

# Appetizers

## WINGS \$17.95

Jumbo chicken wings, tossed in your choice of house buffalo, BBQ, Teriyaki or a Cajun dry rub  
Served with celery, carrots, blue cheese or ranch **GF**

## CHEESE CURDS \$12.95

Lightly breaded cheese curds cooked to a golden brown; served with sweet chili dipping sauce

## TRIGGER FRIES \$10.95

Tossed with herbs, garlic, cajun spice, and Parmesan cheese; served with BBQ mayo

## BACON WRAPPED PHEASANT \$16.95

Smoked pheasant wrapped in bacon with jalapeño cream cheese; served with raspberry bbq sauce **GF**

## SPINACH & BACON DIP \$13.95

Caramelized Onion, Provolone Blend & Cream Cheese, Toasted Bread

## CRISPY BRUSSELS \$10.95

Trigger Fry style, BBQ Mayo

## WALLEYE FINGERS \$14.95

Walleye strips crusted with corn flour and cornmeal; served with 3 pickle tartar **GF**

## DUCK TENDERLOINS \$14.95

Almond breaded duck tenderloin; fried and served with honey mustard

## PHEASANT QUESADILLA \$15.95

Simmered with peppers, onions, and tomatoes. Served with salsa & sour cream

# Burgers\*

All Handhelds are served with a choice of crinkle cut fries, cole slaw or tater tots  
Onion rings, soup of the day or a house salad available **\$3.95**

Custom mixed beef patties with MNHH seasoning

Single/double available. Elk & Bison patties available for **\$3.95 extra**

## THE BURGER \$16.95

Choice of cheese, bacon, onion, lettuce, tomato

## TRIGGER BURGER \$16.95

Cheddar cheese, BBQ sauce, bacon

## THE BARTENDER 1.0 \$16.95

American & provolone cheese, leaf lettuce, tomato, crispy onion, pickles, BBQ mayo & bacon

## MUSHROOM & SWISS BURGER \$16.95

Beer braised mushrooms, swiss cheese

## SPICY \$16.95

Blackened, sautéed onion & serrano, fried egg, cheddar jack

## PATTY MELT \$16.95

Sautéed mushrooms & onions, cheddar jack cheese, toasted marble rye

## BISON BUTTER BURGER \$17.95

American cheese, bison/beef patty mixed with butter

# Hand Helds

All Handhelds are served with a choice of crinkle cut fries, cole slaw or tater tots  
Onion rings, soup of the day or a house salad available **\$3.95**

## REUBEN \$16.95

Thin sliced corned beef, 1000 Island dressing, sauerkraut, Swiss cheese, on toasted marble rye

## RACHEL \$15.95

Smoked turkey, 1000 island dressing, sauerkraut, swiss cheese on toasted marble rye

## CHICKEN SANDWICH \$16.95

Trigger, mushroom swiss or buffalo w/ blue style

## WALLEYE SANDWICH \$19.95

Walleye fingers piled high on a toasted hoagie, with 3 pickle tartar, shredded lettuce, and sliced tomato

## PRIME RIB DIP \$18.95

Smoked & thinly sliced prime rib, creamy horseradish, provolone cheese on a toasted hoagie, served with herb au jus

## DUCK SANDWICH \$17.95

Spinach, goat cheese, orange marmalade, sautéed onions, bacon on toasted brioche

## BLT \$14.95

Pesto mayo, lettuce and tomato on toasted brioche with lots of bacon

# Soup & Salad

All soups and salads/dressings are made in-house.  
\*Caesar dressing contains egg yolk and anchovies.

## SOUP OF THE DAY \$7.95

Homemade soup of the day. Ask server for details

## SMALL SALAD \$6.95

Cucumber, onion, homemade croutons, cheddar cheese

## APPLE & PROSCIUTTO SALAD \$15.95

Prosciutto wrapped apples, sweet & spicy pecan, goat cheese

## COBB SALAD \$17.95

Smoked pheasant, bacon, egg, blue cheese crumble, cucumber, tomato

## \*CAESAR SALAD \$12.95

Creamy lemon Caesar dressing, homemade croutons, parmesan cheese

**Add chicken \$7 / Add Shrimp \$9**

## \*BLACKENED STEAK SALAD \$18.95

Blue cheese crumbles, cucumber, tomato, onion

## BUFFALO CHICKEN SALAD \$16.95

Cucumber, onion, tomato, blue & cheddar jack, tortilla strips and choice of dressing

## DRESSINGS:

Ranch, Blue Cheese, Caesar, French, Herb Vinaigrette

# Entrees

AVAILABLE AFTER 4PM

**SIDES:** Buttermilk mashed potatoes, roasted vegetables, confit Yukon potatoes, or roasted button mushrooms

## WALLEYE \$27.95

Potato crusted, lemon honey cream **GF**

## FARMER'S SURF & TURF \$34.95

Potato crusted walleye & bone-in pork chop

## BONE-IN PORK CHOP \$26.95

Charbroiled, rosemary dijon caramel

## LONDON BROIL \$28.95

Peppercorn cream, button mushrooms **GF**

## PAN FRIED PHEASANT BREAST \$28.95

Cajun flour dusted, herb pheasant gravy

# Pasta

## FETTUCINE ALFREDO \$15.95

Parmesan Reggiano, choice of protein **Add chicken \$7 / Add Shrimp \$9**

## BLACKENED CHICKEN PASTA \$21.95

Penne, roasted red pepper, broccoli & mushrooms in parmesan alfredo

## WILD BOAR GNOCCHI \$27.95

Wild boar ragu, house made gnocchi, Parmesan Reggiano

# Dessert

## CHEESECAKE \$10.95

## CHOCOLATE CAKE \$11.95

## ICE CREAM SUNDAE \$6

# Daily Specials

## TUESDAY \$14.95

Chicken Pot Pie

## WEDNESDAY \$19.95 / \$26.95

BBQ Rib Night. (1/2 Rack / Full Rack)

## THURSDAY 14.95

Rotating taco feature

## FRIDAY \$23.95

Hand Cut Ribeye

## SATURDAY \$25.95 / \$30.95

Prime Rib (Queen 12oz. / King 16 oz.)

## SUNDAY \$26.95

Brunch buffet

# LIBATIONS >

# MINNESOTA



## HORSE & HUNT CLUB

### On The Rocks

#### **MINNESOTAN OLD FASHIONED \$10**

Makers Mark and simple syrup with a cherry and orange muddle

#### **RUSTY ROOSTER \$9**

A blend of scotch and Drambuie, garnished with an orange

#### **BACON INFUSED BOURBON \$9**

With maple rim and bacon garnish

#### **CANADIEN CHERRY \$9**

Makers Mark, Amaretto di Serrano, lemon & lime juice. Shaken and served over ice

#### **IRON CHUCKER \$10**

A blend of vodka, Kahlua and Bailey's, served over ice

### Wine by the Glass

#### White

	glass	bottle
BOUQSUET CHARDONNAY	\$7	\$20
WENTE SAUVIGNON BLANC	\$8	\$23
STELA ROSA PINOT GRIGIO	\$7	\$20
PAOLO SARACCO MOSCATO D'ASTI	\$9	\$26
PHANTOM CHARDONNAY	\$9	\$26
MILBRANDT RIESLING	\$8	\$23

#### Red

	glass	bottle
JUGGERNAUT PINOT NOIR	\$11	\$29
FREAKSHOW RED BLEND	\$9	\$26
BREAD AND BUTTER CAB	\$8	\$23
CASTLE ROCK MERLOT	\$8	\$23

### Whisk(e)ys

#### Bourbon

	1oz	2oz
ANGEL'S ENVY	\$8	\$16
BAKER'S 7 YR	\$7	\$14
BASIL HAYDEN	\$7.5	\$15
BLANTON'S	\$10	\$20
BOOKER'S BEATEN BISCUITS	\$10	\$20
BUFFALO TRACE	\$5	\$10
BULLEIT	\$5	\$10
ELIJAH CRAIG	\$5	\$10
HIGH WEST AMERICAN PRAIRIE	\$6.5	\$13
HIGH WEST CAMPFIRE	\$9	\$18
KNOB CREEK 100 PROOF	\$6	\$12
KNOB CREEK 120 PROOF SINGLE BARREL 9YR	\$8	\$16
LONGBRANCH	\$7	\$14
MAKER'S 46	\$7	\$14
MAKER'S MARK	\$6	\$12
MICHTER'S US 1	\$6	\$12
RUSSELS RESERVE	\$7	\$14
WOODFORD RESERVE	\$7	\$14

#### Scotch

	1oz	2oz
AUCHENTOSHAN 12 YR	\$12	\$24
BALVENIE DOUBLEWOOD 12 YR	\$8	\$16
BOWMORE 12 YR	\$10	\$20
GLENFIDDICH 12 YR	\$7.5	\$15
GLENLIVET 14 YR	\$13	\$26
GLENMORANGIE 10 YR	\$6.5	\$13
JOHNNY WALKER BLACK	\$6	\$12
JOHNNY WALKER BLUE	\$30	\$60
LAGAVULIN 8 YR	\$7	\$13
LAPHROAIG 10 YR	\$7	\$14
MACALLAN 12 YR	\$15	\$30
TALISKER 10 YR	\$10	\$20

#### Rye

	1oz	2oz
BULLEIT RYE	\$5	\$10
KNOB CREEK RYE	\$6	\$12
SLOW & LOW RYE	\$5	\$10
HIGH WEST YIPPEE KI-YAY	\$10	\$20
HIGH WEST DOUBLE RYE	\$7	\$14

#### Irish Whiskey

	1oz	2oz
JAMESON	\$5	\$10
BUSHMILLS	\$4	\$8
TULLAMORE DEW	\$6	\$12
POWERS	\$6	\$12