

LEDGE ROCK GRILLE™

APPS & FLATBREADS

- TRUFFLE FRIES** prosemary, truffle oil, parmesan | 13
- WALLEYE CAKES** pan seared crispy cakes, tangy citrus aioli | 15
- CRISPY BUFFALO BRUSSELS (VR)** buffalo sauce, smoked bacon lardons, creamy blue cheese, green onion | 12
- DEVEILED EGGS** dill capers, sweet drop peppers, red pepper, bacon, green onion | 14
- MARGHERITA (V)** roasted tomato, fontina, balsamic glaze, fresh basil | 16
Add shrimp, chicken, or pork belly | 9
- MEAT LOVERS** marinara, fontina cheese, pepperoni, Italian sausage, crispy prosciutto | 19
- FIG & PROSCIUTTO (VR)** fig jam, arugula, goat cheese, crispy prosciutto, balsamic glaze | 19

SOUPS & SALADS

*Add grilled chicken breast, grilled shrimp, or grilled salmon | 9
grilled sirloin steak | 18*

- CREAMY SMOKED CHICKEN WILD RICE (GF)** | 7/10
- SOUP DU JOUR** | 7/10
- LEDGE ROCK SALAD (V/DFR/GFR/VGR)** mixed greens, tomato, red onion, fresh herbs, shaved parmesan, herb crostini, sherry vinaigrette | 9/14
- CAESAR SALAD (GFR/V)** romaine, creamy caesar dressing, pepperoncinis, sweet drop peppers, herb crostini, shaved parmesan | 9/14
- PORK BELLY COBB (DFR/GFR)** crispy bourbon maple glazed pork belly, turkey breast, romaine lettuce, red onion, tomato, cheddar cheese, hard boiled eggs, herb crostini, smoky bacon ranch | 20

HAND HELDS

Served with chips, upgrade to beer battered fries, soup, salad, fruit | 2

- PORTABELLA & FIG (GFR/V/VGR)** marinated portabella, goat cheese, mixed greens, caramelized onions, fig jam, garlic aioli, ciabatta | 18
- LARSMONT BURGER (DFR/GFR/VFR)** ground chuck, bacon onion jam, pickle slices, lingonberry ketchup, brioche bun | 19
- STEAK SANDWICH (DFR/GFR)** sauteed mushrooms, crispy onion rings, garlic aioli, toasted ciabatta | 20

GRILL

- NY STRIP 14oz** | 58
- RIBEYE 14oz** | 57
- ANGUS BEEF FILET 8oz** | 56
- ANGUS CHOICE BASEBALL SIRLOIN 6oz** | 36
- All steaks served with mushroom risotto & market vegetable, topped with sherry cream sauce

ENHANCE

- GRILLED SHRIMP** | 9
- LOBSTER TAIL** | 16
- SAUTEED SHERRY MUSHROOMS** | 5
- CARAMELIZED ONIONS** | 5

HOUSE SPECIALTIES

- APPLE BRIE CHICKEN** bone-in chicken breast stuffed with apples, walnuts, dried cranberries & brie cheese, crispy Brussels, mashed potatoes, sherry cream | 29
- CEDAR PLANK SALMON (DFR/GF)** maple, honey, caraway & mustard glaze, msrket vegetable, mashed potatoes | 32
- PARMESAN CRUSTED WALLEYE (GFR)** roasted wild rice polenta, market vegetable, citrus beurre blanc | 35
- RICE BOWL (GFR/V/VGR)** wild rice, corn, broccolini, asparagus, crispy brussels, roasted cauliflower, squash | 23
Add grilled chicken breast, grilled shrimp, or grilled salmon | 9
- SWEDISH MEATBALLS(GFR)** Swedish gravy, creamy mashed potatoes, mushrooms, lingonberry jam | 30

PASTA

*Add grilled chicken breast, grilled shrimp, or grilled salmon | 9
lobster | 16 grilled sirloin steak | 18*

- SHERRY CREAM MUSHROOM PAPPARDELLE** mushrooms, onions, and asparagus tips tossed in a sherry cream sauce, served over pappardelle | 28
Pairs well with Steak or Lobster
- CHICKEN CHORIZO PENNE** chicken, chorizo, onion, and bacon sauteed and deglazed with sambuca, finished with creamy stock, tossed with penne | 28

FOR THE TABLE

- MASHED POTATOES** | 10
- ROASTED WILD RICE POLENTA** | 10
- ASPARAGUS** | 10
- CHARRED BROCCOLINI** | 10