

HIGH LIMIT

MENU

STARTERS

SHRIMP COCKTAIL | 15

WHITE CHEDDAR CHEESE CURDS | 11

Bacon Ranch Dressing

NACHO PLATTER | 13

Tortilla Chips, Seasoned Beef, Cheddar Cheese, Chihuahua Cheese, Tomatoes, Onions, Black Olives, Jalapeños, Salsa, Guacamole and Sour Cream

CATFISH FINGERS | 14

Fresh Breaded Catfish, Cajun Rémoulade and Lemon

SMOKED CHICKEN QUESADILLA | 13

Smoked Chicken, Mushrooms, Poblano Peppers, Avocado Aioli, Lime Crema, Chihuahua Cheese, Cotija Cheese and Hot or Mild Salsa

CHICKEN WINGS | 14

Choice of Dry Rubbed, BBQ, Buffalo or Teriyaki Sauce with Celery Sticks and Bleu Cheese Dressing

WARM SPINACH ARTICHOKE DIP | 11

Creamy Béchamel Sauce, Garlic, Herbs and Crostini

SOUPS AND SALADS

Choice of Dressings: Ranch, Light Ranch, French, Light French, Italian, Light Italian, Bleu Cheese, Thousand Island, Red Wine Vinaigrette, Caesar or Oil and Vinegar • Served with a Freshly Baked White or Wheat Roll

SOUP

CUP | 6 • BOWL | 8

Signature Wild Rice, Vegetable Beef or Soup du Jour

HOUSE SALAD | 7

Romaine, Mixed Greens, Tomatoes, Cucumbers, Carrots, Red Onions, Green Beans, Croutons and Choice of Dressing
Add Grilled Chicken for 7

TACO SALAD | 14

Crispy Tortilla Bowl, Seasoned Ground Beef, Cheddar Cheese, Onions, Black Olives, Tomatoes, Salsa and Sour Cream

STEAK SALAD | 19

Arugula, Romaine, Bleu Cheese, Tomato, Whole Mustard Vinaigrette, Crispy Onion Strings

CAESAR SALAD | 9

Romaine, Parmesan Cheese, Croutons and Creamy Parmesan Dressing
Add Grilled Chicken for 7

ROASTED RED & YELLOW

BEET SALAD | 10

Romaine, Arugula, Candied Walnuts, Grapefruit and Orange Segment, Pickled Red Onion, Bleu Cheese, Citrus Vinaigrette
Add Grilled Chicken for 7

CITRUS SALMON SALAD | 18

5 oz Herb Seared Salmon, Radish, Fingerling Potatoes, Grapefruit and Orange Segments and Citrus Vinaigrette

BREAKFAST

BUILD YOUR OWN OMELET | 10

Includes One Topping. All Omelets Served with Hash Browns and Toast.
Substitute Fresh Fruit for Hash Browns for 3

TWO TOPPING OMELET | 12

Additional toppings • 1 each

THE MINNEHAHA | 12

Two Eggs any Style, Choice of Bacon, Sausage Links or Ham Steak, Hash Browns and Toast

AMERICAN SKILLET | 14

American Fries, Onions, Peppers, Flank Steak, Bacon, Two Eggs Any Style, Beef Gravy, Chimichurri

CHIVE & CHEDDAR BISCUITS, SAUSAGE GRAVY | 14

Two Chive & Cheddar Cheese Buttermilk Biscuits, Creamy Sausage Gravy, Two Eggs Any Style

SEASONAL FRUIT CUP | 6 • BOWL | 8

Available Toppings: Swiss Cheese, Cheddar Cheese, Ham, Bacon, Sausage, Bell Peppers, Onions, Tomatoes and Asparagus

BURGERS AND SANDWICHES

Served with choice of French Fries, Kettle Chips or Coleslaw

Ask your server for gluten free options.

100% ANGUS BEEF BURGER | 14

Lettuce, Tomato and Red Onion

Add Cheese for 1 • Add Bacon and Mushrooms for 2 each

BIG MOUTH BURGER | 18

Two Patties, American Cheese, Swiss Cheese, Bacon, Lettuce, Tomato and Crispy Onion Strings

SPICY BURGER | 15

1/3 Pound Burger, Fresh Jalapeños, Pepperjack Cheese, Peppered Bacon, Sriracha Aioli

CLUBHOUSE | 13

Turkey, Ham, Bacon, Tomato, Lettuce and Mayonnaise

REUBEN | 15

Pumpernickel, Smoked Pastrami, Sauerkraut, Swiss Cheese and House Sauce

BUTTERMILK FRIED CHICKEN SANDWICH | 15

Watercress, Dill Pickles, Honey and Sriracha Mayonnaise

BEYOND BURGER | 14

Vegan Burger Patty, House Spices, Crushed Avocado, Watercress, Tomato and Red Onion

CAFÉ GRILLED CHEESE | 13

Cheddar Sourdough Bread, Smoked Cheddar Cheese, American Cheese, Pepper Jack Cheese, Grilled Tomato and Onion

13 HOUR SMOKY PULLED PORK SANDWICH | 15

House-Made Pretzel Bun, Honey Chipotle BBQ Sauce and Celeriac Apple Fennel Slaw

MUFFULETTA | 15

Layers of Mortadella, Ham, Salami, Swiss and Provolone Cheese and Giardiniera Pesto Aioli

CHICKEN SALAD CROISSANT | 14

Tender Chicken, Honey, Mustard and Dill

DESSERTS

ICE CREAM

Single Scoop | 4 • Double Scoop | 6

Vanilla, Chocolate, Strawberry or Butter Pecan

Add toppings 4

ENTRÉES

HOT TURKEY SANDWICH | 17

Open-Faced on Wild Rice Bread, Sage Stuffing, Turkey Gravy, Mashed Potatoes and Cranberries

HOT BEEF SANDWICH | 17

Open-Faced on Cheddar Sourdough Bread, Sage Stuffing, Beef Gravy, Mashed Potatoes and Horseradish Sauce

BRICK CHICKEN AND FRITES | 16

Flat Seared ½ Chicken, Grilled Lemon, Green Salad, French Fries

NEW YORK STRIP STEAK | 22

Baked Potato, Vegetable du Jour and Herb Butter

SHRIMP PLATTER | 18

Breaded Shrimp, French Fries, Coleslaw and Cocktail Sauce or Tartar Sauce

WILD RICE & QUINOA BOWL | 13

Herbs, Tomatoes, Peppers, Roasted Mushrooms, Blueberries, Sunflower Seeds, Mustard Greens, Watercress and Citrus Vinaigrette

Add Grilled Chicken for 7 • Add Herb Seared Salmon for 9

ADULT MAC & CHEESE | 16

Cavatappi Pasta in Cheddar Cheese Sauce, tossed with White Cheddar, Green Onion and Pulled Pork or Grilled Chicken Breast

SMOKED PORK SPARE RIBS | 19

One-Third Rack Pork Spare Ribs, Smoky Honey Chipotle BBQ Sauce, French Fries, Slaw and Pickled Vegetables

CHICKEN TINGA TOSTADAS | 14

Stewed Chicken in Onion, Garlic, Chipotle Peppers and Tomato over Crisp Tortillas with Lettuce, Cotija and Chihuahua Cheese, Lime Crema, Refried Black Beans and Cilantro Citrus Rice

MEATBALL DIP | 19

12 oz Italian Meatball, Marinara Sauce, Mozzarella Cheese, Garlic Batard, Basil

NEW YORK CHEESECAKE | 6

Choice of Hot Fudge, Strawberry, Caramel or Chocolate Topping

CARROT CAKE | 6

Layers of Sweet Cream Cheese Frosting Coated with Chopped Walnuts

