

BURGERS & SANDWICHES

Served with choice of french fries, kettle chips or coleslaw.

Ask your server for gluten free options.

BIG MOUTH BURGER | 18

Two patties, American cheese, Swiss cheese, bacon, lettuce, tomato and crispy onion strings

100% ANGUS BEEF BURGER | 14

Lettuce, tomato and red onion

Add cheese for 1

Add bacon or mushrooms for 2 each

SPICY BURGER | 15

1/3 pound burger, fresh jalapeños, pepper jack cheese, peppered bacon, Chipotle aioli

BEYOND BURGER | 14

Vegan burger patty, house spices, crushed avocado, watercress, tomato and red onion

13 HOUR SMOKY PULLED PORK SANDWICH | 15

House-made pretzel bun, honey chipotle BBQ sauce and celeriac apple fennel slaw

CHICKEN SALAD CROISSANT | 14

Tender chicken, honey, mustard, walnuts and dill

REUBEN | 15

Pumpernickel, smoked pastrami, sauerkraut, Swiss cheese and house sauce

CAFÉ GRILLED CHEESE | 13

Cheddar sourdough bread, smoked Cheddar cheese, American cheese, pepper jack cheese, grilled tomato and onion

CLUBHOUSE | 13

Turkey, ham, bacon, tomato, lettuce and mayonnaise

MUFFULETTA | 15

Layers of mortadella, ham, salami, Swiss and provolone cheese and giardiniera pesto aioli

SRIRACHA BROWN SUGAR BACON BLT | 12

Cheddar sourdough bread, basil mayonnaise, mixed greens, fresh tomato, Sriracha brown sugar bacon

BAJA CHICKEN SANDWICH | 16

Marinated grilled chicken breast, pepper jack cheese, bacon, red slaw, tomato, arugula, chipotle aioli

BUTTERMILK FRIED CHICKEN SANDWICH | 15

Watercress, dill pickles and honey Sriracha mayonnaise

ENTRÉES

HOT TURKEY SANDWICH | 17

Open-faced on wild rice bread, sage stuffing, turkey gravy, mashed potatoes and cranberries

HOT BEEF SANDWICH | 17

Open-faced on Cheddar sourdough bread, sage stuffing, beef gravy, mashed potatoes and horseradish sauce

NEW YORK STRIP STEAK | 22

Baked potato, vegetable du jour and herb butter

SHRIMP PLATTER | 18

Breaded shrimp, french fries, coleslaw and cocktail sauce or tartar sauce

WILD RICE & QUINOA BOWL | 13

Herbs, tomatoes, peppers, roasted mushrooms, blueberries, sunflower seeds, mustard greens, watercress and citrus vinaigrette

Add grilled chicken for 7

Add herb seared salmon for 9

ADULT MAC & CHEESE | 16

Cavatappi pasta in Cheddar cheese sauce, tossed with white Cheddar, green onion and pulled pork or grilled chicken breast

SMOKED PORK SPARERIBS | 19

One third rack pork spareribs, smoky honey chipotle BBQ sauce, french fries, slaw and pickled vegetables

CHICKEN TINGA TOSTADAS | 14

Stewed chicken in onion, garlic, chipotle peppers and tomato over crisp tortillas with lettuce, Cotija and Chihuahua cheese, lime crema, refried black beans and cilantro citrus rice

BRICK CHICKEN AND FRITES | 16

Flat seared 1/2 chicken, grilled lemon, green salad, french fries

MEATBALL DIP | 19

12 oz Italian meatball, marinara sauce, Mozzarella cheese, garlic batard, basil

SIDES

Seasonal Fruit
Cup | 6 • Bowl | 8

Cottage Cheese | 5

Sautéed Mushrooms | 2

Sautéed Onions | 2

Sour Cream | 2

STARTERS

CHICKEN WINGS | 14

Choice of dry rubbed, BBQ, Buffalo or teriyaki sauce with celery sticks and bleu cheese dressing

SMOKED CHICKEN QUESADILLA | 13

Smoked chicken, mushrooms, poblano peppers, avocado aioli, lime crema, Chihuahua cheese, Cotija cheese and hot or mild salsa

WHITE CHEDDAR CHEESE CURDS | 11

Bacon ranch dressing

NACHO PLATTER | 13

Tortilla chips, seasoned beef, Cheddar cheese, Chihuahua cheese, tomatoes, onions, black olives, jalapeños, salsa, guacamole and sour cream

CATFISH FINGERS | 14

Fresh breaded catfish, Cajun rémoulade and lemon

WARM SPINACH ARTICHOKE DIP | 11

Creamy béchamel sauce, garlic, herbs and crostini

SOUPS & SALADS

Choice of Dressings: Ranch, Light Ranch, French, Light French, Italian, Light Italian, Bleu Cheese, Thousand Island, Red Wine Vinaigrette, Caesar or Oil and Vinegar

Served with a freshly baked white or wheat roll

SOUP

Cup | 6 • Bowl | 8

Signature Wild Rice, Vegetable Beef or Soup du Jour

CITRUS SALMON SALAD | 18

5 oz herb seared salmon, radish, fingerling potatoes, grapefruit and orange segments and citrus vinaigrette

HOUSE SALAD | 7

Romaine, mixed greens, tomatoes, cucumbers, carrots, red onions, green beans, croutons and choice of dressing
Add grilled chicken for 7

MINNEHAHA CAPRESE SALAD | 13

Fresh tomato relish, sliced fresh mozzarella, green leaves, basil, crostini

ROASTED RED & YELLOW BEET SALAD | 10

Romaine, arugula, candied walnuts, grapefruit and orange segment, pickled red onion, bleu cheese, citrus vinaigrette
Add grilled chicken for 7

CAESAR SALAD | 9

Romaine, Parmesan cheese, croutons and creamy Parmesan dressing
Add grilled chicken for 7

TACO SALAD | 14

Crispy tortilla bowl, seasoned ground beef, Cheddar cheese, onions, black olives, tomatoes, salsa and sour cream

STEAK SALAD | 18

Arugula, romaine, bleu cheese, tomato, whole mustard vinaigrette, crispy onion strings

BREAKFAST

BUILD YOUR OWN OMELET | 10

Includes one topping. All omelets served with hash browns and toast.
Substitute fresh fruit for hash browns for 3

TWO TOPPINGS • 12

Additional toppings • 1 each

Swiss cheese, Cheddar cheese, ham, bacon, sausage, bell peppers, onions, tomatoes and asparagus

THE MINNEHAHA | 12

Two eggs any style, choice of bacon, sausage links or ham steak, hash browns and toast

KIDS | 7

Ages 8 and under. Includes one free beverage. No refills on juice or milk.

GRILLED CHEESE

French fries, fruit cup or vegetable

MAC AND CHEESE

CHICKEN FINGERS

French fries, fruit cup or vegetable

CAVATAPPI PASTA

Marinara sauce

Split Charge • 2

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. 18% gratuity will be added to tables of 6 or more guests. 10% senior discount cannot be combined with any other discounts.

ICED TEA | 4

SOFT DRINKS | 4

LEMONADE | 4

MILK | 4

2% or Chocolate

JUICE | 4

*Orange, Grapefruit, Apple,
Cranberry or Tomato*

SPECIALTY COFFEE, ESPRESSO & MORE

DRIP | 4

J. Gursey signature roast coffee

ESPRESSO | 4

Handcrafted to perfection and served with a crema layer

AMERICANO | 4

J. Gursey espresso floating on hot water with a crema layer

CAPPUCCINO | 5

J. Gursey espresso finished with slow poured steamed milk

LATTE | 5

J. Gursey espresso finished with slow poured steamed milk

HOT CHOCOLATE | 4

Chocolate finished with slow poured steamed milk

HOT TEA | 4

BEER, CIDER AND SELTZER | 8

*Ask your server for our current list of available beers,
ciders and seltzers.*

WHITE WINE

14 Hands Pinot Grigio 8 | 28

14 Hands Chardonnay 8 | 28

Kendall Jackson Chardonnay 9 | 32

Kendall Jackson Pinot Grigio 9 | 32

Kendall Jackson Sauvignon Blanc 9 | 32

Kendall Jackson Riesling 9 | 32

SPECIALTY COCKTAILS

MINNIE SPRITZ | 8

Aperol, Wycliff Brut, splash of soda, orange slice

SIESTA | 9

Jose Cuervo Silver tequila, Campari, lime juice, simple syrup, splash of grapefruit juice

NEGRONI | 9

New Amsterdam gin, sweet vermouth, Aperol, orange slice

GREYHOUND | 8

New Amsterdam gin, grapefruit juice

HIAWATHA SIDECAR | 9

Hennessy, Cointreau, squeeze of lemon juice

BELLINI | 8

Peach purée, Wycliff Brut

SCREWDRIVER | 8

Vodka, orange juice

MIMOSA | 8

Wycliff Brut, orange juice

WALK ME DOWN | 12

Smirnoff vodka, New Amsterdam gin, Bacardi rum, triple sec, blue Curaçao, Starry, sweet and sour mix

ESPRESSO MARTINI | 9

Smirnoff, Kahlúa, espresso, half and half, espresso beans

SPARKLING WINE

Wycliff Brut	8
Veuve du Vernay Brut	9
Veuve du Vernay Brut Rosé	9
Luccio Moscato	9 32

RED WINE

14 Hands Cabernet	8 28
14 Hands Merlot	8 28
Kendall Jackson Cabernet	9 32
Kendall Jackson Pinot Noir	9 32
Kendall Jackson Red Zinfandel	9 32