



DINNER

STARTERS

- HAND BATTERED PASTURE PRIDE CHEESE CURDS (VE)** 14
ALE BATTERED WISCONSIN CHEESE CURDS SERVED WITH A ZESTY DILL RANCH & VODKA MARINARA
- MEAT & CHEESE BOARD SERVES 2 PEOPLE** 17
ASSORTMENT OF CHEESES, MEATS, & CRACKERS
- ARTICHOKE & 4 CHEESE FONDUE (GF)** 12
SERVED WITH 6 SLICES OF GRILLED ARTISAN BREAD
- FRIED PICKLES (DF, VE, VG)** 12
ALE BATTERED PICKLES SERVED WITH A DILL RANCH SAUCE
- GARLIC BREADSTICKS** 10
6 GARLIC BREADSTICKS SERVED WITH SAGE CREAM & VODKA MARINARA SAUCES

FLATBREADS—HOUSE MADE CRUST

- MARGHERITA (VE)** 16
BASIL OIL, TOMATO, & MOZZARELLA CHEESE TOPPED WITH ARUGULA
- MUSHROOM & ASPARAGUS (VE)** 17
GARLIC INFUSED OLIVE OIL, ROASTED THYME SEASONED MUSHROOMS, ASPARAGUS, SUN-DRIED TOMATOES, FETA & PROVOLONE CHEESES TOPPED WITH CHERRY BALSAMIC REDUCTION
- PULLED PORK** 18
PORK, BBQ SAUCE, GOUDA, CHEDDAR, OIL & VINEGAR COLESLAW

SOUPS & SALADS

- | | SIDE | MEAL |
|--|------|------|
| -CHICKEN WILD RICE (GF) | | 7 |
| HOUSE MADE SOUP WITH SEASONED CHICKEN, VEGETABLES, & MINNESOTA WILD RICE | | |
| -HOUSE SALAD (GF, DF, VE, VG) | 6 | 8 |
| ADD GRILLED CHICKEN | | 4 |
| MIXED GREENS, TOMATO, CUCUMBERS, GARLIC CROUTONS, SHREDDED PARMESAN CHEESE, & CHOICE OF DRESSING | | |
| -BOUNTIFUL SALAD (GF, DF, VE, VG) | | 12 |
| ADD GRILLED CHICKEN | | 4 |
| MIXED GREENS, FETA CHEESE, CRAISINS, CANDIED WALNUTS, & DICED PEARS SERVED WITH A RASPBERRY VINAIGRETTE DRESSING | | |

SIDES

- FRIES (DF, VE, VG)** 4
- MAC-N-CHEESE (GF, VE)** 4
- SEASONED HOUSE CHIPS (DF, VE, VG)** 4
- GARLIC MASHED & GRAVY (GF)** 4
- ROASTED VEGETABLES (GF, DF, VE, VG)** 4

SEASONAL SPECIALS

- PINEAPPLE RICE BOWL (GF, DF, VE, VG)** 24
ADD AGAVE LIME CHICKEN (GF, DF) 28
ADD SESAME CRUSTED TERIYAKI SALMON (GF, DF) 35
RICE, BELL PEPPERS, ONION, & ROASTED VEGETABLES SERVED IN A HALF PINEAPPLE
- MARINATED BEEF SKEWERS* (GF, DF)** 30
MARINATED STEAK, BELL PEPPER, MUSHROOMS, & RED ONION WITH RICE & ROASTED VEGETABLES
- SAGE CREAM PASTA (GF)** 22
ADD CHICKEN (GF) 26
ANGEL HAIR PASTA, SAGE CREAM SAUCE, SPINACH, & MUSHROOMS
- QUINOA SALAD (GF, DF, VE, VG)** 14
ADD WHITE FISH OR CHICKEN 18
MIXED GREENS, APPLE, ORANGE, STRAWBERRY, QUINOA, & A LEMON VINAIGRETTE

ELEVATED CLASSICS

ALL ELEVATED CLASSICS INCLUDE CHOICE OF FRIES OR SEASONED HOUSE CHIPS (SUBSTITUTE SIDE HOUSE SALAD \$2, CUP OF SOUP \$3, OR SUBSTITUTE BURGER PATTY WITH A GRILLED OR FRIED CHICKEN BREAST PATTY OR AN IMPOSSIBLE BURGER PATTY FOR AN ADDITIONAL \$4)

- WE USE CERTIFIED ANGUS BEEF FOR OUR BURGER PATTIES
- CHEESE CHOICES: SWISS, AMERICAN, CHEDDAR, & PROVOLONE
- LETTUCE, TOMATO, ONION & PICKLE OFFERED UPON REQUEST
- THREE RIVERS BURGER* (GF, DF, VE, VG)** 16
ADD CHEESE 1
ADD SAUTÉED MUSHROOMS 1
GRILLED PATTY SERVED ON A TOASTED BUN
- WESTERN BURGER* (GF, DF, VE, VG)** 17
GRILLED PATTY TOPPED WITH SMOKED BACON, CHEDDAR CHEESE, BOURBON BBQ SAUCE, & TOBACCO ONIONS SERVED ON A TOASTED BUN
- THREE RIVERS CLUB (GF, DF)** 16
SMOKED TURKEY BREAST, TOMATO, BACON, AVOCADO, SPRING MIX, CHEDDAR CHEESE, & GARLIC AIOLI ON WHOLE GRAIN BREAD (OR, MAKE IT A WRAP)
- DYNAMITE CHICKEN SANDWICH (GF, DF)** 18
CHICKEN BREAST PREPARED GRILLED OR FRIED TOPPED WITH DYNAMITE SAUCE, BACON, & CHOICE OF CHEESE SERVED ON A TOASTED BUN
- WINGS (DF)** 17
1 LB OF CHICKEN WINGS WITH HOUSE MADE DIPPING SAUCES PARMESAN GARLIC, BOURBON BBQ, DYNAMITE, & BLAZING BUFFALO

ENTRÉES

EACH ENTRÉE BELOW IS SERVED WITH A HOUSE SALAD OR UPGRADE TO A CUP OF SOUP \$3

- PAN-FRIED WALLEYE (GF, DF)** 32
POTATO CRUSTED PAN-FRIED WALLEYE FILET TOPPED WITH AN HERB SHALLOT BUTTER SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED VEGETABLES (MAY HAVE BONES)
- FLAT IRON STEAK* (GF)** 35
SEASONED 8 OZ ALL ANGUS BEEF STEAK GRILLED TO DESIRED TEMPERATURE TOPPED WITH MUSHROOMS & GRAVY SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED VEGETABLES
- BEEF TIPS* (GF)** 30
PAN-SEARED BEEF TIPS WITH BACON, MUSHROOMS, & BEEF JUS SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED VEGETABLES
- SEARED SALMON (GF)** 35
TOPPED WITH A LEMON CAPER SAUCE & SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED VEGETABLES
- SHEPHERD'S PIE (GF)** 20
GROUND BEEF & VEGETABLE MIXTURE TOPPED WITH MASHED POTATOES & BEEF GRAVY WITH CHOICE OF 1 SIDE ITEM
- MAC-N-CHEESE (GF, VE)** 15
ADD SLOW ROASTED PORK 3
CAVATAPPI NOODLES TOSSED WITH A SMOKED GOUDA CHEESE SAUCE & DICED BACON TOPPED WITH TOASTED SEASONED PANKO CRUMBS, & MILD SHREDDED CHEDDAR CHEESE
- LOADED CHICKEN (GF)** 24
GRILLED CHICKEN, MUSHROOMS, BACON, ONION, & SWISS CHEESE WITH CHICKEN GRAVY & SERVED WITH YUKON GOLD GARLIC MASHED POTATOES & ROASTED VEGETABLES
- STUFFED PORTOBELLOS (GF, DF, VE)** 23
2 ROASTED PORTOBELLOS STUFFED WITH SPINACH, TOMATO, ONIONS, PEPPERS, WALNUTS, & FETA - SERVED WITH LEMON EXTRA VIRGIN OLIVE OIL ANGEL HAIR PASTA TOPPED WITH MILD SHREDDED CHEDDAR CHEESE

- FRIDAY NIGHT FISH FRY (GF, DF)** 20
SERVED FRIDAY NIGHT ONLY
CHOOSE EITHER BATTER-FRIED OR BROILED FISH WITH COLESLAW, TARTAR SAUCE, LEMON, & CHOICE OF HOUSE CHIPS OR FRIES

GF = GLUTEN FREE | DF = DAIRY FREE | VE = VEGETARIAN | VG = VEGAN — IF A DESIGNATION IS LISTED IN PARENTHESES NEXT TO ENTRÉE, WE CAN MAKE IT THAT WAY.

ITEMS & PRICES ARE SUBJECT TO CHANGE — A 20% SERVICE CHARGE ADDED TO GROUPS OF 8 OR MORE

*CONSUMING RAW OR UNCOOKED MEATS, POULTRIES, SEAFOOD, SHELL FISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESSES

PROUDLY USING
locally grown produce

