# **SHAREABLES**

#### **COLOSSAL ONION RINGS**

buttermilk ranch \$8

### LOADED TOTS

cheddar, bacon, cajun ranch sauce, green onion \$12

## CHEESE CURDS

tomato jam, buttermilk ranch \$10

### WINGS

choice of: dry rub, buffalo or whiskey glazed served with: ranch or blue cheese \$16

## **CAJUN STEAK BITES\***

whiskey glaze, horseradish cream \$17

### SHRIMP COCKTAIL

cocktail sauce, lemon \$16

### PESTO CHICKEN FLATBREAD

mozzarella, aioli, balsamic glaze, red onion \$13

#### MUSHROOM FLATBREAD

boursin, rosemary, sherry aioli \$13

# **SOUPS & SALADS**

#### CHICKEN NOODLE SOUP

cup - \$6 | bowl - \$9

### WILD RICE SOUP

cup - \$6 | bowl - \$9

#### **MIXED GREENS**

carrot, cucumber, onion, tomato \$6

## CAESAR\*

hearts of romaine, croutons, parmesan side - \$6 | full - \$13

add grilled chicken \$3 | add salmon, shrimp or steak \$5

## **WEDGE**

iceberg, tomato, bacon, amablu, choice of dressing \$8

### **FARMER'S MARKET**

rotisserie chicken, butternut squash, apples, dried cranberries, amablu, candied walnut, aged sherry vinaigrette \$16



# **WOOD FIRED MEATS**

accompained with seasonal vegetables and choice of starch: autumn rice, mashed potatoes, baked potato or daily potato all steaks served with herbed butter

## RIBEYE\*

14oz - \$42

# CENTERCUT FILET\*

6oz - \$40

## PRIME SIRLOIN\*

6oz - \$24 | 9oz - \$30

# PORTERHOUSE\*

20oz - \$41

## BONE-IN DUROC PORK CHOP

whiskey glazed 12oz - \$22

# **ROTISSERIE CHICKEN**

\$20

#### STEAK ADDITIONS

caramelized onions, blue cheese or whiskey glaze \$2 each onion rings, sauteed mushrooms \$4 each

# MAINS

## SALMON

seasonal vegetables and starch choice \$26

# WALLEYE

seasonal vegetables and starch choice \$30

## **FISH AND CHIPS**

cole slaw, french fries \$18

## **POT PIE**

homemade, rotisserie chicken \$16

### **CHICKEN TENDERS**

cole slaw, french fries, honey mustard \$18

#### CHICKEN FETTUCCINI

mushrooms, spinach, garlic-thyme cream \$22

## **BRAISED PORK SHANK**

mashed potato, roasted root vegetables, brandy veloute \$35

# SKEWER OF THE DAY

seasonal accompaniments

# SIDES

MASHED POTATOES \$6
AUTUMN RICE \$6

**BAKED POTATO** \$6

ASPARAGUS \$8

MAC N CHEESE \$8

LOADED BAKER \$8

### KENDALLSTC.COM

# HANDHELDS

choice of french fries, tots, fruit, kettle chips or cole slaw

#### **TAVERN BURGER\***

lettuce, tomato, raw onion \$13

add sharp cheddar, horseradish cheddar, swiss, american, pepper jack, muenster, gouda, amablu, sauteed mushrooms, caramelized onions, fried egg, or bacon \$2 each

### **SMOKEHOUSE BURGER\***

bacon, smoked gouda, caramelized onion, tomato jam \$16

## WHISKEY GLAZED BURGER\*

bacon, cheddar, lettuce, tomato, onion, aioli \$17

#### \* . .

WALLEYE

lettuce, tomato, tartar sauce, ciabatta \$18

## ROTISSERIE CHICKEN MELT

bacon, smoked gouda, aioli, sourdough \$16

#### TURKEY CLUB

turkey, thick cut bacon, lettuce, tomato & mayo on toasted sourdough \$16

# DESSERT!

## PEANUT BUTTER CHOCOLATE JAR

chocolate cake, peanut butter mousse, chocolate ganache \$6

## CINNAMON SPICED CRANBERRY JAR

mascarpone cream cheese, spiced cranberry compote, graham cracker crust \$6

## CRÈME BRULEE

classic vanilla bean

\$6

## CHOCOLATE LAVA CAKE

molten center, vanilla bean ice cream \$6

# HOUSEMADE CHEESECAKE

changes monthly

\$7

\*consumer advisory: items are served raw, undercooked or contain raw or undercooked ingredients. consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

dinner 12.20.2022