



# TAPAS

## BRUSCHETTA 11

BACON JAM, OLIVE OIL, GOAT CHEESE, TOMATO, BASIL, BALSAMIC REDUCTION

## PHEASANT STRIPS 13

SWEET THAI CHILI SAUCE

## CALAMARI 11

LEMON BASIL AIOLI

## ANGRY CALAMARI 13

## STEAMED MUSSELS 15 GF

WHITE WINE, SUN DRIED TOMATO, GARLIC, BASIL

## POTATO SKINS 11 GF

BLEU CHEESE, SWISS CHEESE, BACON JAM

## GARLIC PARMESAN MUSHROOMS 11 GF

## STEAKHOUSE MAC & CHEESE 11

CHICKEN 5 | STEAK 6 | LOBSTER 7

## HAZELNUT ENCRUSTED SCALLOPS 15

## CRAB CAKES 15

BALTIMORE STYLE, LUMP CRAB, PANKO BREADED

## AHI TUNA TARTARE 15 GF

CHILI AND LIME OVER ANGEL HAIR AND CILANTRO

## TATER TOT HOTDISH 15 GF

BONNY'S SIGNATURE RECIPE, NORTH DAKOTA COMFORT FOOD

## LETTUCE BOATS 11

SPICED CHICKEN SERVED IN ROMAINE LETTUCE BOATS

## SHRIMP COCKTAIL 13 GF

HERB POACHED ARGENTINIAN PINK SHRIMP, HOUSE SPICY COCKTAIL SAUCE

## CHEESE TRAY 11

PLEASE ASK YOUR SERVER

## BOURBON MEATBALLS 11

BEEF, VEAL, PORK, KENTUCKY BOURBON SAUCE

# SOUP & SALAD

ADDITIONS: CHICKEN 5 | TENDERLOIN 6 | SALMON, SHRIMP, LOBSTER 7

## ROASTED ROOT VEGETABLE 9 GF

RAINBOW BEETS, GOLD BEETS, BUTTERNUT SQUASH, PARSNIPS, RADISHES, BLEU CHEESE, PUMPKIN SEEDS, SHERRY VINAIGRETTE

## HARVEST SALAD 13 GF

SPRING MIX, GOAT CHEESE, HAZELNUTS, DRIED CRANBERRIES, HOUSE VINAIGRETTE

## HOUSE & CAESAR 9 GF

## MINNESOTA WILD RICE SOUP 7

## FRENCH ONION 7

CARMELIZED RED ONIONS, YELLOW ONIONS AND SHALLOTS

## COUSCOUS & KALE 7 V

ISRAELI COUSCOUS, KALE, TOMATOES AND HERBS IN VEGAN VEGETABLE BROTH

# PASTA

ADDITIONS: CHICKEN 5 | TENDERLOIN 6 | SALMON, SHRIMP, LOBSTER 7

## SQUASH RAVIOLI 18

BUTTERNUT SQUASH RAVIOLI TOSSED IN NUTMEG CREAM SAUCE

## CARBONARA 20

PENNE, BACON, PARMESAN CREAM SAUCE

## SQUASH SPAGHETTI 20 **GF** **V**

SQUASH NOODLES, SEASONAL VEGETABLES, ROASTED RED PEPPER COCONUT CREAM SAUCE

## GORGONZOLA 20

PENNE, GORGONZOLA CREAM SAUCE, SEASONAL VEGETABLES

## SEAFOOD LINGUINI 22

SHRIMP, MUSSELS, CLAMS, WHITE OR RED SAUCE

## MARSALA 20

LINGUINI, MARSALA CREAM SAUCE

SMOKED PORK TENDERLOIN 22 | PHEASANT 25

# ENTREES

## DUCK CONFIT 30 **GF**

HALF DUCK, SLOW ROASTED TOPPED WITH DUCK DEMI GLACE

## SMOKED CHICKEN 23 **GF**

SLOW SMOKED OVER RED OAK, BRUSHED WITH CITRUS GLAZE, CARMELIZED ON BROILER

## BURGER 18

HALF POUND BEEF GROUND IN HOUSE, TOPPED WITH SHAVED PRIME RIB, SWISS CHEESE, MARBLE RYE BUN

## KING SALMON 35 **GF**

NEW ZEALAND ORA SALMON

## JUMBO SHRIMP 30

CITRUS MARINADE, GRILLED OR DEEP FRIED IN PANKO

## CRAB CAKE STUFFED 35

## WALLEYE 28

BROILED OR PAN FRIED IN PANKO

## FOREST CHICKEN 23 **GF**

PORTABELLAS, ONIONS, HOUSE DEMI GLACE

## CURRY TIPS 20 **GF** **V**

SEASONAL VEGETABLES IN CURRY CREAM SAUCE OVER RICE  
SALMON 27 | TENDERLOIN 26

## STUFFED PORK TENDERLOIN 27

HAND STUFFED WITH CHORIZO, KALE AND RYE, FINISHED WITH CILANTRO PESTO AND PINE NUTS

## FLANK STEAK TACOS 20

MARINATED FLANK STEAK, CORN TORTILLAS, FRESH PICO, QUESO FRESCO **ELK 25**

# STEAKS

HAND CUT IN HOUSE | BROILED OVER RED OAK

ADDITIONS: MUSHROOMS, ONIONS, BLEU CHEESE, GORGONZOLA SAUCE 3 | LOBSTER TAIL 10

## 16 OZ NY STRIP MARKET PRICE **GF**

PRIME GRADE, DRY AGED

## 14 OZ RIBEYE 35 **GF**

PRIME GRADE

## PRIME RIB 35 **GF**

14 OZ SALT ENCRUSTED WITH FRESH HERBS

## 8 OZ FILET 35 **GF**

## 8 OZ BLACK & BLEU BISON STRIP 33 **GF**

## 8 OZ ELK SIRLOIN 40 **GF**

## NEW ZEALAND RACK OF LAMB 45 **GF**

16 OZ ROSEMARY BROILED

# SIDES

## WILTED ARUGULA **GF**

## SEARED GREEN BEANS **GF** **V**

## QUINOA **GF** **V**

## BAKED POTATO **GF** **V**

## WILD RICE **GF**

## GARLIC MASHED **GF**

## MAC & CHEESE 2

## BRUSSEL SPROUTS 2 **GF**

## BROILED ASPARAGUS 2 **GF**

## SEASONAL SQUASH 2 **GF** **V**

## GREEN BEAN ALMONDINE 2 **GF** **V**

## 1/2 HOUSE OR CAESAR SALAD 2 **GF**

## SWEET POTATO FRIES CONFIT 3 **GF**

SPLIT PLATE FEE 5.00