

Fire-roasted recipes, hickory-grilled meats, wood-fired pizzas-all prepared in our scratch kitchen using nothing but the finest and freshest ingredients. This allows us to offer you healthier options and more distinctive flavors. Excellence is not a one-time effort. It's a way of life.

APPETIZERS

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

FIRE-ROASTED JALAPEÑO PEPPERS – Hand-stuffed with cream cheese, Pico de Gallo and shrimp; topped with hickory-smoked bacon – 7.95

SOUPS & SALADS

*Add shrimp, chicken, walleye, salmon or sirloin – 4

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

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

SOUP & SALAD – House, classic Caesar or Bonfire Chopped – 8.95

HOUSE* – Crisp iceberg and romaine lettuce topped with garden fresh vegetables; served with your choice of dressing half – 5.95 full – 7.95

ASIAN CHICKEN SALAD – Crisp lettuce mixed with carrots, red bell peppers, shredded cabbage, jicama and house-made orange-ginger dressing; served with rotisserie chicken, mandarin oranges and toasted almonds – 10.95

CAESAR* – Crisp romaine tossed in our signature dressing; finished with shredded Parmesan cheese half – 6.95 full – 8.95

★ **BONFIRE CHOPPED** – A little bit of everything goes into this one; finished with our herbed-mustard vinaigrette half – 7.95 full – 10.95

BLACKENED WALLEYE – Delicate spring mix lettuce tossed with our sweet white balsamic-maple vinaigrette; finished with a spicy walleye fillet – 12.95

Dressing Choices: French, honey mustard, Bleu cheese, basil balsamic, chipotle ranch, buttermilk ranch, herbed-mustard vinaigrette, white balsamic-maple vinaigrette, citrus-mustard vinaigrette, red wine vinegar & oil, Italian, and fat-free raspberry vinaigrette

WOOD-GRILLED MEATS & ENTRÉES

Served with steamed green beans or broccoli and choice of buttermilk-bacon smashed potatoes, loaded baked, wild rice pilaf or cheesy hash browns. Add a House or Caesar salad – 3.95

★ **BACON WRAPPED MEDALLIONS** – Two fire-grilled 4oz beef medallions wrapped in hickory-smoked bacon; served with your choice of simply seasoned or our wild mushroom bleu sauce – 22.95

GRILLED SALMON – Wild caught Alaskan Sockeye grilled over hickory coals; finished with our smoky red onion glaze – 19.95

BLACKENED GROUPEL* – Heavily spiced Florida grouper served on a bed of red beans & rice; finished with our fresh mango salsa – 18.95

LAND & LAKE – Hickory-grilled sirloin teamed up with a walleye fillet; blackened or broiled – 26.95

SLOW-ROASTED HERB CRUSTED PRIME RIB
Limited availability – 10 oz – 19.95 16 oz – 24.95

FILET – 8 oz center-cut tenderloin cooked to perfection on our wood-fire grill; finished with our signature steak butter – 28.95

AXEL'S WALLEYE – #1 seller of walleye in Minnesota; your choice of blackened or broiled – 23.95

HAND-CUT RIBEYE – 14 oz flavor-filled, mouth-watering classic – 24.95

BAYOU PORK CHOP – Cajun seasoned pork rib chop served with fire-roasted Fuji apples – 18.95

MAHI TACOS* – Three grilled corn tortillas stuffed with seared Mahi Mahi, chipotle aioli and our fresh mango salsa; served with Spanish rice – 15.95

SIRLOIN – 8 oz top cut Angus beef grilled to your liking; finished with our signature steak butter – 18.95

BUN-LESS BURGERS

Choice of steamed green beans, broccoli, fresh fruit or coleslaw
Choose any of the following styles and choice of meat to create your own masterpiece.

8 oz hormone-free chicken breast – 9.95

1/2 pound premium grade Angus beef burger – 10.95

★ **BONFIRE CLASSIC** – Smoked ham, sautéed mushrooms, roasted red peppers and Swiss with chipotle mayonnaise

BACON BLEU – Seasoned with our signature blend of spices; finished with chopped hickory-smoked bacon and bleu cheese dressing

COWBOY – Cheddar cheese, guacamole, hickory-smoked bacon, Pico de Gallo and chipotle mayo

HABANERO – Our fajita-seasoned blend combined with sautéed jalapeño peppers, pepper jack cheese and chipotle mayo

SOUTHWESTERN ITEMS

Served with Spanish rice and all the traditional fixings

FAJITAS – Served on a bed of sautéed sweet bell peppers and onions with grilled corn tortillas

Chicken – 14.95

Sirloin – Angus beef – 15.95

Blackened Walleye – 17.95

CHICKEN ENCHILADAS – Hand-rolled corn tortillas filled with spicy chicken tingas combined with cheddar and Monterrey jack cheese; topped with your choice of red chili sauce or salsa verde – 13.95

★ Signature items

We offer gluten free items, but our kitchen is not a gluten free environment.