





APPETIZERS

 **BULLDOG BITES** Our signature hand-carved and blackened sirloin bites are served on a bed of crispy onion straws. Accompanied with a creamy horseradish dipping sauce. 15

WISCONSIN CHEESE CURDS White Wisconsin cheddar cheese curds from Water’s Edge, lightly seasoned, flash-fried and served with ranch. 13

STUFFED TOTS Oversized tots stuffed with cheddar, bacon, sour cream, and a hint of chives. Served with housemade agate sauce. 12

PUB PRETZELS Lightly seasoned and flash-fried. Served with a side of housemade beer cheese for dipping. 12

 **CHICKEN QUESADILLA** A grilled flour tortilla, stuffed with seasoned chicken and a blend of cheddar and Monterey jack cheeses. Topped with a dollop of sour cream and drizzled with fresh cilantro pesto and housemade BBQ sauce. 13

ROASTED BRUSSEL SPROUTS & BACON Caramelized in garlic butter with bacon, red onion, and grated parmesan. 12

ONION RINGS Thick-cut and served with housemade agate sauce. 11

CHICKEN WINGS Boneless or traditional bone-in wings tossed in choice of spicy buffalo, sriracha, Thai chili, Irish whiskey, or housemade BBQ. 15

HOUSE-SMOKED SALMON House-smoked Atlantic salmon, served with Boursin garlic herb cheese spread, buttery Ritz crackers, and creamy horseradish sauce. 16

FLATBREADS

Served on cracker-crisp lavosh bread.

MARGHERITA FLATBREAD Roma tomatoes, mozzarella, fresh basil, garlic, and extra-virgin olive oil. 13

THAI CHICKEN FLATBREAD Seasoned chicken, julienned carrots, mozzarella-asiago cheese blend, cilantro, basil, and peanut sauce. 14

PHILLY CHEESESTEAK FLATBREAD Seasoned strips of sirloin, caramelized onion, roasted red pepper, melted mozzarella and Gouda cheese, and fresh chopped scallions. 17

SANDWICHES

Served with kettle chips. Substitute waffle fries 1.5; blueberry basil slaw 1; sweet potato fries 2; onion rings 3; soup 4; stuffed tots 5. Add a house or Caesar salad for 5. *Gluten Free Bun Available.*

 **MANHATTAN REUBEN MELT** *Voted “Best in the Northland!”* Our signature, slow-cooked corned beef brisket, cut thick and served on grilled, Minnesota-baked marble rye with sauerkraut and swiss cheese. Served with a side of thousand island. 16

THAI CHICKEN TENDER MELT Crispy chicken, thick-cut bacon, pepper jack cheese, and sweet Thai chili sauce on grilled sourdough. 15

PRIME RIB DIP Sliced of herb-crusted prime rib, stacked high on a grilled ciabatta roll with caramelized onions and swiss cheese. Topped with a crispy onion ring and accompanied with a side of au jus and creamy horseradish. 19.5

SALMON SANDWICH Fresh caught Canadian salmon, lightly seasoned and grilled with a hint of Minnesota maple syrup. Served on a pub bun. 16

NEW! HOT HONEY CHICKEN SANDWICH A crispy spicy chicken breast smothered in our honey-sriracha sauce with pepperjack cheese, sliced red onion, romaine and our own blue cheese dressing on a toasted bun. 15

WILD RICE MELT Our housemade Minnesota wild rice patty is blended with asiago, panko and smothered with smoked gouda cheese and sliced red onion. Set between cranberry wild rice bread and served with cranberries. 15

HOUSEMADE SOUPS

Housemade soups served with fresh-baked cornbread & housemade sweet butter.


PRIME RIB VEGGIE Herb-crusted prime rib, potatoes, vegetables, fennel. 8

IT’S BACK! HOUSEMADE CHILI Housemade meat and bean chili. 9
Add cheese, red onion, and sour cream on the side for 2.

CREAMY CHICKEN & WILD RICE Rotisserie chicken, Minnesota wild rice. 8

BURGERS

Our fresh, never-frozen Angus steak burgers are served “pink” or “no pink” on a grilled pub bun with kettle chips. Substitute waffle fries 1.5; blueberry basil slaw 1; sweet potato fries 2; onion rings 3; soup 4; stuffed tots 5. Add a house or Caesar salad for 5. *Gluten Free Bun Available.*

 **ROUNDHOUSE BURGER** Half-pound burger topped with Swiss and Cheddar cheese, thick-cut bacon, sautéed onions, and mushrooms. Topped with two crispy onion rings. 16

BBQ BACON CHEESEBURGER A half-pound burger topped with aged Wisconsin cheddar, thick-cut bacon, and housemade BBQ sauce. 15

BLUESTONE BURGER It’s a match made in heaven: Sweet and spicy candied bacon, pepper jack cheese, tangy blue cheese dressing, and crisp lettuce - all topped off with a single golden onion ring. Served on a pretzel bun and garnished with a peppadew skewer. 15.5

50/50 BURGER A half-and-half blend of ground bacon and ground beef - prepared with a touch of pink. Hand-formed and topped with Wisconsin cheddar, lettuce, tomato, and red onion. 15

PATTY MELT A classic old-time favorite featuring a fresh half-pound burger patty covered in melted swiss and cheddar cheese with caramelized onions and set between butter-grilled marble rye. 15

AHH CHEESEBURGER A half-pound burger smothered in your choice of American, cheddar, pepper jack, or gruyere swiss cheese. 14.5

COMFY CLASSICS

Add a house or Caesar salad for 5.

NEW! CHICKEN SCHNITZEL A generous sized thin-sliced panko breaded chicken breast flash-fried golden and served with our creamy, housemade Dijon mustard sauce. Served with our baby-red mashed potatoes and traditional German slaw. 18

CHICKEN POT PIE Simmered with fresh carrots, green peas, potatoes, pearl onions, and covered in a flaky golden pie crust. Served with a side of cranberries, fresh baked cornbread and housemade sweet butter. 16

ORIGINAL ROASTED CHICKEN A half chicken from southern Minnesota, slow roasted and served with baby-red mashed potatoes, chef’s seasonal vegetable, and fresh baked cornbread. Choice of original pan-gravy, wild-Irish glaze, or Jimmy’s famous BBQ sauce. 16

SWEDISH MEATBALLS A secret family recipe dating back decades. A mound of homemade meatballs using a blend of beef and pork. Served on our baby-red mashed potatoes ladled with a rich cream gravy, fresh baked cornbread, and a side of cranberries . 17

B/W POT ROAST A generous serving of our slow-cooked pot roast, served with baby-red mashed potatoes, gravy, chef’s seasonal vegetable, and fresh baked cornbread with our housemade sweet butter. 16

HOT TURKEY SANDWICH Hand-carved roasted turkey, piled high on toasted Minnesota-baked sourdough and served with baby-red mashed potatoes, homestyle gravy, and cranberries. 14

B/W MEATLOAF *Made fresh daily.* Choice of Mac’s Irish whiskey BBQ sauce or homestyle traditional gravy. Served with baby-red mashed potatoes, chef’s seasonal vegetable, fresh baked cornbread, and housemade sweet butter. 16

CRISP SALADS

 **MAPLE SEARED SALMON CAESAR** Fresh, maple-glazed salmon on fresh chopped romaine. Tossed in caesar dressing and topped with lemon, quartered cherry tomatoes, shaved parmesan cheese, and croutons. 18
Chicken Caesar 14


TOASTED CHICKEN SESAME SALAD A blend of freshly chopped slaw and romaine with shaved carrots, chopped green onion, avocado, slivered almonds, and topped with crispy wonton strips and a sprinkle of black and white sesame seeds. Served with our toasted sesame vinaigrette and your choice of crispy or roasted chicken. 16

CHIPOTLE STEAK SALAD Seasoned and grilled tenderloin on a bed of chopped romaine with cherry tomatoes, blue cheese crumbles, and topped with onion straws. Tossed in a spicy chipotle caesar dressing. 19

Eggs and hamburger may be served raw or undercooked. Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a certain medical condition. A 3.5% credit card processing fee will be added when using a credit card.

PASTA

Add a house or Caesar salad for 5.


 **PASTA LUCA BRASI** Fettuccine tossed with sautéed shrimp, all-natural chicken, and bacon in a creamy roasted red pepper sauce. 21

CHICKEN BREAST CHAMPAGNE A lightly breaded, all-natural chicken breast sautéed with garlic, parmesan, and black pepper. Topped with housemade champagne sauce and served over fettucine. 21

PASTA SANTINO Shrimp, bay scallops, crab, and penne pasta in a creamy, garlic-red pepper alfredo sauce and baked with mozzarella cheese on top. 23

STEAKS & RIBS

Our fresh, never frozen USDA choice steaks are hand-cut and broiled with Black Woods signature seasonings. Potato options include: baby-red mashed, baked sweet potato, or baked potato. Substitute waffle fries 1.5; blueberry basil slaw 1; sweet potato fries 2; onion rings 3. Add a house or Caesar salad for 5.

 **STEAK COMBINATIONS** A 6-ounce, hand-cut filet paired with choice of three jumbo coconut shrimp or pasta luca brasi. Accompanied with chef’s seasonal vegetable and choice of potato. 36


TOP SIRLOIN A 9-ounce, center-cut top sirloin, charbroiled to order. Accompanied with chef’s seasonal vegetable and choice of potato. 28

SMOKED GOUDA MEDALLIONS A trio of seared and blackened USDA medallions set on our Minnesota wild rice blend. Drizzled with smoked gouda cheese and finished with a pinch of field microgreens. Accompanied with chef’s seasonal vegetable and choice of potato. 28

BOURBON BEEF TIPS Beef tips, fire-grilled and sautéed with mushrooms, bourbon sauce and topped with crispy onion straws. Served with chef’s seasonal vegetable and baby-red mashed potatoes. 26

An Original Classic!

 **CHICKEN & RIB COMBINATION** One half of a slow-roasted chicken plus a half-rack of our signature BBQ baby back ribs. Served with baby-red mashed potatoes and Captain Ken’s baked beans. 34

 **BBQ BABY BACK RIBS** Baby back ribs, slow-cooked and basted with Jimmy’s signature BBQ sauce. Served with mashed potatoes and Captain Ken’s baked beans. **HALF RACK 26 FULL RACK 32**

Friday & Saturday Only!

HERB-CRUSTED PRIME RIB OF BEEF A full pound of prime rib crusted with kosher salt and olive oil. Accompanied with chef’s seasonal vegetable and your choice of potato. 42

ADD A SIDE OF CREMINI STEAK MUSHROOMS Sautéed in garlic, chives, red onion, pepper and deglazed with butter and white wine. 6

GLUTEN FREE MENU

To help ensure the necessary precautions in preparing a gluten-free dish, please inform your server that you are ordering from our gluten-free menu. Our chefs will take special care in preparing your entrée to your requested specifications. However, please note that, due to our kitchen’s shared cooking and preparation area, your meal may come into contact with wheat and other allergen products. **Gluten free potato options include baked potato, baked sweet potato, baby-red mashed potatoes, and wild rice pilaf.**

BULLDOG BITES Our signature hand-carved and blackened sirloin bites. Accompanied with creamy horseradish. 15

GLUTEN FREE BURGERS Any of our burgers can be made gluten free.

TOP SIRLOIN A 9-ounce, center-cut top sirloin, charbroiled to order. Accompanied with chef’s seasonal vegetable and choice of potato. 28

GLUTEN FREE PASTAS Any of our pastas can be made gluten free. No additional charge for gluten free noodles.

BROILED WALLEYE Fished from the cold waters of Canada. Served on a bed of wild rice pilaf and slivered almonds and accompanied with chef’s seasonal vegetable. 28

BOURBON STREET PASTA Andouille sausage, sauteed all-natural chicken, quartered cherry tomatoes, and cremini mushrooms tossed in a cream sauce over fettuccine. 19


BETTY’S SPAGHETTI & MEATBALLS A mound of spaghetti covered in a zesty sauce with housemade meatballs and shaved parmesan. 18


CAJUN JAMBALAYA SKILLET Sautéed shrimp, all-natural chicken, andouille sausage, onions, fresh tomatoes, and bell peppers in a spicy Cajun sauce. Served on a bed of white rice. 18


FISH & SEAFOOD

Add a house or Caesar salad for 5.

 **SHORELUNCH WALLEYE** Walleye fished from the cold waters of Canada and deep-fried using Dillon Sr’s secret recipe breading of crushed Club Crackers and potato chips. Accompanied with chef’s seasonal vegetable and choice of potato. 28

 **CEDAR PLANKED SALMON** Fresh North Atlantic salmon, glazed with pure Minnesota maple syrup and a hint of lemon pepper. Seared on a cedar plank and accompanied with chef’s seasonal vegetable and choice of potato. 28

 **BOUNDARY WALLEYE** Walleye fished from the cold waters of Canada and dredged in Black Woods’ special seasoning blend and pan-fried. Accompanied with chef’s seasonal vegetable and choice of potato. 28

 **JIMMY’S FAMOUS COCONUT SHRIMP** An original recipe for 20+ years. Five jumbo shrimp hand-breaded in our famous snow-white coconut batter and lightly fried. Served with our marmalade dipping sauce and accompanied with chef’s seasonal vegetable and choice of potato. 26

BROILED WALLEYE Fished from the cold waters of Canada. Served on a bed of wild rice pilaf and slivered almonds and accompanied with chef’s seasonal vegetable. 28

VEGAN MENU

VEGAN CHIPOTLE STEAK SALAD A 7oz vegan ribeye resting on a bed of chopped romaine and cherry tomatoes then tossed in our chipotle roasted garlic vinaigrette and served with a fresh dinner roll. 14

VEGAN TOASTED BLT Grilled sourdough bread with vegan bacon, a Dijon mustard spread, sliced tomatoes, and crisp lettuce. 13

VEGAN PESTO PASTA Cavatappi pasta, peas and fresh vegetables tossed in a housemade pesto sauce. 14

VEGAN BBQ RIBS These vegan ribs are a blend of chickpeas, tapioca, and beets then brushed with our housemade BBQ sauce. Served with a baked potato with vegan sour cream and house vegetables. 22

CEDAR PLANKED SALMON Fresh North Atlantic salmon, glazed with pure MN maple syrup and a hint of lemon pepper. Seared on a cedar plank and accompanied with chef’s seasonal vegetable and choice of potato. 28

ORIGINAL ROASTED CHICKEN One half of a slow-roasted rotisserie chicken served with baby-red mashed potatoes and chef’s seasonal vegetable. Choice of Wild-Irish glaze or Jimmy’s famous BBQ sauce. 16

CHICKEN & RIB COMBINATION One half of a slow-roasted rotisserie chicken plus a half-rack of our signature BBQ baby back ribs. Served with baby-red mashed potatoes and Captain Ken’s baked beans. 34

BBQ BABY BACK RIBS Baby back ribs, slow-cooked and basted with Jimmy’s signature BBQ sauce. Served with baby-red mashed potatoes and Captain Ken’s baked beans. **HALF RACK 26 FULL RACK 32**