



DINNER

APPETIZERS

BRUSCHETTA – An Italian classic. Roma tomatoes, basil and garlic served on char grilled herb Ciabatta and drizzled with balsamic reduction. \$7

WALLEYE STRIPS – Lightly breaded Canadian Walleye strips deep-fried. Served with tartar sauce. \$9

SMOKED SALMON – Honey smoked Salmon served with flatbread crackers and horseradish cream sauce. \$9.5

CHICKEN DRUMMIES – Breaded, deep-fried drummies and wings served with a side of our 7th Heaven BBQ sauce for dipping. \$8.75

CHICKEN QUESADILLA – A large flour tortilla filled with chicken, cheddar cheese and scallions served with pico de gallo and sour cream. \$8.5

BUFFALO WINGS – Fresh fried chicken wings tossed in Buffalo hot sauce. Served with bleu cheese dressing and celery sticks.

6 Wings \$5.50 | 12 Wings \$10 | 18 Wings \$14.50 Also available with Terryaki, BBQ or Nuclear

 **TENDERLOIN TIPS** – Blackened tenderloin tips sautéed with our short rib sauce and served with béarnaise and horseradish cream sauce. \$10.5

SPINACH AND ARTICHOKE DIP – Artichoke hearts, spinach and a creamy cheese dip. Baked and served with toasted French bread and flatbread crackers. \$8.5

STUFFED MUSHROOM – Fresh jumbo mushroom caps stuffed with a wild rice medley and mornay sauce. Topped with a blend of cheddar and mozzarella and baked until bubbly hot. \$9

“HOSER” FRIES – Our fresh cut French fries mixed with melted provolone cheese topped with homemade short rib sauce. \$7.5

BACON WRAPPED SHRIMP – Four char grilled colossal shrimp marinated and wrapped in bacon. \$11

PAN SEARED SCALLOPS – Pan seared scallops served on top of mixed greens topped with Asian ginger sauce. \$12

CRAB CAKES – Two sweet and tender crab meat cakes topped with lemon aioli. \$11

ONION RINGS – Sweet onions dipped in beer batter, coated in toasted breadcrumbs and deep-fried to golden brown. \$8 Side of ranch or bleu, add \$.99

ENTREES

Each entree includes choice of soup or salad, and choice of potato (baked, au gratin, or fresh cut French fries)

All steaks, (USDA choice) can be topped with bleu cheese, horseradish, béarnaise sauce, hollandaise, or a Cabernet reduction sauce for \$2 more

SIRLOIN – 10 ounce USDA choice sirloin grilled to your specifications. \$17

NEW YORK STRIP – 14 ounce New York strip grilled to your specifications. \$24

FILET – 6 ounce filet grilled to your specifications. \$21

TOMAHAWK RIBEYE – 20 ounce ribeye...unreal flavor! Best served medium rare. \$32

BRAISED SHORT RIBS – 16 ounces of slow roasted short ribs topped with short rib gravy \$19

PORK CHOPS – Two 8 ounce chops glazed with apple bourbon sauce. \$17

BABY BACK RIBS – Slow cooked and tender pork ribs slathered with our 7th Heaven BBQ sauce. Half Rack \$16 Full Rack \$24

WALLEYE PIKE – 8 ounce filet lightly breaded and pan-fried. \$19

SALMON – 8 ounce salmon filet grilled topped with crab sauce. \$20

LOBSTER TAIL – Two char grilled 6 ounce lobster tails served with drawn butter. \$29

PAN SEARED DIVER SCALLOPS – Pan seared scallops served on top of butternut squash risotto and topped with red cabbage slaw and sage brown butter. \$24

SCAMPI – Five colossal shrimp baked in lemon garlic butter. \$19


LIVER AND ONIONS – Old School favorite. 12 ounces with onions and bacon. \$15

CLASSIC SPECIALTIES

Each entree includes choice of soup or salad

CHICKEN KIEV – 8 ounce Chicken Kiev served on a wild rice medley and topped with hollandaise sauce. \$15

CHICKEN POT PIE – A mixture of peas, carrots, corn, pearl onion, and tender chicken, topped with golden filo dough and baked to perfection! \$14

 **CREOLE MEATLOAF** – Homemade meatloaf with our Creole sauce and mashed potato and gravy. \$15

1/2 ROASTED CHICKEN – Herb roasted 1/2 cut chicken on top of wild mushroom risotto and natural chicken juice. \$14


CAJUN CHICKEN PASTA – Chicken breast medallions sautéed with Andouille sausage, tomatoes and mushrooms. Tossed in a spicy cream sauce. \$15

FETTUCINI ALFREDO – Grilled chicken on top of fettuccini noodles tossed in our Alfredo sauce and finished with fresh parmesan and served with a warm breadstick. \$14 | Sub shrimp \$6 more

PENNE PUNTANESCA – Penne pasta with crushed tomatoes, red pepper flakes, capers, basil and garlic tossed in evoo and drizzled with balsamic reduction \$8 Add Chicken for \$4 | Shrimp \$6

BURGERS AND SANDWICHES

All burgers are USDA Choice, served with French fries, a butter-toasted bun, and hamburger pickles

 **JUICY LUCY** – Stuffed with American cheese and char grilled, served medium. \$9.5

JUICY JUANITA – Stuffed with pepper jack cheese and char grilled, served medium. \$10 “It’s a spicy one”

BIG BEN – Double decker 1/4 pounders served with special sauce, lettuce, American cheese, pickles and diced onions on a butter toasted triple decked bun. \$9


BLACK-N- BLUE – Fresh 1/2 pound burger seasoned with cracked pepper topped with bleu cheese crumbles. \$10

RUEBEN BURGER – Topped with thick cut corned beef, sauerkraut, thousand island dressing and Swiss cheese served on rye sauerkraut bread. \$10.5

BENNETT’S PEPPER CHEESE SUPREME – Two half pound burgers topped with pepper jack cheese and bacon. \$14 “anyone who eats three Supremes, and all the fries, will get a free t-shirt and their picture on our “Wall of Fame.”

BACON CHEDDAR BURGER – Fresh 1/2 pound burger seasoned and topped with hickory smoked bacon and cheddar cheese. \$9.5

BISON BURGER – 1/3 Bison patty topped with roasted wild mushrooms, Worcester aioli and provolone cheese. \$10

 **LITTLE CHARLIE’S** – Two USDA choice grilled tenderloin medallions topped with caramelized onions and horseradish cream sauce. Served on sesame seed dollar buns \$13

ST. PAUL STACKER FAN FAVORITE!! – Italian peasant bread piled with ham, provolone cheese, French fries, coleslaw, tomato, fried egg, and mayonnaise. \$10

BRAISED SHORT RIB SANDWICH – Slow roasted diced short ribs topped with our short rib gravy and homemade coleslaw served on a fresh French roll. \$10

BLAKE’S BUFFALO CHICKEN – Juicy grilled chicken tossed in hot Buffalo sauce served with shredded lettuce, tomato and bleu cheese crumbles. \$9.5


CHICKEN ASPARAGUS BRIE – Grilled chicken breast piled with fresh asparagus that’s topped with brie cheese and topped with rosemary ginger aioli. \$10.5

THE FORT ROAD – Juicy grilled chicken breast smothered with bacon, Swiss and cheddar cheese on grilled French bread with sriracha mayo. \$10.25

SALADS

Soup of the Day – Cup \$3.75 Bowl \$4.50

CAESAR SALAD – Crisp romaine is tossed with our house Caesar dressing and croutons. Topped with parmesan cheese and served with a warm breadstick. \$7 add Grilled Chicken \$4 | Shrimp \$6 | Salmon \$7 | Steak \$7

 **BENNETT’S “CHOP” CHEF SALAD** – A fine chop of romaine, iceberg and cabbage. Topped with bacon, tomato, cucumber, red onion, black olives, turkey, ham, Swiss, cheddar cheese and a sliced egg. Tossed with “Bennett’s” house dressing. Served with a warm breadstick. \$11

RASPBERRY PECAN CHICKEN SALAD – Mesclun salad mix tossed with julienne grilled chicken, candied pecans, fresh raspberries, Maytag bleu cheese crumbles and raspberry dressing. Served with a warm breadstick \$11.5

ORIENTAL CHICKEN SALAD – Julienne golden fried chicken tenders, served over a bed of mixed greens, shredded carrots, green onion, julienne red pepper and crispy rice noodles tossed in our sesame ginger dressing. Served with a warm breadstick \$10

 House Specialty.

All split plates receive a \$2.00 charge.