

APPETIZERS

WALLEYE STRIPS

Sliced, battered, and fried walleye fillet served with tartar and remoulade. 14

AHI TUNA

Blackened and seared, topped with sesame soy sauce. Sliced and served rare with a cilantro-lime slaw and fried leeks. 15

SOUTH DAKOTA CHISLIC

Marinated local beef fried and served medium, with house chips. 15

CHEESE CURDS

Battered and fried white cheddar served with a side of ranch. 9

CHICKEN WINGS

Breaded chicken drummies fried and served with choice of dipping sauce. 15

BRUSSELS & BACON

Crispy brussels, bacon, blue cheese and topped with balsamic. 13

FIRECRACKER SHRIMP

Ale battered shrimp fried and served with a side of firecracker sauce. 14

SHAVED PRIME SLIDERS

Sliced Prime Rib, Swiss cheese, au jus, on mini brioche buns. 13

BLACKENED SIRLOIN

Diced and seasoned steak cooked to temp. 16 chicken 14

BRUSCHETTA

Grilled bread topped with fresh mozzarella, Bruschetta pesto tomatoes and balsamic reduction. 11

PARMESAN CRUSTED FRIES

Golden Fries tossed in grated parmesan and chopped rosemary. Served with side of garlic aioli. 8

BURGERS & LIGHTER FARE

Burgers and wraps available with Fries, Sweet Potato Fries, Salad or Soup.

PB&J BURGER

Ground JR Farms Wagyu beef topped with peanut butter, bacon, american cheese, bacon jam, lettuce, tomato on a brioche bun. 14

BOURSIN PATTY MELT

Ground JR Farms Wagyu beef between grilled sourdough with roasted red peppers and creamy garlic cheese spread. 13

AMERICAN BURGER

Wagyu beef, cheddar cheese, lettuce, tomato, pickle, onion. 12

BIRDIE WRAP

BCC Classic! Crispy chicken, lettuce, tomato, bacon, cheese, Dorothy Lynch dressing wrapped in an herb tortilla. 12

CUCUMBER BLT WRAP

Crispy bacon, sliced tomatoes and cucumbers, crisp lettuce topped with creamy ranch in an herb tortilla. 12

SOUTHWEST CHICKEN SALAD

Grilled fajita chicken, mixed greens, pico de gallo, pepperjack cheese, tortilla strips. Served with chile lime ranch. 15

LOADED CAESAR SALAD

Chopped romaine lettuce, HB egg, mushrooms, tomatoes, cucumbers, parmesan, croutons, creamy Caesar dressing. 12
chicken 16 | salmon 18

BEEF SOURCED LOCALLY | JRFARMSINC.COM



SIDES

CREAM CHEESE & CHIVE MASHED POTATO 4

BAKED POTATO 4

FRENCH FRIES/SWEET POTATO FRIES 4

CRISPY HASHBROWNS 4
(toppings +.50)

SEASONAL VEGETABLES 4

SIDE SALAD 3

SOUP 4

BUTTER BROILED STEAKS

Locally sourced and hand cut. Steaks are grilled to temp and topped with garlic-herb butter. Served with choice of starch and seasonal vegetables.

RIBEYE

10oz. 26 | 16oz. 36

NY STRIP

14oz. 36

SIRLOIN

8oz. 24

PRIME RIB

8oz. 26 | 12oz. 32 | 16oz. 38

(available Friday and Saturday evenings)



ENTREES

Served with choice of starch, seasonal vegetables and soup or salad.

CRUSTED WALLEYE

Local caught walleye breaded and grilled until brown topped with lemon butter cream. 24

ROASTED GARLIC & ROSEMARY CHICKEN

Grilled chicken breast topped with mushrooms, tomatoes, and creamy garlic sauce. 22

CEDAR PLANK SALMON

Grilled salmon fillet grilled and finished on hot cedar plank and topped with bruschetta tomatoes and balsamic reduction. 24

PRAWN SCAMPI

Grilled jumbo prawns, spinach, tomato, garlic, scampi sauce. 28

BOURBON GLAZED PORK CHOP

Bone-in pork chop broiled and brushed with molasses bourbon glaze. 24

CRAFTED PASTAS

Served with soup or salad and garlic toast.

CAJUN CHICKEN & SEAFOOD TORTELLINI

Diced chicken, shrimp and crab with roasted red peppers and mushrooms all tossed in a cajun cream sauce. 26

SALMON

Broiled salmon fillet on top of sautéed capers, garlic, sun dried tomato, fresh herbs in a lemon butter cream sauce. 24

CHICKEN & BROCCOLI

Seasoned chicken, broccoli and cheese tortellini tossed in pan alfredo sauce topped with herbs and grated parmesan. 22 (available with red sauce)

PRIME STROGANOFF

Sliced prime rib, caramelized onions, peppers, mushrooms tossed in a creamy beef sauce. 24

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness.

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