

# *Appetizers*

## **Artichoke Gratin**

*A creamy spread of spinach, artichokes and cheeses served with crostini. \$8.00*

## **Walleye Bites**

*Strips of walleye dipped in seasoned flour and fried golden.  
Served with Aioli sauce. \$10.00*

## **Smoked Chicken Quesadilla**

*Minnesota range hens and three cheeses folded together in a crisp herbed tortilla. \$10.00*

## **Bruschetta for Two**

*Delicious Roma tomatoes, olive relish, basil pesto and assorted cheeses.  
Served with ciabatta bread. \$18.50*

## **Gravlox**

*House cured Norwegian Salmon served with a potato cake. \$10.00*

## **Chicken Wings**

*Buffalo, BBQ, or Seasoned. \$10.00*

# *Side Salads*

**House dressings: French, Blue Cheese, Ranch, Thousand Island, Orange Cilantro Vinaigrette, Sweet Chili Vinaigrette and Raspberry Vinaigrette.**

## **House Salad**

*Field greens topped with ripe tomato, cucumber and  
choice of house made dressing. \$4.00*

## **Caesar Salad**

*Our version of the traditional classic. Served with or without anchovies. \$4.00*

# *Homemade Soups*

## **North Shore Wild Rice Fish Chowder**

*Cup \$4.50 Bowl \$6.00*

## **Soup du Jour**

*Cup \$4.00 Bowl \$5.00*

**Please tell your server if you or a member of your party suffers from food allergies.**

# *Casual Fare*

## **Whitefish Cakes**

*Lake Superior Whitefish, fresh herbs, and golden potatoes make up these delicious cakes.  
Served atop Green Goddess dressing with fresh vegetables. \$17.00*

## **Kamloops Burger**

*A half pound ground chuck patty, broiled and served with lettuce, tomato and pickle.  
Served with steak fries. \$10.00*

## **Steak Sandwich**

*A ten-ounce New York Strip steak broiled to your liking, topped with sautéed onions and mushrooms. Served over toasted rye with Yukon Gold chips. \$17.00*

## **BBQ Pork Ribs**

*Seared with Kamloops special rub seasoning and then slow roasted.  
Served with steak fries. \$18.50*

## **Chicken Pot Pie**

*Minnesota free-range chicken simmered with fresh vegetables  
and baked in a flaky pastry crust. \$16.50*

## **Fisherman's Shore Lunch**

*Ale battered walleye on a grilled ciabatti roll with Aioli sauce.  
Served with Yukon Gold chips. \$12.00*

## **Milanese Torte**

*A five-layer torte of roasted vegetables and cheeses in a pastry crust.  
Topped with tomato basil sauce and served with fresh vegetables. \$17.00*

**Please tell your server if you or a member of your party suffers from food allergies.**

# *Fall Favorites*

We serve fresh vegetables and fresh hearth baked breads along with the finest extra virgin olive oil with our entrees.

Butter, margarine and balsamic vinegar are also available.

## **Smoked Duck Fettuccini**

*House smoked duck tossed with fresh fettuccini in a smoky cream sauce with caramelized onion, mushrooms and sun dried tomatoes. \$17.00*

## **Steak and Ravioli**

*A ten-ounce New York Strip steak broiled to order. Accompanied by spinach and gorgonzola ravioli in a walnut cream sauce. \$26.50*

## **Northwoods Walleye**

*A seven-ounce fillet prepared pan-fried or oven broiled.  
Served with wild rice pilaf. \$21.00*

## **Butternut Squash Ravioli**

*Egg pasta filled with creamy squash and topped with tomato ragout and smoked Gouda cheese. \$18.50*

## **Bourbon Peppercorn Steak**

*A hand cut twelve-ounce choice rib-eye steak broiled to your liking.  
This jewel is topped with our "Jim Beam" Bourbon peppercorn sauce  
and is served with hash browned potatoes. \$27.00*

## **Salmon Manicotti**

*Fresh pasta sheets filled with a mixture of cured salmon, fresh peppers and creamy cheeses. Topped with a pesto cream sauce. \$17.00*

## **Smoked Pork Chops**

*Two six-ounce chops broiled and topped with apple butter.  
Served with a slice of potato cake. \$18.00*

**Please tell your server if you or a member of your party suffers from food allergies.**

# *Kamloops Dessert Specialties*

**All desserts are made fresh in our kitchen.**

## **Death by Chocolate**

*A chocolate lover's dream! A flourless torte with chocolate ice cream and chocolate sauce. \$7.00*

## **Apple Walnut Pie**

*Crisp Granny Smith apples, raisins and walnuts baked in a flaky crust. \$5.50*

## **White Chocolate Cheesecake**

*Velvety vanilla cheesecake topped with a raspberry coulis. \$6.50*

## **Chocolate Crème Brulee**

*Creamy chocolate custard glazed with sugar and served with Amaretto cookies. \$7.00*

# *Small Treats*

## **Mini Cone**

*Fresh waffle cone filled with today's fresh gelato creation. \$1.25*

## **Mini Death by Chocolate**

*Just the right size for a taste or two! \$1.25*

## **White Chocolate Truffles**

*Two hand rolled truffles. \$2.00*

## **Dessert Platter**

*Two mini cones, two mini death by chocolate, two hand rolled truffles. \$6.00*

# *Ice Cream Drinks*

**\$6.75**

**Blueberry Bliss, Brandy Alexander, Golden Cadillac, Grasshopper  
Pink Squirrel, Pumpkin Pie, Mudslide**

*We also offer non-alcoholic varieties.*

# *Beverages*

**\$2.00**

## **Piping Hot**

*Gourmet dark roasted Sumatra Coffee*

*Herbal, Green or Black Tea*

*Hot Chocolate*

## **Cold & Refreshing**

*Soda, Lemonade*

*Iced Tea, Skim, or 2% Milk*

**Please tell your server if you or a member of your party suffers from food allergies.**