

APPETIZERS

★ **BULL BITES™** - Our signature blackened tenderloin tips; served with béarnaise sauce and horseradish cream sauce - 12.95

TRIPLE DIPS - Corn tortilla chips with house-made salsa, guacamole and jalapeño cheddar dip - 9.95

MATADOR TAQUITOS - Hand-rolled flour tortillas stuffed with chicken tingas and pepper jack cheese; served with salsa and queso fundido - 9.95

CHIPOTLE CHICKEN QUESADILLA - Spicy chicken tingas and pepper jack cheese; served with the traditional fixings - 11.95

BUFFALO WINGS - Baked then flash-fried and finished with our house-made buffalo sauce; served with bleu cheese dressing and celery sticks - 10.95

WALLEYE FINGERS - Hand-breaded in Shore Lunch; served with our house-made tartar sauce - 12.95

FLATBREADS

FOUR CHEESE - We provide the canvas with mozzarella, provolone, asiago and parmesan cheese; you provide the creation - 8.95 additional toppings - .95

★ **THREE SAUSAGE** - Andouille, chorizo and Italian sausages with wild mushrooms - 12.95

BELLA ROMA - Artichoke hearts, spinach, roma tomatoes and parmesan - 10.95

JALAPEÑO POPPER - Seasoned cream cheese base; topped with chopped jalapeño peppers, hickory-smoked bacon, Pico de Gallo, our four cheese blend and cilantro sour cream - 10.95

★ **BBQ CHICKEN** - Hand-pulled rotisserie chicken and red onions; finished with our four cheese blend and fresh cilantro - 10.95

SOUP & SALADS

*Add chicken, walleye, salmon or sirloin - 4.95

SOUP OF THE DAY - Made fresh daily - cup 4.95 bowl 6.95

★ **TORTILLA SOUP** - Best in the Twin Cities - cup 4.95 bowl 6.95

CHICKEN & WHITE BEAN CHILI - Rotisserie chicken, green chilis and Monterrey jack cheese - cup 4.95 bowl 6.95

BONFIRE CHOPPED - A little bit of everything goes into this one; finished with our herbed-mustard vinaigrette - half 7.95 full 11.95

CAESAR* - Romaine lettuce tossed with our signature dressing; finished with house-made croutons and shredded parmesan half 6.95 full 9.95

HOUSE* - Crisp iceberg and romaine lettuce topped with garden fresh vegetables; served with your choice of dressing half 5.95 full 8.95

★ **HAND-CRAFTED TACO SALAD** - Shredded iceberg lettuce mixed with Pico de Gallo, cheddar cheese, sliced black olives, jalapeño peppers, chopped cilantro and habanero cheese sauce; served with your choice of spicy chicken tingas or seasoned ground beef - 12.95

BLACKENED WALLEYE - Delicate spring mix lettuce tossed with sweet white balsamic-maple vinaigrette; topped with a spicy walleye fillet - 13.95

SOUTHWESTERN ITEMS

Served with Spanish rice, burracho beans and the traditional fixings

FAJITAS - Served on a bed of sautéed sweet bell peppers and onions

Chicken - 15.95

Sirloin - Angus beef - 16.95

Blackened Walleye - 18.95

Chicken & Sirloin Combo - 16.95

★ **BAJA BURRITO** - Stuffed with peppers, onions, Spanish rice, cheddar and Monterrey jack cheese and Pico de Gallo; choice of spicy chicken tingas or seasoned ground beef - 14.95

WALLEYE TACOS - Crispy fried walleye, chipotle aioli and shredded lettuce stuffed in three grilled flour tortillas; finished with Pico de Gallo and chopped cilantro - 17.95

CHIMICHANGA - Our famous deep-fried burrito with chili con queso; choice of spicy chicken tingas or seasoned ground beef - 14.95

CHICKEN ENCHILADAS - Corn tortillas rolled with spicy chicken tingas; topped with your choice of red chili sauce or salsa verde - 14.95

GRILLED MEATS & ENTRÉES

Served with our famous green beans and choice of buttermilk-bacon smashed potatoes, loaded baked, Spanish rice, marinated cheesy hash browns or fries. Add a side House or Caesar salad - 4.95

SIRLOIN - 8 oz top cut Angus grilled to your liking; finished with our signature steak butter - 19.95

BBQ BEEF BRISKET - Slow-smoked and basted with our tangy BBQ sauce; served with house-made coleslaw - 18.95

DRUNK & DIRTY SIRLOIN - 8 oz grilled Angus in a bourbon marinade - 19.95

LAND & LAKE - Drunk and Dirty sirloin and walleye fillet - 28.95

HICKORY GRILL - Half rack of our famous St. Louis style ribs and quarter beer can chicken - 22.95

★ **AXEL'S PAN-FRIED WALLEYE** - #1 seller of walleye in Minnesota; topped with toasted almonds - 25.95

GRILLED SALMON - Wild caught Alaskan Sockeye salmon grilled over open flames; finished with our smoky red onion glaze - 22.95

BEER CAN ROTISSERIE CHICKEN - Mesquite seasoned then roasted over open flames to lock in the juices quarter - 12.95 half - 16.95

SMOKED ST. LOUIS STYLE RIBS - Slow-smoked for hours then finished on our grill; basted with our tangy BBQ sauce - 24.95

BURGERS

Choice of fries, fresh fruit or coleslaw

Choose any of the following styles of sandwiches and choice of meat to create your own masterpiece.

8 oz hormone-free chicken breast - 10.95

1/2 pound premium grade Angus beef burger - 11.95

★ **BONFIRE CLASSIC** - Smoked ham, mushrooms, roasted red peppers and Swiss cheese with chipotle mayo

BACON BLEU - Chopped hickory-smoked bacon and bleu cheese dressing

THE SUNRISE - Melted cheddar and cream cheese topped with thick-sliced hickory-smoked bacon and a fried egg; finished with rich Hollandaise sauce

GOURMET PATTY MELT - Sautéed sweet red onions and wild mushrooms teamed up with Swiss and cheddar cheese; served on griddled marble rye

HICKORY STYLE - BBQ sauce, melted cheddar cheese and onion haystacks

SANDWICHES

Choice of fries, fresh fruit or coleslaw

ARIZONA CHICKEN WRAP - Fajita-style chicken rolled in an herbed-garlic tortilla with crisp lettuce, fresh avocado, black olives, cheddar, Pico de Gallo and chipotle ranch - 10.95

CHICKEN CLUB - Grilled chicken, hickory-smoked bacon and melted Swiss; served with lettuce, tomato and mayonnaise - 10.95

TEXAS PULLED PORK - Smoked pork, onion haystacks and tangy house-made BBQ sauce - 11.95

REUBEN - Shaved corned beef, sauerkraut, Swiss and 1000 Island; served on griddled marble rye - 10.95

★ **WALLEYE** - Beer-battered; served with lettuce and tomato on a toasted hoagie roll - 14.95

PRIME RIB FRENCH DIP - Slow-roasted and topped with melted provolone; served au jus and with creamy horseradish sauce - 12.95

★ Signature items