



Proud to be a family-owned restaurant featuring scratch ingredients, house-made sauces, freshly prepared creations, custom local baked goods, Canadian freshwater and Atlantic fish, local poultry and fresh beef.

APPETIZERS

BUFFALO CHICKEN EGGROLLS

Hand rolled eggrolls with peppers, onions, carrots, celery, cheddar jack, buffalo sauce, blue cheese crumbles with ranch. 14.49

BLACKENED BEEF BITES*

Blackened beef bites, crispy onion tangles with house-made creamy horseradish sauce. 12.99

FRIED MAC & CHEESE BITES

House-made mac & cheese balls with bacon & green onions with house-made pizza sauce & chipotle ranch. 12.99

WHISKEY STICKERS

Pan seared pork pot stickers, house-made whiskey ginger sauce, Asian slaw with avocado ranch dressing. 13.99

LOADED BRISKET TOTS

Slow roasted brisket, tater tots, gouda, white queso, BBQ sauce, Fresno peppers, banana peppers, green onions. 14.99

FIRECRACKER SHRIMP 🍷

Butterflied prawns hand breaded, house-made firecracker sauce, Asian slaw, sriracha, sesame seeds. 13.99

WILLY'S ULTIMATE NACHOS (V)

Corn tortilla chips, three cheese blend, white queso, tomatoes, jalapenos, red onions, black beans, roasted corn, house-made southwest cream sauce, cilantro, guacamole and sour cream. 11.99
w/ chicken +3, steak† +4

CHICKEN MEATBALLS*

Handcrafted chicken meatballs, thyme, rosemary, sage with house-made shiitake mushroom gravy, fried basil, parmesan & garlic toast. 13.99

TRADITIONAL OR BONELESS WINGS

Traditional wings or boneless wings tossed in choice of sauce. Served with choice of ranch or blue cheese on side. 14.49

Add fries or tots for \$2.5

SAUCE OPTIONS: Buffalo, BBQ, Bourbon, Parmesan Garlic, Whiskey Ginger, Nashville Hot, Sweet Heat, Spicy Garlic, Firecracker Sauce, Cajun Dry Rub or House Dry Rub

EDAMAME* (V)

In shell, salted, soy sauce. Spicy per request. 9.99

WALLEYE FINGERS

Hand cut and battered walleye, with tartar sauce & lemon. 13.99

QUESADILLA* (V)

Cheddar jack, black beans, peppers, onions, corn, wheat tortilla, with lettuce, pico de gallo & house-made southwest cream & salsa. 11.99
w/ chicken +3, steak† +4

ELLSWORTH BEER-BATTERED CHEESE CURDS* (V)

Hand battered with chipotle ranch. 11.99
Add fries or tots for \$2.5

GIANT PRETZEL TRIO (V)

Bavarian pretzel, honey mustard, queso dip, house-made blueberry compote. 13.99

SALADS & SOUPS

Substitute chicken on salad to grilled steak†/shrimp +1, salmon for +3.

TODAY'S SOUP

Cup 5.49 | Bowl 6.49

MINNESOTA CHICKEN WILD RICE

Our signature recipe made from scratch with the best ingredients!
Cup 5.49 | Bowl 6.49

SUNFLOWER CRUNCH

Grilled chicken breast, kale, cabbage, romaine, carrots, bacon, edamame beans, sunflower seeds, dried cranberries tossed in house-made creamy apple cider vinaigrette. 14.49

ANTIPASTO

Salami, pepperoni, roasted chickpeas, fresh mozzarella, banana peppers, parmesan, romaine, tomatoes, tossed in Italian dressing. 14.49

CAESAR (V)

Romaine, croutons, Caesar dressing, parmesan. 11.49
w/ chicken +3, steak†/shrimp +4, salmon +6

BLACK & BLUE

Blackened grilled chicken, spring mix, pecans, hard boiled eggs, red onions, bacon, blue cheese crumbles, tossed in blue cheese dressing. 14.99

POPPYSEED PECAN (V)

Spring mix, romaine, cranberries, pecan, apples, feta cheese, tossed in house-made poppyseed dressing. 11.99
w/ chicken +3, steak†/shrimp +4, salmon +6

TACO (V)

Corn tortilla chips, romaine, tomatoes, onions, black beans, jalapenos, roasted corn, cheddar jack, cilantro, avocado, tossed in house-made chipotle ranch. 12.49
w/ blackened chicken +3, blackened steak†/shrimp +4, blackened salmon +6

HONEY MUSTARD

Boneless chicken bites hand breaded, tossed in honey mustard, romaine, cherry tomatoes, hard boiled egg, bacon, side of honey mustard. 14.49

CHOPPED

Grilled chicken, romaine, spinach, cherry tomatoes, red onion, cucumbers, bacon, cheddar jack, hard boiled eggs, tossed in house-made avocado ranch. 14.99

BBQ

BBQ grilled chicken, romaine, green cabbage, black beans, jicama, roasted corn, tomatoes, cheddar jack, red onions, tortilla strips, green onions, tossed in house-made BBQ ranch dressing. 14.99

FLATBREADS

Local bakery custom-made flatbread crust.
Sub cauliflower gluten sensitive crust add \$3.

MARGHERITA (V)

Garlic infused olive oil, mozzarella, burrata, oven roasted tomatoes, Italian seasoning. 13.99

WEST COAST

Olive oil, garlic, grilled chicken, spinach, mozzarella, cherry tomatoes, avocado, pico de gallo, balsamic glaze. 13.99

STEAK & QUESO † 🍷

White queso sauce, grilled sirloin steak, jalapenos, mozzarella, chipotle ranch, pico de gallo, cilantro. 14.49

MEAT IT UP

House-made pizza sauce, pepperoni, Italian sausage, ham, bacon, mozzarella, parmesan, Italian seasoning. 14.99

HAWAIIAN CHEESE CURD 🍷

Avocado ranch, ham, mozzarella, pineapple, tomatoes, Ellsworth cheese curds, house-made sweet heat sauce, green onions. 14.49

FAJITA CHICKEN

Chipotle ranch, grilled chicken, cheddar jack, onions, red & green bell peppers, tortilla strips, house-made southwest cream sauce, cilantro. 13.99

STREET TACOS

All tacos served with cilantro lime rice and chips and salsa. Sub leaf lettuce for \$1

NASHVILLE HOT

Hand breaded seasoned chicken tenders tossed in Nashville hot sauce, corn, jalapenos, house-made creole sauce, cheddar jack, romaine, green cabbage, corn tortillas. 14.99

PARMESAN CRUSTED STEAK †

Blackened sirloin steak, romaine, pico de gallo, chipotle mayo, parmesan crusted flour tortillas. 14.99

BIRRIA

Birria beef, red onion, cilantro, consume, mozzarella quesadilla corn tortillas. 14.99

CHICKEN BACON RANCH

Hand breaded chicken tenders, cheddar jack, romaine lettuce, bacon tossed in chipotle ranch, pico de gallo, queso fresco, cilantro, corn tortillas. 14.99

BLACKENED WALLEYE

Blackened walleye, coleslaw, pico de gallo, cilantro, corn tortillas. 14.99



GLUTEN SENSITIVE MENU INFO

Gluten sensitive diets can be accommodated by alterations to our menu. Scan QR code for details.

MAIN DISHES

PISTACHIO CRUSTED WALLEYE

Pistachio crusted walleye fillet, lemon infused jasmine and wild rice blend, sautéed green beans, pico de gallo, house-made lemon butter sauce. 19.99

TOP SIRLOIN STEAK †

8oz top sirloin steak, sautéed green beans, roasted red potatoes, cowboy butter, green onions. 19.99
ADD SAUTÉED ONIONS & MUSHROOMS FOR \$2

OPEN-FACED HOT BEEF

Tender and juicy pot roast, house-made gravy, mashed potatoes, toasted sourdough, onion tangles. 14.49

CHICKEN TENDER ENTRÉE

Seasoned chicken tenders hand breaded, house-made coleslaw, fries and choice of dipping sauce. 14.99

SAUCE OPTIONS: Creole Sauce, Nashville Hot, Buffalo, BBQ, Bourbon, Parmesan Garlic, Whiskey Ginger, Sweet Heat, Spicy Garlic, Cajun Dry Rub or House Dry Rub

FISH & CHIPS

Alaskan Amber beer-battered Atlantic cod, house-made coleslaw, tartar sauce, fries, lemon wedges. 15.49

ELOTE BOWL (V)

Cilantro lime rice, radish, black beans, edamame beans, elote corn, avocado, house-made southwest crema, queso fresco, cilantro, corn tortilla strips. 15.49
w/ blackened chicken +3,
blackened shrimp or steak † +4

QUINOA BOWL (V)

Brown rice & quinoa blend, radish, carrots, edamame beans, peppers, kale, avocado, sunflower seeds, house-made lemon tahini dressing. 15.49
w/ chicken +3, steak † or shrimp +4
salmon +6

WHISKEY CHICKEN STIR FRY

Chicken lightly breaded in-house, broccoli, sugar snap peas, carrots, red onions, red peppers, sautéed in house-made whiskey ginger sauce, jasmine rice, sesame seeds. 15.49

SHIITAKE MUSHROOM CHICKEN

Chicken breast lightly breaded, roasted red potatoes, sautéed green beans, house-made Shiitake mushroom gravy. 15.99

BUCATINI PASTA

Grilled chicken breast, bucatini pasta, burrata, house-made lemon cream sauce, oven roasted tomatoes, balsamic glaze, fresh basil. 15.99

MAC & CHEESE

Cavatappi pasta tossed in our house-made cheese sauce, seasoned bread crumbs. Choice of three veggies: bell peppers, onions, broccoli, mushrooms or tomatoes. 11.99
Add Italian sausage, applewood smoked bacon, ham, pepperoni or seasoned hamburger +2/each. Add grilled chicken breast or BBQ brisket +3/each.

SPEAK EASY FAJITAS

Sizzling peppers and onions, flour tortillas, lettuce, guacamole, tomatoes, cheddar jack cheese cilantro-lime rice. Chicken 14.49 | Steak † 15.49 | Shrimp 16.49 | Pick two 16.99

BURGERS

All served on a fresh bun unless noted. Choice of fries, tots, coleslaw or fresh veggies.
Upgrade to waffle fries, sautéed green beans, parmesan broccoli, mashed or roasted potatoes for \$1.50 OR cup of soup or garden salad for \$2.
Sub vegan vegetarian patty (V) for N/C. Sub chicken breast or GF bun for \$2.

CALIFORNIA BURGER †

Lettuce, tomato, red onion, mayo. 12.99

PHILLY CHEESESTEAK †

Double patties, American, caramelized onions, Philly beef, white queso, garlic aioli. 15.49

FIRECRACKER †

Double patties, pepperjack, candied bacon, fried jalapenos, house-made firecracker sauce. 14.49

SUNRISE BURGER †

Bacon infused patty, cheddar, candied bacon, sunny side up egg, honey mustard. 13.99

WILLY'S BURGER †

Double patties, American, lettuce, tomato, pickles, house-made Willy's sauce. 13.99

BACON BBQ DELUXE †

BBQ sauce, bacon, cheddar, onion tangles. 13.99

MUSHROOM SWISS †

Double patties, Swiss, and house-made shiitake mushroom gravy. 13.99

IRISH WHISKEY †

House-made Irish Whiskey glaze, blue cheese crumbles, onion tangles, house-made stout beer cheese sauce. 13.99

PATTY MELT †

Sautéed onions, Swiss, cheddar, marble rye bread. 13.99

BRUSCHETTA TURKEY BURGER

House-made turkey patty, bruschetta tomatoes, arugula, balsamic glaze, roasted red pepper aioli, parmesan crusted bun. 13.99

CAJUN & BLUE †

Cajun seasoned double patties, blue cheese crumbles, garlic aioli, lettuce, tomato. 14.49

SANDWICHES

All served on a fresh bun unless noted. Choice of fries, tots, coleslaw or fresh veggies.
Upgrade to waffle fries, sautéed green beans, parmesan broccoli, mashed or roasted potatoes for \$1.50 OR cup of soup or garden salad for \$2.
Sub vegan vegetarian patty (V) for N/C. Sub chicken breast or GF bun for \$2.

CRISPY CHICKEN

Hand breaded buttermilk chicken breast tossed in choice of Nashville hot or house-made Creole sauce with lettuce, tomato, pickles. 14.49

WALLEYE

Alaskan Amber beer-battered walleye, lettuce, tomato, red onion, tartar sauce, ciabatta loaf. 16.49

WILLY'S FRENCH DIP

Shredded pot roast, house-made roasted red pepper aioli, Havarti cheese, Cuban loaf. 15.49

PHILLY-STYLE ADD \$2

CAPRESE CHICKEN

Chicken breast, house-made pesto aioli, fresh mozzarella, bacon, arugula, oven roasted tomatoes. 13.99

CLASSIC CLUB

Turkey, ham, lettuce, tomato, bacon, garlic aioli, sourdough. 13.99

SWEET HEAT CHICKEN

Chicken breast, Havarti, bacon, green apples, house-made sweet heat sauce, pretzel bun. 14.99

BLUE COW

Slow roasted brisket, garlic aioli, arugula, red onion, bacon, blue cheese crumbles, balsamic glaze, parmesan crusted ciabatta. 14.99

ZESTY ITALIAN

Ham, pepperoni, salami, romaine, tomatoes, banana peppers, tossed in Italian dressing, Havarti, house-made calabrian pepper aioli, Cuban loaf. 15.49

CUBAN

Pulled pork, ham, pickles, brown mustard aioli, Havarti, Cuban loaf. 14.49

CALIFORNIA CHICKEN CLUB

Chicken breast, bacon, cheddar, smashed avocado, lettuce, tomato, red onion, chipotle mayo. 14.99

CHICKEN BACON RANCH WRAP

Hand breaded chicken, romaine, tomato, bacon, cheddar jack, avocado ranch, flour tortilla. 13.99

SOUTHWEST CHICKEN WRAP

Chicken, romaine, tomato, red onion, black beans, cheddar jack cheese corn, tortilla strips, chipotle ranch, flour tortilla. 12.99

† These items contain slightly spicier flavors. (V) denotes Vegetarian item as is, although many items can simply have the meat removed. See QR code on the menu for Gluten-sensitive (GS) alterations. Ask your server for details.

† Consuming raw or undercooked seafood, meats, poultry, shellfish or eggs may increase your risk of foodborne illnesses. ©US Foods Menu 2023 (2366700)