

## APPETIZERS

### WALLEYE RANGOON

Crispy wonton stuffed with a creamy walleye blend served with Thai chili sauce. \$10.95

### WILDEYE CAKES

Mini cakes of walleye with wild rice, fresh herbs and cheese topped with lemon aioli. \$11.95

### PUB NACHOS

House fried kettle chips topped with house beer cheese, beer braised short ribs, green onion, seasoned sour cream and pico de gallo. \$12.95

### POUTINE

Originating in Canada, hand cut fries, topped with cheese curds, bacon and gravy. \$10.95

### SMOKED WINGS

Whole chicken wings, smoked in house. Choose from Buffalo, BBQ, Dorothy Molter root beer glazed, Parmesan garlic, Asian sticky or plain. \$9.95

### PRETZELS N' BEER CHEESE

Warm soft pretzels served with house beer cheese featuring HHG Pale Ale. \$7.95

### CHEESE CURDS

Hand breaded and deep fried served with marinara. \$8.95

### BEER BATTERED PICKLES

Pickle spears beer battered featuring Surly Hell beer and served with irresistible seasoned sour cream. \$6.95

### SPINACH ARTICHOKE DIP

House spinach artichoke dip served with tortilla chips. \$8.95

### ROCKWOOD FRIES

Hand cut fries served with our irresistible seasoned sour cream. \$5.95  
Add Parmesan & Garlic \$1.00

### ONION RINGS

Served with our irresistible seasoned sour cream. \$7.95

### SWEET POTATO FRIES

Served with toasted marshmallow sauce. \$7.95

## SOUP & SALAD

### BLUEBERRY SALAD

Mixed greens tossed with blueberry vinaigrette, seasonal berries, avocado, feta cheese and toasted pecans. \$9.95  
Add Grilled Chicken Breast \$2.95

### CHICKEN CAESAR SALAD

Grilled chicken breast, Parmesan cheese, croûtons and romaine lettuce tossed in Caesar dressing. \$10.95

### STEAK SALAD

Tender flat iron steak, mixed greens tossed with balsamic vinaigrette, pickled onion, cherry tomato, blue cheese and shoestring onions. \$13.95

### SALMON SALAD

Mixed greens tossed in an apple vinaigrette topped with pan seared salmon, goat cheese, green apple, cucumber, cherry tomato, pickled red onion and toasted sunflower seeds. \$14.95

### STUFFED AVOCADO

Ripe avocado stuffed with rice, fresh pico de gallo, cucumber, red pepper, celery and cilantro. \$10.95

### SIDE SALADS

#### House Tossed

Lettuce, cauliflower, onion, Parmesan cheese and bacon in our sweet creamy house dressing. \$4.95

#### Garden

Lettuce, cucumber, tomato, onion, carrots, croûtons and choice of dressing. \$4.95

### HOUSEMADE SOUPS

Wild Rice or Soup du Jour  
Cup \$3.95 Bowl \$4.95

### SOUP & SALAD COMBO

Choose between a bowl of wild rice soup or soup du jour and a house tossed or garden salad. \$9.50



## ENTRÉES

Served after 5:00 p.m.

### PARMESAN GARLIC WALLEYE

Baked Parmesan and garlic walleye fillet served with wild rice pilaf and house vegetable. \$20.95

### HELLUVA WALLEYE BASKET

Beer battered walleye featuring Surly Hell, wild rice hush puppies, Rockwood fries and apple bacon coleslaw. \$20.95

### BEER BRAISED SHORT RIBS

Short ribs braised with Surly Coffee Bender Brown Ale served with roasted garlic mashed potatoes and house vegetable. \$18.95

### SMOKED PORK CHOP

Bone-in smoked pork chop topped with Dorothy Molter root beer glaze served with sweet potato fries and apple bacon coleslaw. \$17.95

### STUFFED MEATLOAF

Fresh ground beef and Italian sausage stuffed with mozzarella, ham, basil and sun dried tomatoes. Served with roasted garlic mashed potatoes and house vegetable and topped with mushroom sauce. \$15.95

### SEARED SALMON

Pan seared salmon fillet served with tomato olive puttanesca and asparagus. \$22.95

### FLAT IRON STEAK

Hand cut daily by our in-house butchers and served with roasted fingerling potatoes and house vegetable.

**Classic** - served with House Steak sauce \$17.95  
**Black & Blue** - Blackened and topped with blue cheese & shoestring onions. \$18.95

**Flat Iron Beer Jam** - topped with house made bacon beer jam & sautéed mushrooms. \$18.95  
**Chimichuri** - topped with chimichuri sauce. \$18.95

### WOODS AND WATER SURF AND TURF

Flat Iron steak and Surly Hell beer battered walleye served with hand cut Rockwood fries and cilantro lime coleslaw. \$23.95

### SMOKED CHICKEN

House smoked half chicken brushed with a sweet and savory Asian glaze and served with candied pineapple, wild rice pilaf and house vegetable. \$15.95

### TURKEY WILD RICE POT PTE

Free formed pot pie filled with turkey, wild rice, mashed potatoes, celery root, carrots and peas topped with puff pastry. \$15.95

### VEGETARIAN NAPOLEON

Layered puffed pastry and celery root puree topped with spinach, oven roasted tomato, mushrooms, artichokes, and asparagus \$15.95

## BURGERS

Our burger is a perfect blend of choice beef, ground fresh daily by our in-house butchers and hand pressed into 6 oz. patties.

Burgers are served with our signature hand cut Rockwood fries.

Substitute fries with onion rings or sweet potato fries for \$2.00 or a cup of soup or salad for \$2.00. Try our irresistible seasoned sour cream with your Rockwood fries or onion rings for \$.75. All burgers can be ordered on a gluten free bun for \$2.00.

### BLUEBERRY BURGER

Burger patty stacked with bacon, goat cheese, blueberry jalapeño compote and field greens. \$11.95

### ROCKWOOD BURGER

Burger patty stacked with sliced roast beef, Swiss cheese, lettuce, tomato, onion and garlic mayo. \$11.95

### NORTHLAND BURGER

Burger patty stacked with lettuce, tomato, cheddar cheese, bacon, barbecue sauce and an onion ring. \$11.95

### BLUE CHEESE BURGER

Burger patty stacked with bacon, blue cheese, shoestring onions, lettuce and tomato. \$11.95

### ALO-EH? BURGER

Burger patty stacked with Canadian bacon, apple bacon coleslaw, candied pineapple and 808 sauce. \$11.95

### PUB BURGER

Burger patty stacked with house made bacon beer jam, cheese curds, sautéed mushrooms, lettuce, tomato and garlic mayo. \$11.95

### OLD STANDBY

Customize your own Rockwood creation. We start with a 6 oz. patty, lettuce, tomato, onion and garlic mayo. \$8.95

Add ons . . .

Cheese: American, pepper jack, cheddar, Swiss, mozzarella or blue \$1.00

Bacon: \$2.00

Sautéed vegetables: onion, mushroom or green pepper \$1.50 ea.

Avocado: \$1.75

Egg: \$1.00

Extra 6 oz. patty: \$3.25

### BLACK BEAN BURGER

Vegetarian burger made in house, topped with avocado, fresh pico de gallo & cilantro sour cream. \$10.95

All burgers are cooked medium, unless otherwise specified.

## SANDWICHES & MORE

All sandwiches are served with house fried kettle chips and pickle spear \*unless otherwise noted. Substitute kettle chips with a cup of soup or salad for \$2.00, onion rings or sweet potato fries for \$2.00 or hand cut Rockwood fries for \$1.00. Try our irresistible seasoned sour cream with your kettle chips, Rockwood fries or onion rings for \$.75.

### WALLEYE SLIDERS

Hand breaded walleye, topped with lime cilantro coleslaw and chimichurri. \$13.95

### THE WILDEYE

Walleye, wild rice, fresh herbs and cheese, pattied and topped with lettuce, tomato and lemon aioli. \$11.95

### CHICAGO STYLE ITALIAN BEEF

Rotisserie cooked beef thin sliced and topped with house made giardiniera (spicy pickled vegetables) served with au jus. \$11.95

### JERK PULLED PORK

Pork slow cooked in a spicy jerk sauce topped with lime cilantro coleslaw. \$8.95

### GRILLED RASPBERRY TURKEY SANDWICH

Oven roasted turkey, bacon, Swiss cheese, oven roasted tomato, avocado, roasted garlic aioli and raspberry preserves on sour dough bread. \$9.95

### CHICKEN PRETZEL SANDWICH

Grilled chicken breast, cheddar cheese, bacon and jalapeño mayo on a pretzel bun. \$10.95

### HONEY MUSTARD CHICKEN SANDWICH

Buttermilk fried chicken breast topped with cheddar cheese, honey mustard, lettuce, tomato & pickles on a pretzel bun. \$10.95

### BALSAMIC MUSHROOM SANDWICH

Sliced mushrooms sautéed in balsamic vinegar and topped with Parmesan cheese, oven roasted tomatoes, basil and garlic mayo served on French bread. \$9.95

### MEATLOAF SANDWICH

Stuffed meatloaf served open faced with \*garlic mashed potatoes and topped with mushroom sauce. \$9.95

### STREET TACOS

Crispy fried shrimp or blackened walleye, cabbage, pickled red onion, & cilantro sour cream on white corn tortillas and a side of \*tortilla chips and pico de gallo. \$13.95



Add a cup of soup or salad to any entree for \$2.00.

## TAP BEER LIST

### CASTLE DANGER CREAM ALE

Two Harbors, MN 5.50 (pint)  
Cream Ale-ABV 5.3%  
Castle Danger Brewery

### CASTLE DANGER DOUBLE CROSSING

Two Harbors, MN 5.50(13 oz goblet)  
Double IPA-ABV 8.6%  
Castle Danger Brewery

### VOYAGEUR TRAIL BREAKER

Grand Marais, MN 6.00 (pint)  
Belgian Wheat-ABV 5.0%  
Voyageur Brewing Company

### VOYAGEUR BOUNDARY WATERS BRUNETTE

Grand Marais, MN 6.00 (pint)  
Brown Ale – Brewed with Minnesota Wild  
Rice -ABV 4.3%  
Voyageur Brewing Company

### FOUNDERS DIRTY BASTARD

Grand Rapids, MI 4.50 (13 oz goblet)  
Scotch Ale-ABV 8.5%  
Founders Brewing Company

### FOUNDERS CENTENNIAL IPA

Grand Rapids, MI 5.00 (pint)  
Imperial Pale Ale - ABV 7.2%  
Founders Brewing Company

### ROTATING CRAFT LINE

You won't want to miss this!  
Ask your server for today's  
special release

### TRY A BEER FLIGHT

A sampling of 4 tap beers  
of your choice 8.00

## BOTTLE BEER LIST

BLUE MOON	4.50	MILLER GENUINE DRAFT	3.75
BUD LIGHT	3.75	MILLER LITE	3.75
BUDWEISER	3.75	NOT YOUR FATHER'S ROOT BEER	5.50
COORS LIGHT	3.75	O DOUL'S AMBER (N/A)	3.75
CORONA	5.00	PBR	3.75
GRAIN BELT PREMIUM	3.75	POLYGAMY PORTER NITRO	5.00
LEINENKUGEL'S HONEY WEISS	4.50	PSEUDO SUE APA	7.00
LOON JUICE (cider)	5.00	SUMMIT HORIZON RED	4.50
MICHELOB GOLDEN DRAFT LIGHT	3.75	SURLY FURIOUS IPA (16 oz.)	6.00

### SURLY TODD THE AXE MAN

Brooklyn Center, MN 6.00 (13 oz goblet)  
West Coast IPA-ABV 7.3%  
Surly Brewing Company

### SURLY HELL

Brooklyn Center, MN 4.50 (pint)  
German Style Munich Helles Lager-ABV 4.5%  
Surly Brewing Company

### SURLY COFFEE BENDER

Brooklyn Center, MN 5.00 (pint)  
Coffee flavored American Oatmeal Brown Ale-ABV 5.5%  
Surly Brewing Company

### CENTRAL WATERS

HORSESHOES & HAND GRENADES  
Amherst, WI 4.50 (pint)  
American Pale Ale-ABV 5.0%  
Central Waters Brewing Company

### WASATCH APRICOT HEFEWEIZEN

Park City, UT 5.00 (pint)  
Fruit Beer-ABV 4.0%  
Utah Brewers Company

### LEINENKUGEL'S SUMMER SHANDY

Chippewa Falls, WI 4.50 (pint)  
Fruit Beer-ABV 4.2%  
Leinenkugel Brewing Company

### MICHELOB GOLDEN DRAFT LIGHT

St. Louis, MO 3.75 (pint)  
Light Lager-ABV 4.1%  
Anheuser-Busch

## SIGNATURE COCKTAILS

### ROCKWOODTINI

RockWood's House Blueberry Martini –  
made with Stolichnaya Blueberi Vodka | 7.00

### THE BIG GINGER®

2 Gingers® Irish Whiskey with homemade Ginger Ale, lemon and lime wedges | 6.00

### PATIO PUNCH

Pure enjoyment in every sip! Silver Rum and Amaretto mixed with  
fruit juices and topped with Myer's Dark Rum and grenadine | 7.00

### CUCUMBER & LIME SPRITZER

Prairie Organic Cucumber Vodka, fresh cucumbers,  
lime juice and ginger ale | 5.00

### GARDEN PARTY

Tito's Handmade Vodka, fresh lemon juice, simple syrup and club soda | 7.00

### MOJITO

A RockWood Specialty. Choose from  
Blueberry, Raspberry or Original! | 7.00

### PLINK

You haven't experienced Ely until you've tried this traditional Northwoods shot.  
Pelinkovac is a century-old herbal liqueur of aromatic extracts. | 3.50

### MICHELADA

Michelob Golden Light mixed with our house bloody mary mix. | 6.00

## FROZEN DRINKS

### STRAWBERRY DAIQUIRI

Strawberry puree blended with Rum | 7.00

### FROZEN MARGARITA

Original or Strawberry Margarita made with Sauza Blanco | 7.00

### PIÑA COLADA

Rum and Piña Colada Mix | 7.00

### FROZEN SPIKED LEMONADE

Chose Strawberry, Blueberry or plain, blended with Vodka | 7.00

TRY A VIRGIN FROZEN STRAWBERRY DAIQUIRI, MARGARITA,

PIÑA COLADA OR LEMONADE 4.50

## WINE SELECTION

### WHITE WINE

#### BREE Riesling Germany

Flavors of crisp apple, passion fruit and lime

GLASS 6.00 BOTTLE 23

#### CUPCAKE Pinot Grigio Italy

Tropical fruits integrated with the zest of citrus

6.00 23

#### VILLA POZZI Moscato Sicily

Fresh aromas of white and tropical fruits, leaving a sweet finish

7.00 26

#### BIELER PERE ET PILS "Sabine" Rose France

Savory lavender and rosemary aromas with rose petal notes, wild raspberry and tart  
cherry flavors

7.00 26

#### SILENI Sauvignon Blanc Marlborough, NZ

Classic stonefruit and gooseberry flavors  
with a crisp, clean finish

7.00 26

#### GHOST PINES

Chardonnay Sonoma/Monterey/Napa  
Characters of baked apple, pear and lemon cream accented by an  
elegant and sweet vanilla finish

8.00 30

### RED WINE

#### CLOS DU BOIS Pinot Noir California

Flavors of sweet cherry and cranberry fruit wrapped in a silky, rich, lush texture

8.00 30

#### PASO CREEK Merlot Paso Robles

Bold flavors of blackberries, cherries, currant and spice, boasting a rich, long finish

8.00 30

#### DISEÑO Malbec Mendoza

Black cherry and blackberry nose woven with bright perfumed accents

6.50 25

#### APOTHIC Red Blend California

Velvety mocha, chocolate, black cherry, brown spice and vanilla flavors

6.50 25

#### ROBERT MONDAVI PRIVATE SELECTION BOURBON BARREL - AGED

Cabernet Sauvignon North Coast  
Aromas of black cherries, blackberries, vanilla, mocha, and toasty oak with notes of  
Coffee and smoke. Ripe, soft tannins round out the wine with a long, lush finish

8.00 30

### HOUSE WINE

#### LATERRE

Chardonnay | Cabernet Sauvignon  
California | 5.00

## BEVERAGES

Coke, Diet Coke, Sprite, Dr. Pepper, Mello Yello \$2.25  
Dorothy Molter Root Beer \$3.25  
Blueberry Soda (seasonal) \$3.25  
Lemonade \$2.25  
Blueberry Lemonade \$3.25  
Raspberry Lemonade \$3.25  
Ice Tea - unsweetened, sweetened raspberry or sweetened peach \$2.50  
Milk \$2.50  
Hot Tea \$1.50  
Coffee (Gene Hicks) \$1.50