

Poplar River Pub

SANDWICHES

All sandwiches served with kettle chips. Substitute french fries \$1.00, cup of fruit \$1.00, cup of soup \$1.25, house salad \$1.25, Caesar salad \$2.25, North Shore salad \$3.50.

Steak Sandwich **\$10.95**

Thin slice of Black Angus ribeye seared to order and served with Micro greens, radishes, red onion and apple horseradish cream presented on foccaccia bread.

Walleye Sandwich **\$11.95**

Canadian Walleye breaded and deep-fried to a golden brown. Served on a toasted sourdough hoagie bun with roasted garlic and cucumber aioli, leaf lettuce, tomato and red onion.

Smoked Stack Club **\$9.95**

Hickory smoked turkey, cheddar cheese and applewood-smoked bacon are layered with tomatoes, leaf lettuce, red onions, and tomato mayo on toasted sourdough bread.

Pulled Pork Sandwich **\$10.95**

Slow roasted pork, cooked until it falls apart, tossed with homemade chipotle BBQ sauce and red onions on a hoagie bun.

Chicken Fingers **\$7.95**

Deep fried chicken tenders served with fries and a choice of ranch or Chipotle BBQ.

Shrimp and Lobster Po'boy **\$11.95**

Shrimp and lobster meat pan-fried in butter and cornmeal and served with cucumber aioli, micro greens, tomato and onions served on a hoagie bun.

Burgers

All burgers are 1/2 pound of fresh certified Black Angus grilled to order and served on a toasted ciabatta bun with lettuce, tomato, onion, pickle, and kettle chips.

Build Your Own Burger

Start with a Hamburger for \$8.50. Add toppings \$.75 each.
Swiss, provolone, cheddar, blue cheese, avocado, bacon, sautéed mushrooms, caramelized onions and roasted bell peppers.

Pub Burger \$10.50

Grilled burger served with chipotle barbeque sauce, avocado, bacon and cheddar cheese.

Non-Alcoholic Beverage

Kristian Regale Sparkling Cider, Sweden– Pear or Apple	\$3.75
San Pellegrino Sparkling Water, Italy .750Ltr.	\$4.75
Aqua Panna Artisan Still Water, Italy.750Ltr.	\$3.75
Freshly Brewed Iced Tea	\$1.95
Apple, Grape, Orange, Cranberry, or V8 Juice	\$2.25
Skim, 2% or Chocolate Milk	\$1.95
Red Bull Energy Drink	\$4.50
Hot Tea or Hot Chocolate	\$1.95
Regular or Decaf Coffee	\$1.95
Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Dr Pepper	\$1.95
Henry Weinhard's Root beer	\$2.75
Orangina Sparkling Citrus Beverage	\$2.50

Poplar River Pub

APPETIZERS

House-Marinaded Olives \$5.95

Medley of Mediterranean olives, served warm.

Grilled Shrimp Cocktail \$12.95

Five grilled jumbo shrimp with house made spicy cocktail sauce and lemon.

Hot Artichoke Dip \$7.95

Artichoke hearts, cream, spinach, Parmesan and Mozzarella cheese baked and served with French bread.

Composed Cheese Plate \$11.95

A unique sampling of regional and artisan cheeses served with seasonal fruit and flatbread. Please ask your server for today's cheese selections.

Beef Kabobs \$ 8.95

Two skewers of marinated beef and vegetables.

Scandinavian Platter \$ 11.95

A variety of smoked, cured and pickled vegetables and seafood. Please ask your server for today's presentation.

New Mexican Nachos \$8.95

Corn tortilla chips topped with sliced jalapeno, tomatoes, black olives, black beans, diced red onions, sour cream, guacamole and house-made New Mexican tomato salsa. Add chicken \$5.00

Buffalo Hot Wings \$.75 each

Lightly breaded and deep fried wings finished with Habanero buffalo sauce, Jamaican jerk or plain.

Poutine \$8.95

Classic French Canadian Gravy Cheese Fries. House-cut French fries, veal reduction, white cheddar cheese curds, cheddar jack cheese, tomatoes, green onions.

SOUPS AND SALADS

Cream of Wild Rice Soup
Soup du Jour

Cup \$3
Cup \$3

Bowl \$5
Bowl \$5

Lutsen North Shore Salad \$10.95

Seasonal field greens tossed with blueberries, feta cheese, candied pecans and a blueberry vinaigrette.

Caesar Salad \$8.95

Chopped romaine leaves tossed with our own tangy Caesar dressing, croutons and Parmesan cheese.

Thai Beef Salad \$12.95

Grilled flank steak with field greens tossed in a spicy peanut vinaigrette with toasted peanuts, orange segments, scallions, tomatoes and bell peppers.

Norwegian Gravlax Salad \$13.95

House cured salmon gravlax tossed with field greens, cucumber, tomato and bacon in a dill horseradish vinaigrette.

Smoked Turkey Cobb Salad \$11.95

Romaine lettuce tossed with herb vinaigrette and topped with house smoked turkey breast, egg, blue cheese crumbles, tomato, cucumber, bacon and avocado.