

APPETIZERS

BUCKET OF BONES

Choice of Sauce: Buffalo Glaze, Korean Pepper Sauce, or Northwood's Dry Rub / 15

CHEESE CURDS v

Tomato Basil Sauce / 10

PAN-FRIED POTSTICKERS

Sesame Soy Dipping Sauce / 12

GRILLED CHICKEN QUESADILLA

Monterey Cheddar Cheese, Oven-roasted Tomatoes, Salsa, Sour Cream / 13

SOUP & SALADS

SUMMER VEGETABLE

WITH SMOKED SAUSAGE SOUP / 6 CUP / 8 BOWL

NORTHWOODS SIDE SALAD GF v

Artisan Lettuce, Blueberries, Pickled Onions, Feta Cheese, Candied Pecans, Elderberry Vinaigrette / 7

[Turn it into an Entrée 14]

[Add Chicken 4]

MINNESOTA CHOPPED SALAD GF

Wild Acres Grilled Chicken, Heirloom Tomatoes, Hard-boiled Egg, Apple-smoked Bacon, Alma Blue Cheese, Creamy Dijon Dressing / 14

KID'S MENU [12 years & under]

INCLUDES SMALL BEVERAGE. SERVED WITH CHIPS, FRIES OR APPLESAUCE. FRESH FRUIT \$1.50

CHEESEBURGER / 9

CHICKEN TENDERS / 9

GRILLED CHEESE / 7

MACARONI AND CHEESE / 7

GF Gluten Friendly v Vegetarian

MAP Guests: Please note server gratuities are not included in your package.

No split checks on groups of 10 or more. We can accept multiple payments on one check.



BURGERS

ALL BURGERS SERVED ON A GRILLED BRIOCHE BUN
SERVED WITH CHIPS OR FRENCH FRIES
SUBSTITUTE WILD RICE PATTY
PLEASE NO SUBSTITUTIONS

GRAND VIEW BURGER

A True Classic served with your Choice of Cheese, Mixed Greens, Tomato / 14

[Add Bacon 1.5]

[Double Patty 4]

NORTHWOOD'S BISON BURGER

Bacon Jam, Horseradish Cheddar Cheese, Oven-roasted Tomatoes / 13

SANDWICHES

SERVED WITH CHIPS OR FRENCH FRIES
PLEASE NO SUBSTITUTIONS

HAM AND BRIE

Caramelized Onions, Brie Cheese, Pecan-smoked Ham, Sliced Apples, Served on Cranberry Wild Rice Bread / 14

BLT

Double Smoked Bacon, Lettuce, Tomato, Roasted Garlic Aioli, Served on Multi Grain / 14

GRILLED CHICKEN PESTO

Tomatoes, Mixed Greens, Provolone Cheese, Double Smoked Bacon, Served on Grilled Ciabatta / 13

PRIME RIB

Smoked Provolone, Sautéed Mushrooms and Onions, Sweet Corn Aioli, Served on Grilled Ciabatta / 16

FALAFEL WRAP v

Spinach Hummus, Tomatoes, Cucumbers, Mixed Greens, Tzatziki Sauce, Wrapped in a Warm Flour Tortilla / 12

WALLEYE TACOS

Shredded Cabbage, Ghost Pepper Chili Aioli, Housemade Pickles, Pico de Gallo, Flour Tortilla / 17

BEER

COORS | MICH GOLDEN | MILLER LITE | BUD | BUD LIGHT | CORONA | GRAND VIEW IPA [Roundhouse]
MIRROR UNIVERSE | BOOM LAKE | AXE DRAGGER | SBENT HOP | BENT BLACK
URLY FURIOUS | SUMMIT EPA | GUINNESS | STELLA | BLUE MOON | BIG AXE STOUT
LOON JUICE | WHITE CLAW [Black Cherry & Mango]

COCKTAILS

THE DISTRICT Bulleit Rye, Ginger Liqueur, Lemon Sour, Bitters / 12
CUCUMBER JALAPEÑO PALOMA Fresh Lime, Grapefruit, Infused Tequila, Cucumber / 12
PEACH DALY Cruzan Peach Rum, Lemonade, Iced Tea / 11
NATE DOGG Crispin Cider, Jameson Whiskey, Ginger Beer / 11
NORTHWOODS OLD FASHION Tattersal Rye, Dashfire Orange Bitters, Cherry / 12

MARTINIS

MELON MARTINI Grey Goose La Poire, Midori, Pineapple Juice / 13
MNEGRONI 5 Rocks Gin, Martini Rossi Bitter Liqueur, Sweet Vermouth, Orange Peel / 13
CITRUS FLOWER Sapphire East, Crème De Fleur, Lemon Juice / 14

MOCKTAILS [Non-alcoholic]

GINGER PUNCH Orange Juice, Apple Juice, Ginger Beer, Mint Leaves / 5
SUMMER BREEZE Lemon, Orange Juice, Pineapple Juice, Grenadine, Ginger Ale / 5

WINE

[RED]

		GLASS	BOTTLE
032	BREAD & BUTTER CABERNET SAUVIGNON <i>Napa 2010</i>	9	35
002	GHOST PINES CABERNET SAUVIGNON <i>Napa/Sonoma</i>	15	50
872	DREAMING TREE PINOT NOIR <i>California</i>	8	30
304	KAIKEN MALBEC <i>Argentina</i>	7	25
335	1000 STORIES BOURBON BARREL AGED ZINFANDEL <i>California</i>	10	40
357	SILK & SPICE RED BLEND <i>Portugal 2018</i>	7	25

[WHITE]

569	LUNETTA PROSECCO <i>Italy NV</i>	9	30
558	CAPOSALDO MOSCATO <i>Italy NV</i>	8	30
751	CALCADA VINO VERDE ROSÉ <i>Portugal 2018</i>	8	30
730	CAVAZZA PINOT GRIGIO <i>Italy 2019</i>	7	25
711	HOGUE RIESLING <i>Columbia Valley</i>	8	30
680	STONELEIGH SAUVIGNON BLANC <i>New Zealand</i>	8	30
641	RED TAIL RIDGE UNOAKED CHARDONNAY <i>Finger Lakes NY 2019</i>	8	30
616	RIVA RANCH OAKED CHARDONNAY <i>Livermore</i>	10	40