

APPETIZERS

Walleye Cakes [VG, GF] 18

Walleye, roasted red peppers, jalapeños, and balsamic glaze, served with tartar.

Smoked Chicken Wings [GF] 21

Dry-rubbed, house-smoked, and fried crispy, it is tossed in your choice of sauce: buffalo, BBQ, sweet Thai chili, or Nashville hot. It is served with ranch or blue cheese.

Cheese Curds [V] 15

Served with chipotle ranch.

Crispy Brussels [VG, GF] 15

Crispy fried Brussels sprouts, Caribou Cream Maple Syrup, lime juice and sriracha.

Frickles [V] 15

Breaded and fried pickle spears, served with ranch.

Classic Nachos [V, GF] 19

Tortilla chips topped with cheddar jack cheese, jalapeños, green onion, and tomato. Served with seasoned sour cream, salsa and guacamole.

Add Pulled Pork or Smoked Chicken for 6

Bruschetta [V] 15

Tomatoes marinated in extra virgin olive oil, basil and garlic, served with fresh mozzarella and toasted baguette.

Artichoke Dip [V] 18

Roasted creamy spinach and artichoke dip, Parmesan cheese, warm pita.

SOUP & SALAD

Add pulled pork, smoked chicken, or grilled chicken to any salad for 6

Soup of the Day 8/11

Moguls' Chicken Wild Rice Soup 8/11

House Salad [V, GF] 8/12

Arcadian greens, shredded carrots, grape tomatoes, cucumbers, croutons, and shredded cheddar jack.

Southern Fried Chicken Salad 20

Crisp romaine, garlic and thyme, crispy chicken breast, grape tomatoes, bell peppers, crispy fried onions, and chipotle ranch.

Greek Quinoa Salad [V] 17

Arcadian greens, tri-colored quinoa, grape tomatoes, cucumbers, feta, Kalamata olives, bell peppers, Greek vinaigrette.

Caesar Salad 9/13

Crisp romaine dressed in a Tuscan Caesar dressing topped with croutons and Parmesan cheese.

FLATBREADS

Dill Pickle 17

Garlic ranch, mozzarella cheese, dill pickles, bacon and topped with chipotle ranch.

Margherita [V] 17

Basil pesto, marinated tomatoes, mozzarella, and balsamic glaze.

BBQ Hawaiian 17

Red sauce, smoked ham, pineapple, mozzarella, sweet maple bbq sauce.

Classic Pepperoni 18

Red sauce, cup and char pepperoni, roasted red peppers, mozzarella cheese.

V = Vegetarian VG = Vegan GF = Gluten Free

A 20% gratuity may be added for groups of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness..

HANDHELDS

Served with fries, coleslaw, or fruit. Gluten free bun available upon request. Upgrade to soup or salad 2.

BBQ Stack 19

Choice of pulled pork or smoked chicken. Topped with coleslaw, pickled onions, and your choice of sweet maple bbq sauce or alabama white bbq sauce.

Bacon Cheeseburger 20

Fresh ground half-pound burger patty, smoked bacon and aged cheddar.

Sub plant-based Beyond Burger 2

Nashville Chicken Sandwich 20

Crispy fried chicken, Nashville hot sauce, lettuce, tomato, onion and Swiss cheese.

Walleye Po' Boy 21

Fried Parmesan encrusted walleye, lettuce, tomato, house tartar, toasted hoagie.

Tenderloin Philly 21

House smoked, thinly sliced beef tenderloin, swiss cheese, caramelized onion, bell peppers, garlic aioli, toasted hoagie. Served with creamy horseradish.

Cranberry BLT 19

Smoked bacon, tomato, lettuce, cranberry aioli, cranberry wild rice bread.

Portabella & Fig [V] 18

Balsamic marinated portabella mushroom, bell pepper, red onion, fig jam, aioli, and goat cheese.

PLATTERS

Served with cornbread, coleslaw, and battered fries. Upgrade any side to soup or salad for \$2.

Moguls' Rib Platter half 32/full 43

House-smoked St. Louis style ribs glazed with maple bbq sauce.

Walleye Platter 35

House-battered Parmesan encrusted walleye filet served with house-made tartar.

ENTREES

Served after 5 pm. Upgrade any side to soup or salad for \$2.

Smoked Sliced Tenderloin [GF] 42

House-smoked beef tenderloin, served medium rare, mashed potatoes, veg du jour, creamy horseradish, rosemary au jus.

Chicken Dinner 31

Honey battered fried chicken, mashed potatoes, country style chicken gravy and veg du jour.

Mushroom Ravioli [GF] 31

Wild mushroom and porcini stuffed ravioli, roasted red peppers, pesto cream sauce. Topped with Parmesan and served with garlic toast.

Swedish Meatballs 31

House-made Swedish meatballs, mashed potatoes, mushroom gravy and veg du jour. Served with lingonberry sauce.

Cedar Plank Salmon [GF] 38

Roasted on cedar planks, bourbon mustard glaze, pickled onions, Parmesan risotto, veg du jour.

Osso Bucco 36

Osso bucco pork shank, Parmesan risotto, demi-glace and veg du jour.

SIDES

White Cheddar Mac 'n Cheese 8

Cornbread 6

Cup of Fruit 6

Veg du Jour 6

Coleslaw 6

Battered Fries 8

Served with pomme frite aioli.