

TINNERS

• PUBLIC HOUSE •

APPETIZERS

GIANT PRETZEL

giant Bavarian style pretzel, served hot from the oven, with beer mustard and cheese sauce for dipping \$11.95

BUFFALO SPROUTS

crispy brussels sprouts, tossed in buffalo sauce and topped with blue cheese crumbles \$8.95

'COYOTE CHIPS'

crispy fried waffle fries, gorgonzola cheese sauce, bacon, green onions \$10.95

TINNERS TRIO

homemade guacamole, smokey Gouda cheese sauce, and roasted tomato salsa, served with tortilla chips \$12.95

RIB SNACKS

smoked rib tips, slaw, and pickles \$9.95

MAC & CHEESE NUGGETS

macaroni and cheese bites with bacon, breaded and fried and served with smoky ranch \$8.95

ROASTED CAULIFLOWER BITES

roasted with garlic, herbs, and parmesan. served with garlic and lemon aioli \$9.95

'LAND OF PLENTY' MEAT & CHEESE BOARD

smoked and cured meats, local and imported cheeses house made pimento cheese, pepper jam, house pickles, olives, and beer mustard, toasted bread \$16.95

WALLEYE BITES

crispy walleye fingers served with house tartar and lemon \$9.95

MEATLOAF SLIDERS

homemade meatloaf with BBQ sauce, crispy onions on slider buns \$8.95

SOUTHEASTERN QUESADILLA

pepper jack cheese, black bean salsa, and fresh pico di gallo \$9.95
add grilled chicken \$3.95
add braised beef \$3.95
add guac \$1.95

JACK RABBIT POUTINE

roast beef, house-made gravy, green onions, cheese curds & Gouda over French fries \$12.95

CHEESE CURDS

Stensland Creamery cheese curds, lightly breaded and fried crispy. Served with smoky ranch dipping sauce \$8.95

TINNERS NACHO

braised beef or chicken, smoked Gouda queso sauce, melted cheddar cheese, shredded lettuce, black olives, fresh pico, jalapeno, sour cream, fire roasted salsa, house-made tortilla chips. \$12.95
add guac \$1.95

CHICKEN WINGS

1lb of jumbo wings tossed with your choice: Buffalo sauce, Honey BBQ, Cajun or Jerk dry rub or Stupid hot sauce; Choice of smoky bleu cheese or ranch for dipping \$14.95

FLATBREADS

MARGHERITA FLATBREAD

tomato, fresh basil, mozzarella \$10.95

GRIZZLY BEAR FLATBREAD

pepperoni, sausage, mozzarella, house-made red sauce \$12.95

CHEESE STEAK FLATBREAD

alfredo sauce, sliced prime, peppers & onions, jalapeno, 4 cheese mix \$11.95

CHISLIC

Choice of bleu cheese, ranch or BBQ
8oz, served with Texas toast, celery
BEEF \$12.95 // LAMB \$14.95

MAKE IT A BASKET

BEEF \$15.95 // LAMB \$17.95
12oz, served with fries, coleslaw, and Texas toast

SANDWICHES

Sub soup and salad \$2

B.L.T.A.

bacon, lettuce, tomato, avocado, mayo, on toasted ciabatta \$9.95

GOURMET GRILLED CHEESE

gruyere, cheddar, bacon, pepper jam on toasted sourdough \$8.95

FRIED BOLOGNA SANDWICH

a stack of Mortadella with American cheese, deviled egg schmear & pickles on toasted sourdough \$10.95

CRISPY CHICKEN WRAP

crispy chicken strips, lettuce, tomato, cheddar, ranch, tomato basil tortilla \$12.95

CALIFORNIA CHICKEN

grilled chicken, bacon, avocado, lettuce, tomato, pickled onions, garden mayo on ciabatta bun \$11.95

REUBEN SANDWICH

thinly sliced corned beef, sauerkraut, 1000 island, Swiss cheese, grilled marble rye or Rachel with turkey \$12.95

CAPRESE PRESS

fresh mozzarella, tomato, with basil pesto aioli on ciabatta bun, pressed on the grill for a crispy crust \$10.95

PRIME DIP

thinly sliced prime rib, horseradish sauce (side), Swiss cheese, au jus, and hoagie bun \$14.95

JACK OF CLUBS

ham, turkey, bacon, Monterey Jack cheese, tomato, creamy mustard aioli, grilled sourdough \$12.95

BUFFALO CHICKEN WRAP

crispy Buffalo chicken, romaine, blue cheese, red onions, tomato wrapped in a flour tortilla \$12.95

BURGERS

Burgers are double ¼ lb. Black Angus beef patties served on a Brioche bun
sub impossible burger on any burger \$3.95 // sub soup or side salad for fries \$2

TINNER'S BURGER

lettuce, pickle, tomato, onion, American cheese, special sauce \$11.95

BORDER BURGER

guacamole, feta, roasted jalapeno, grilled red onion, chipotle aioli \$12.95

CAPRESE BURGER

fresh mozz, tomato, fresh basil, balsamic glaze, shredded lettuce \$12.95

BBQ BURGER

smoky bacon, cheddar, BBQ sauce, crispy onions \$12.95

B&B BURGER

crispy bacon, bleu cheese, Monterey Jack cheese, caramelized onions, Cajun spices, smoky bleu cheese dressing \$12.95

CALIFORNIA BURGER

fresh avocado, tomato, red onion, fresh greens, garden mayo \$11.95

RISE & SHINE BURGER

over medium egg, bacon, American cheese \$12.95

SMOKED GOUDA & MUSH BURGER

sautéed mushrooms, caramelized onions, smoked Gouda \$12.95

VOLCANO BURGER

buffalo sauce, jalapenos, pepper jack cheese \$11.95

PATTY MELT

sautéed onions, American & Swiss cheese, grilled marble rye \$11.95

WEST COAST TURKEY

avocado, lettuce, tomato, red onion, garden mayo \$11.95

SALADS

add grilled chicken \$3.95 // add grilled Salmon \$5.95

WALDORF SALAD

romaine, blue cheese, apples, pecans, crispy bacon, celery, creamy lemon honey dressing \$10.95

WEDGE SALAD

tomato, fried onions, buttermilk dressing, bleu cheese, and bacon \$9.95

STEAK SALAD

mixed greens, chislic beef, bleu cheese, asparagus, grape tomatoes, red onions, fresh basil, and balsamic vinaigrette \$14.95

COBB SALAD

bacon, egg, bleu cheese, chive, avocado, tomato, cucumber, red onion, house vinaigrette \$11.95

SOUTHWEST SALAD

mixed greens, black bean relish, pepper jack cheese, pico de gallo, fresh avocado, and chipotle lime ranch \$11.95

KALE GARDEN & GRAIN SALAD

baby kale, quinoa, goat cheese, roasted cauliflower, red bell peppers, sweet potatoes, red onion, carrots, candied pecans, citrus maple vin \$12.95

HOUSE SPECIALTIES

BAKED MAC & CHEESE

crispy bacon, smoked Gouda cheese sauce, shells pasta, herb bread crumbs, parmesan \$14.95

STEAK FRITES

grilled angus top sirloin, caramelized onions, French fries, garlic aioli \$12.95

BACON WRAPPED MEATLOAF

homemade meatloaf, beef gravy, mashed potatoes, and crispy onions \$13.95

PRIME RIB (Sat after 5)

with baked potato, au jus king or queen cut

SODAK COUNTRY RIBEYE

12 oz. grilled ribeye, steamed broccoli, choice of potato, garlic toast, choice of gorgonzola or peppercorn mushroom sauce \$24.95

BASKETS

All baskets served with fries, coleslaw and Texas toast

FISH & CHIPS

beer battered Great Lakes Walleye, tartar sauce, lemon \$14.95

BBQ RIBS

slow cooked pork back ribs \$13.95 half / \$18.95 full

CHICKEN STRIPS

golden fried chicken, buttermilk ranch \$11.95

PASTAS AND GRAIN BOWLS

CAPRESE PASTA

linguini tossed with olive oil, fresh mozzarella, tomatoes, and red onions. Topped with balsamic glaze, fresh basil, and parmesan \$12.95

CREAMY CAJUN ALFREDO

linguini pasta tossed with Cajun cream sauce, chicken, shrimp, andouille sausage, peppers, onions, and tomatoes \$15.95

ISLAND SHRIMP BOWL

jerk spiced shrimp, quinoa, black beans, roasted sweet potatoes, garlic kale, mango salsa, avocado \$15.95
sub roasted cauliflower \$\$. \$\$

CHIPOTLE MAPLE SALMON BOWL

grilled chipotle & maple salmon, quinoa, steamed broccoli, roasted sweet potato, grilled red onions, avocado, and lime crème \$18.95

SIDES

— 3.50 each

SWEET POTATO FRIES

WAFFLE FRIES

MASHED POTATO

BRUSSEL SPROUTS

STEAMED BROCCOLI

SIDE SALAD

FRENCH FRIES

COLE SLAW



Gluten Friendly



Vegetarian or can be prepared Vegetarian

18% gratuity added to parties of 8 or more

Please be advised that the menu items noted GF are prepared using gluten free ingredients; however, we cannot guarantee that these items are completely gluten free as they are prepared in an environment where gluten is handled. We cannot recommend our gluten friendly items for persons with Celiac Disease. Items may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

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Macaroni and cheese bites with bacon, breaded and fried and served with smoky ranch \$8.95

ROASTED CAULIFLOWER BITES

Roasted with garlic, herbs, and parmesan. Served with garlic and lemon aioli \$9.95

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SOUTHEASTERN QUESADILLA

Pepper jack cheese, black bean salsa, and fresh pico di gallo \$9.95
Add grilled chicken \$3.95
Add braised beef \$3.95
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CHEESE STEAK FLATBREAD

Alfredo sauce, sliced prime, peppers & onions, jalapeno, 4 cheese mix \$11.95

CHISLIC

Choice of bleu cheese, ranch or BBQ
8oz, served with Texas toast, celery
Beef \$12.95 // Lamb \$14.95

MAKE IT A BASKET

Beef \$15.95 // Lamb \$17.95
12oz, served with fries, coleslaw, and Texas toast

SANDWICHES

Sub soup and salad \$2

B.L.T.A.

Bacon, lettuce, tomato, avocado, mayo, on toasted ciabatta \$9.95

GOURMET GRILLED CHEESE

Gruyere, cheddar, bacon, pepper jam on toasted sourdough \$8.95

FRIED BOLOGNA SANDWICH

A stack of Mortadella with American cheese, deviled egg schmear & pickles on toasted sourdough \$10.95

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Fresh mozzarella, tomato, with basil pesto aioli on ciabatta bun, pressed on the grill for a crispy crust \$10.95

PRIME DIP

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