheese, two eggs and hollandaise sauce.

CHORIZO SAUSAGE SKILLET \$10.49

Grilled chorizo sausage, sautéed onions, green peppers, tomatoes, & hash browns. Topped with pepper-jack cheese. two eggs & hollandaise sauce.

CORNED BEEF HASH LOVER'S SKILLET \$10.99

A heaping portion of premium CBH grilled and piled on golden hash browns. Topped with shredded cheese, two eggs and hollandaise sauce.

NEW CURRIED POLENTA SKILLET \$9.99

Curried garbanzo bean polenta with sautéed mushrooms, bell peppers, roasted red peppers, onions, broccoli, mixed with chick peas, pumpkin seeds and steamed spinach served over hash brown potatoes. Add two eggs...\$1.00

ALL DAY BREAKFAST SPECIALS

TWIN PORT BREAKFAST* \$6.49 - Two cage-free organic eggs with two bacon or two sausage patties and toast. Add hash browns...1.50 No substitutions please.

ALL AMERICAN OMELET* \$7.99 - America's most popular omelet. Loaded with ham and cheese and served with toast. No substitutions please.

SINGLE PLAY \$8.79

One pancake, one cage-free organic egg, one Jones Farm sausage patty, and one thick-cut apple wood smoked bacon strip.

PANCAKES AND MORE

We use organic flour and cage free-organic eggs in our homemade pancakes.

Pure Maple Syrup from the Rogotzke family and our own homemade berry syrup is served with all our pancakes and French toast.

BUTTERMILK PANCAKE \$4.00 - A huge made from scratch buttermilk pancake with pure maple syrup and real butter.

BLUEBERRY PANCAKE \$4.50 - One of our original recipe pancake with wild blueberries.

PANCAKE COMBO \$9.79 - One pancake, two large cage-free eggs, two Jones Farm sausage patties, and two thick-cut apple wood smoked bacon strips.

CARAMEL APPLE FRENCH TOAST \$9.49 - We first bake our special recipe bread with Granny Smith apples and pecans cooked in. Then it's dipped in our fresh batter, grilled and topped off with homemade apple topping, whipped cream, chopped pecans and powder sugar with caramel drizzle- delicious!

CAKES & EGGS \$8.99 - Two buttermilk pancakes and two cage-free organic eggs with pure maple syrup.

TRADITIONAL FRENCH TOAST \$7.99 - Three slices of French toast. Add homemade blueberry, apple, or strawberry (seasonal) topping..... 1.50

FRENCH TOAST COMBO \$9.79 - Two French toast slices, two cage-free organic eggs, two Jones Farm sausage patties, and two thick-cut apple wood smoked bacon strips.

CINNAMON ROLL FRENCH TOAST \$8.49 - Three batter dipped slices of fresh baked cinnamon roll, grilled, and topped with powder sugar.

AWESOME OMELETS

All omelets are made with cage free-organic eggs or egg whites upon request. Served with hash browns or red flannel hash & a choice of a frosted cinnamon roll, caramel roll with pecans, fresh baked scone, French toast, toast with homemade jam & peanut butter, gluten free pumpkin spice bread, fresh fruit, or a huge pancake unless noted with an asterisk(*).

Udi's Gluten Free Bagel or Millet-Chia Toast can be substituted for \$1.

THE EVERYTHING OMELET \$10.99

Ham, bacon, sausage, sautéed onions, mushrooms, green peppers, Bay Produce tomatoes, with shredded cheese.

HAM & CHEESE OMELET \$9.79

America's most popular omelet with ham and shredded cheese.

HARVEST VEGETABLE OMELET \$9.99

A blend of sautéed fresh broccoli, julienne onions, green peppers, mushrooms, Bay produce tomatoes, and melted shredded cheese.

SMOKED SALMON OMELET \$11.49

Northern Waters Smokehaus Salmon and melted Danish Havarti cheese with dill. A specialty omelet that's great any time of day.

ROASTED RED PEPPER & PESTO with FETA CHEESE \$9.99

Homemade pesto whipped into the omelet make this dish come alive with flavor! Nicely accented with goat feta and roasted red peppers.

THE MEXICAN OMELET \$10.49

Spicy chorizo sausage, sautéed onion, green peppers, Bay Produce tomatoes, with shredded cheese topped with spicy green chile salsa & sour cream.

MEDITERRANEAN OMELET * \$11.49

Three cage-free organic eggs, fresh basil, capers, Kalamata olives, scallions, roasted red peppers, & Bay Produce tomatoes, with goat feta cheese inside. This special omelet comes with a Caprese salad on the side in place of hash browns.

BREAKFAST EXTRAS

Cinnamon or Pecan Caramel Roll \$2.99

Red Flannel Hash \$3.99 - "A Duluth Grill original!"

Sweet potatoes, beets, carrots, onion, & bell pepper tossed in olive oil, thyme, S&P, then oven roasted.

Scotch Egg \$4.49 - A hard boiled egg wrapped in our mild pork sausage, lightly breaded and deep fried served with our Dijon hollandaise sauce.

Toast or English Muffin \$2.79

Jones Farm All Natural Sausage Patties \$3.99

Thick-Cut Applewood Smoked Bacon \$3.99

Smoked Cherrywood Ham (low sodium) \$4.99

Seven Grain Porridge - Bowl \$4.99

NEW

Udi's Gluten Free Bagel or Chia-Millet Grain Toast \$3.29

Seven Grain Porridge \$6.99

Kamut, bulgar wheat, buckwheat groats, Colusari red rice, whole grain quinoa flakes, chia seed and flax seed, with dried organic cranberries, local honey, a touch of cinnamon and topped with steamed milk. Served with organic yogurt and fruit.

Praire Kitchen SCONES by Arlene Coco \$2.49

FLEXITARIAN SELECTIONS

The vegetarian items we offer are cooked in the same kitchen as all other menu items. If you need a special cooking environment let us know we'll do our best to accommodate you. Side dish selections are listed on the back page.

BEAN & TEMPEH BURRITO \$10.99

We brush on our spicy chipotle sauce and then stuff this with bean & tempeh burrito filling, roasted corn, cilantro-lime wild rice, and shredded cheese. We finish it off with more sauce and melted cheddar cheese and corn.

Served with sour cream, Pico-de-Gallo, and guacamole.

👍 WILD RICE MELT \$9.99

Pepper-jack cheese, sautéed onions, roasted red pepper vinaigrette & our homemade wild rice patty on grilled multi-grain, served with any one of our side dish selections.

THE TRIPLE "G" \$9.99

Gouda - goat - gourmet grilled cheese on marble rye with tomato and avocado and served with any one of our side dish options.

TEMPEH & PORTABELLA MUSHROOM STACKER \$9.99

Grilled multi-grain ciabatta bread stacked with tempeh, char-grilled marinated portabella mushroom, roasted red peppers, vegan cheddar slices, and alfalfa sprouts.

Balsamic vinaigrette on the side. Served with any one of our side dish selections.

NEW

CURRIED POLENTA & FIRE ROASTED TOMATO STEW \$10.99

Homemade garbanzo bean polenta with curry, garlic, and spices, sautéed and partnered with goat cheese and cilantro on top of our homemade fire-roasted tomato stew. * No gluten item.

MARIO'S HUMMUS WRAP \$9.99

Moroccan hummus spread on a grilled wheat tortilla, loaded with fresh spinach, sweet brined onions, capers, pico de gallo, fresh jalapeños, roasted garlic cloves, sautéed mushrooms, smoked gouda cheese, and roasted red pepper vinaigrette. Served with any one of our side dishes.

PESTO PASTA \$11.49

Gluten free rice penne noodles tossed with our homemade pesto, roasted red peppers, sautéed green peppers, button mushrooms, broccoli, and feta cheese. Add grilled chicken or fried tofu..... 12.99

BUFFALO TOFU MELT \$8.99

Grilled multi-grain layered with pepper-jack cheese, grilled tomato and zingy buffalo tofu strips. Served with bleu cheese dressing and any one of our side dish selections.

RATATOUILLE \$12.99

Roasted onions, bell peppers, zucchini, and egg plant stewed together with our homemade tomato sauce with Kalamata olives. Served over baked polenta and topped with goat cheese. * No gluten item.

NO GLUTEN INGREDIENT SELECTIONS

The gluten-free items we offer are cooked in the same kitchen as all other menu items. Flour is present and at times airborne. We have a separate preparation area and we are careful in handling these items although cannot guarantee a sterile gluten-free environment.

People that are very sensitive should not order these items.

NO GLUTEN TURKEY BURGER \$9.99 - Lightly

seasoned, grilled ground turkey with lettuce, Bay Produce tomato, Swiss cheese, caramelized onions and our cranberry mayo served on a gluten-free bun.

Served with a green salad, fresh fruit, cole slaw or No-Gluten soup selection.

NO GLUTEN CHICKEN QUESADILLA \$12.99 -

Gerber Amish chicken, Bay Produce tomatoes, onions, bacon, and shredded cheese fill a gluten free Ethiopian tortilla. Served with sour cream and fresh mild salsa or spicy green chile salsa.

VEGGIE MAC & CHEESE \$10.49 - Our homemade

sauce, made with Monterey jack, cheddar, smoked gouda, and Havarti cheeses, with steamed broccoli, roasted red peppers, and sautéed mushrooms, tossed with gluten free penne noodles, and finished with melted smoked gouda cheese topping.

NEW

NO GLUTEN THAI CHICKEN PIZZA \$12.99

Marinated Gerber Amish chicken breast, roasted red peppers, mushrooms, on a gluten-free pizza crust smeared with our homemade spicy Thai peanut sauce together with feta cheese. Oven baked and drizzled with our homemade pesto and fresh cilantro sprinkled over the top.

NO GLUTEN GRASS-FED CLASSIC BURGER

\$9.99 - A grass fed beef burger topped with homemade barbecue sauce and caramelized onions served on a gluten-free grilled bun. Served with a green salad, fresh fruit, cole slaw or No-Gluten soup selection.

SMOKED SALMON WRAP \$11.99 - Northern

Waters Smokehaus salmon, fresh slaw, avocados, and scallions all wrapped in a grilled Ethiopian teff wrap with homemade lime-cilantro tartar. Served with a green salad, fresh fruit, cole slaw or No-Gluten soup selection.

HOT

NO GLUTEN SPICY THAI PASTA \$11.49 - Brown

rice penne noodles and spicy peanut sauce with roasted red peppers, green onions, fresh cilantro, basil chiffonade, lime, steamed broccoli buds and chopped peanut topping. Add grilled chicken, grilled tempeh or fried tofu on top..... 12.99

FRESH SANDWICHES

All sandwiches come with your choice of fresh veggies, beer battered fries, crashed sweet potatoes with our Huny-Rika sauce, deconstructed smashed potatoes, homemade onion rings, fresh fruit, cole slaw, house salad, or a cup of soup unless noted with an asterisk (*).

CHEESY CHICKEN MELT \$9.99 - Golden fried Gerber Amish chicken and thick cut Applewood smoked bacon with cheddar and pepper-jack cheese on grilled Texas toast.

GRILLED CHICKEN & AVOCADO \$9.99 - Thin sliced Gerber Amish chicken with Bay Produce tomatoes, alfalfa sprouts, fresh avocado slices, and guacamole rolled in a honey-wheat tortilla.

"SUPERIOR" FISH SANDWICH \$9.99 - Lake Superior white fish lightly breaded and fried golden served on our multi-grain grilled bun with bib lettuce, Bay Produce tomatoes, & homemade cilantro lime tartar sauce.

👍 **DAKOTA DIP \$13.99** - Hand sliced bison chuck roll slow roasted and grilled together with sautéed onions, mushrooms, bell peppers and melted Swiss cheese stacked on a grilled multi-grain ciabatta roll served with au jus.

TUNA MELT \$8.49 - Tuna salad and our multi-grain bread grilled with Swiss & cheddar cheese.

THE TRIPLE "G" \$9.99 - Gouda - goat - gourmet grilled cheese on marble rye with tomato and avocado.

HOT HAM MELT \$8.99 - Hand sliced Cherrywood smoked ham, thick cut Applewood smoked bacon and Bay Produce tomatoes on grilled Texas toast with cheddar cheese.

REUBEN SANDWICH \$9.99 - Hand sliced corned beef, sauerkraut, and Swiss cheese, with thousand island dressing, served on a grilled marble rye bread.

A.L.T. \$9.99 - Fresh sliced avocado, lettuce, turkey, and alfalfa sprouts on toasted multi-grain with our cranberry-mayo.

B.L.T. \$8.49 - Thick-cut Applewood smoked bacon, lettuce, Bay Produce tomatoes and mayo on toasted multi-grain. Make it a deluxe BLT - served on a multi grain ciabatta roll with six slices of bacon and four tomato slices 10.99

SOUP, SANDWICH OR SALAD * \$7.99 -

Pick any two of the following choices:-
Any half sandwich (Turkey, Ham, B.L.T., Tuna Salad),
A cup of our homemade soup,
or A fresh mixed green house salad.

HOBO DINNER * \$7.99

A big bowl of our homemade soup, a huge multi-grain ciabatta roll & butter.

DAILY SPECIALS

MONDAY - Wild Rice Meatloaf Dinner \$10.49

Two generous slices of our homemade all grass fed beef meatloaf and deconstructed smashed potatoes topped with brown gravy and fresh veggies.

TUESDAY - Jaima's Homemade Lasagna \$10.49

Stuffed with pepperoni, beef, Italian sausage and layered with mozzarella, ricotta, and cottage cheese. Made with homemade sauce and served with a house salad.

WEDNESDAY - Homemade Pasty \$8.99

A northern Minnesota classic! This hearty pie is filled with seasoned grass fed beef, mild pork sausage, potatoes, rutabagas, onions, and carrots. Served with cole slaw and beef gravy.

THURSDAY - Turkey Dinner \$10.49

All natural premium free range turkeys from Thief River Falls, MN. Order white, dark, or mixed with deconstructed smashed potatoes and homemade stuffing all topped with turkey gravy with homemade cranberry sauce and vegetables.

FRIDAY - Fish Fry \$ 10.49

DEEP FRIED LAKE SUPERIOR WHITE FISH with a light Panko Breading served with beer battered fries & cole slaw.
Or BAKED WHITE FISH with a lemon-pepper seasoning, a salad topped with balsamic vinaigrette and wild rice.....\$11.99
Or CEDAR PLANK WILD ALASKAN SALMON from Dave Rogotzke topped with our Sweet-Spicy Ginger Glaze and baked to perfection. Served with crashed sweet potatoes and fresh veggies on the side\$14.49

SATURDAY - Braised Lamb Shank in fire roasted tomato and curry stew \$13.99

We first braise our lamb shanks then slow roast them confit style in duck fat. When it is just about ready to fall off the bone we plunk it in our fire roasted tomato - curry stew and serve it piping hot. Simple & hearty!!

👍 **SUNDAY - DAKOTA POT ROAST DINNER \$13.99**

A hearty portion of "The Original Health Food". Tender, bison chuck roll slow roasted with carrots, onions, celery and our secret rub for a fusion of flavor we're sure you'll love. Served with deconstructed smashed potatoes, maple glazed carrots and house salad.

👍 Items with the thumbs up symbol are featured on Food Network's "Diners, Drive-ins and Dives"

DULUTH GRILL BURGERS

We proudly serve all grass fed beef burgers from Mark & Terri Thell's - 4 Quarters Holding Family Farm in Wrenshall. All of our burgers come with your choice of fresh veggies, beer battered fries, crashed sweet potatoes with our Huny-Rika sauce, homemade onion rings, deconstructed smashed potatoes, fresh fruit, cole slaw, house salad, or a cup of our homemade soup.

ROGOTZKE'S SALMON BURGER \$11.49 - Our flaky homemade wild Alaskan salmon cake patty topped with our fat free cucumber-dill yogurt sauce and red onions, on tomato, lettuce and a grilled bun.

👍 **BIG BOLD BISON BURGER \$12.99** - A half pound lean bison burger topped with BBQ sauce, caramelized onions, and two slices on thick cut Applewood smoked bacon with lettuce and tomato on a grilled bun.

BISAPENO-PEPPER BURGER \$12.99 - The bolder bison burger smothered with pepper-jack cheese, fresh sliced jalapeños, caramelized onions, and roasted red peppers. Served on a grilled multi-grain bun smeared with fresh guacamole, topped with roasted red pepper vinaigrette.

TURKEY BURGER \$8.99 - Lightly seasoned, grilled ground turkey with Swiss cheese, caramelized onions and our cranberry mayonnaise on lettuce, tomato and a grilled bun.

THE DULUTH GRILL ROYALE \$10.49 - Topped with BBQ sauce, cheddar cheese, two slices of Applewood smoked bacon, caramelized onions, on lettuce, tomato, and a grilled bun. All Grass Fed Beef.

DULUTH GRILL CALIFORNIA CLASSIC \$9.99 - Topped with our BBQ sauce and caramelized onions, with lettuce, tomato, and mayo on a grilled bun. With cheese.....add 79 cents. All Grass Fed Beef.

GARLIC-GOUDA BURGER \$10.49 - An all grass fed beef burger topped with roasted garlic cloves, caramelized onions, and melted gouda cheese on a grilled bun.

MUSHROOM & SWISS BURGER \$9.99 - Sautéed button mushrooms and melted Swiss cheese top our grass fed beef burger.

NEW ASIAN PEANUT BURGER \$10.99

Homemade spicy peanut sauce, bib lettuce, fresh cilantro, roasted red peppers and fresh avocado together with our 100% grass fed beef burger topped with an over easy egg all on a grilled multi-grain bun.

SALADS

BIG CHICKEN BURRITO BOWL \$10.49

It's like a burrito salad! Fresh cilantro & lime seasoned wild rice & chipotle BBQ sauce, topped with spicy beans, corn, sautéed onions & green peppers, Pico de Gallo, shredded cheese, fiesta chicken, lettuce, tomato, sour cream, guacamole, and fresh salsa.

BIG VEGGIE SALAD \$10.99

Fresh greens topped with broccoli, Bay Produce tomatoes, green pepper, avocado, red onions, dried cranberries, toasted chipotle pecans, and alfalfa sprouts. Topped with bleu cheese crumbles and served with your choice of dressing.

SMOKED SALMON SALAD \$11.99

Fresh greens topped with Northern Waters smoked salmon, Danish Havarti cheese with dill, fresh cilantro, pico de gallo, fresh avocados, sweet brined onions and fresh bell peppers with roasted red pepper vinaigrette.

COBB SALAD \$11.99

Fresh greens with grilled chicken, Applewood smoked bacon, Kalamata olives, tomatoes, blue cheese crumbles, fresh avocado, and hard boiled egg.

NEW BBQ - RANCH SALAD \$10.99

Fresh greens topped with shredded cheese, spicy beans, corn, grilled chicken, pico de gallo, all topped with tortilla chips and our homemade BBQ ranch dressing.

GIFT CARDS are available in any amount.
Ask your server to prepare your gift cards while you dine.

*Did You Know We Cater?
Business Breakfast & Lunches, Weddings, Holiday Parties,
Company Picnics, Anniversaries, Etc.....
Ask for Louis to Book Today! 218-726-1150*

We continuously seek to buy from local vendors and add locally made, homemade, and organic products
NO PAPER CHECKS ACCEPTED.

APPETIZERS

BUFFALO TOFU STRIPS \$4.99 - Fried tofu tenders served with buffalo hot sauce and bleu cheese dipping sauces.

Accompanied with cool cucumber slices on the side.

CAPRESE SALAD \$7.99 - Three thick sliced Bay Produce Tomatoes layered with fresh mozzarella cheese, fresh basil with a balsamic vinegar reduction.

HOMEMADE ONION RINGS \$7.99 - Eight hand cut and breaded onions rings served with bleu cheese dipping sauce.

CURRIED POLENTA LETTUCE WRAPS \$7.99 - Homemade garbanzo bean polenta bites made with curry and spices.

Served with fresh avocado, roasted red peppers, and cilantro on bib lettuce with roasted red pepper vinaigrette on the side.

SCOTCH EGGS \$7.99 - Two hard boiled eggs, wrapped in mild pork sausage, lightly breaded then fried golden brown.

Served with a side of Dijon Hollandaise sauce.

CHIPS & DIP \$5.99 - Great for starters. A big bowl of fried corn tortilla chips served with homemade guacamole, and our homemade salsas - mild red salsa and spicy green chile salsa.

NEW SWEET & SAVORY CRASHED SWEET POTATOES \$6.99 - Fresh sweet potatoes baked first then "hand smashed" and fried to perfection. Topped with sea salt, brown & powdered sugar and our creamy huny-rika sauce on the side.

MMMMM!! GOOD!! ENTREES'

👍 **"THE PASTY" \$9.99**

Featured on Diners, Drive-ins, and Dives! This hearty pie is filled with seasoned grass fed beef, mild pork sausage, potatoes, rutabagas, onions, and carrots. Served with cole slaw and brown gravy.

JAIMA'S HOMEMADE LASAGNA \$11.99

Stuffed with pepperoni, beef & Italian sausage, layered with mozzarella, ricotta, & cottage cheese.

Served with a house salad.

CHICKEN QUESADILLA \$10.99

Blackened fajita chicken, tomatoes, onions, bacon, and shredded cheese fill a 12" tortilla.

Served with sour cream and fresh mild salsa or spicy green chile salsa.

LOADED MAC & CHEESE \$10.99

We start with our homemade four cheese sauce, made with Monterey jack, cheddar, smoked gouda and Havarti cheeses, then load it with sautéed mushrooms, roasted red peppers, and Applewood bacon tossed with penne noodles.

This is a No-Gluten item.

WILD RICE MEATLOAF DINNER \$12.99

Two generous slices of our homemade meatloaf made from locally raised 100% grass fed beef, deconstructed smashed potatoes and fresh veggies. Served with a side of homemade beef gravy.

FISH TACOS \$12.49

Three soft shell tacos with our cilantro-lime tartar sauce and filled with crispy white fish, fresh avocado, jalapeños, pico de gallo and sweet pickled onions.

👍 **LAKE SUPERIOR WHITE FISH \$13.99**

Our signature plate! Fresh caught Lake Superior white fish lightly seasoned and baked with homemade tarragon butter, served with wild rice and fresh greens tossed with balsamic vinaigrette.

CEDAR PLANK WILD ALASKAN SALMON \$14.99

From Dave Rogotzke. Topped with our Sweet-Spicy Maple Ginger Glaze and baked to perfection.

Served with crashed sweet potatoes and fresh veggies on the side.

NEW RATATOUILLE \$12.99

Roasted onions, bell peppers, zucchini, and egg plant stewed together with our homemade tomato sauce with Kalamata olives. Served over baked polenta and topped with goat cheese.

NEW BRAISED LAMB SHANK IN FIRE ROASTED TOMATO & CURRY STEW \$14.99

We first braise our lamb shanks then slow roast them confit style in duck fat. When it is just about ready to fall off the bone we plunk it in our fire roasted tomato - curry stew and serve it piping hot. Simple & hearty!!

SIDE DISH SELECTIONS

**Fresh Vegetable - Fresh Fruit - Cole Slaw - Fresh Green Salad - Cup of Homemade Soup
Beer Battered Fries - Hashbrown Potato - Homemade Onion Rings
Deconstructed Smashed Potatoes - Crashed Sweet Potatoes**