

CREEKSIDE CAFE & LOUNGE

SMALL PLATES

- GRILLED SHRIMP TACOS** _____ 12.75
fresh pico de gallo • cabbage • cilantro-lime crema • flour tortillas
- CLASSIC WINGS** _____ 12.00
choice of sauce: roasted garlic parmesan or buffalo • blue cheese • veggies
- SPINACH & ROASTED ARTICHOKE DIP** _____ 10.75
blended cheeses • roasted garlic • toasted herb naan
- BEER BATTERED CHEESE CURDS** _____ 10.00
Minnesota classic beer battered white cheddar cheese curds,
served with a chipotle dipping sauce
- CHICKEN QUESADILLA** _____ 12.00
blended cheese • green chili • fresh pico de gallo • salsa
cilantro-lime crema sub steak +6.00 sub shrimp +6.50

HANDHELDS

- CUBANS** 14.25
sliced mojo pork • ham • dill pickles
swiss cheese • mustard • pressed Cuban roll
- BBQ BACON JACK CHICKEN** 14.75
Monterey jack cheese • bacon
caramelized onion • BBQ sauce
- TURKEY CLUB** 14.25
lettuce • tomato • bacon
cheddar cheese • mayo
- GRILLED CAESAR STEAK WRAP*** 16.00
sirloin • tomatoes • caesar greens
flour tortilla
- *SERVED WITH YOUR CHOICE OF FRENCH FRIES OR COTTAGE CHEESE*

BURGERS OR CHICKEN

- BBQ BACON JACK*** 15.00
monterey jack cheese • bacon
caramelized onions • bbq sauce
- MUSHROOM SWISS*** 14.75
sautéed mushrooms • swiss cheese
roasted garlic aioli
- HOUSE*** 13.75
choice of cheddar cheese • house burger sauce
- SOUTHWEST VEGGIE** 13.25
pico de gallo • pepper jack cheese
cilantro-lime crema

**ALL BURGERS OR CHICKEN SANDWICHES SERVED ON A BRIOCHE BUN WITH LETTUCE, TOMATO, ONION, AND YOUR CHOICE OF FRENCH FRIES OR COTTAGE CHEESE.*

Original Recipes
FROM SCRATCH

MAINS

Made Fresh
PER ORDER

- PAN SEARED SALMON*** **GF** _____ 19.75
roasted red potatoes • green beans • mushrooms • roasted red peppers
caramelized onions • herb butter
- FLAT IRON STEAK, 8 OZ.*** **GF** _____ 25.50
choice of topping: melted blue cheese or bourbon demi-glace • roasted red potatoes
green beans • mushrooms • roasted red peppers • caramelized onions
- MEDITERRANEAN SHRIMP PASTA** _____ 20.50
jumbo shrimp • bowtie pasta • spinach • mushrooms • tomatoes • light pesto cream
- ROASTED HERB CHICKEN*** **GF** _____ 18.75
roasted red potatoes • natural jus • green beans • mushrooms
roasted red peppers • caramelized onions
- MUSHROOM & ASPARAGUS GNOCCHI** _____ 13.00
gnocchi • crimini mushrooms • cherry tomatoes • asparagus, mushroom broth • shaved parmesan
add shrimp or salmon +7, add chicken +4
- CORN PARMESAN CRUSTED WALLEYE** **GF** _____ 24.00
sauteed corn meal crusted freshwater walleye • grilled asparagus • herb dressing

SALADS

- CHOPPED CHICKEN** _____ 13.25
mixed greens • red cabbage • green onions • farfalle pasta • bacon • tomatoes
blue cheese • sweet italian dressing
- BACON & EGG SPINACH** **GF** _____ 13.00
fresh baby spinach • asparagus • cherry tomatoes • chopped bacon • hard-cooked egg • green goddess dressing
- CAESAR** _____ 9.25
romaine • shaved parmesan • croutons • caesar dressing
add shrimp +7 salmon +6 chicken +4

DESSERTS

- CHOCOLATE CAKE** 6.00
moist chocolate cake • chocolate frosting
- CHEESECAKE** 6.00
classic New York style cheesecake

GF INDICATES GLUTEN FREE

**NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

CLASSIC & CRAFT COCKTAILS

MARGARITA _____ 13.00
 Casa Noble Blanco tequila • Hennessy V.S • fresh lime juice • housemade simple syrup

RYE OLD FASHIONED _____ 13.00
 Bulleit 95 rye • housemade simple syrup • orange bitters

VESPER'S PERFECT GASP _____ 12.00
 Hendrick's gin • Ketel One vodka • Lillet Blanc • M&R sweet vermouth • Angostura bitters

STORM'S BREWING _____ 12.00
 Myers's dark rum • Cointreau • fresh lime juice • ginger beer

CASA-POLITAN _____ 12.00
 Casa Noble Blanco tequila • Cointreau • fresh lime juice • cranberry juice

LYNCHBURG LEMONADE _____ 12.00
 Jack Daniel's Tennessee whiskey • DeKuyper triple sec • housemade lemon sour • Sprite

SIDECAR _____ 12.00
 Hennessy V.S • Cointreau • fresh lemon juice • housemade simple syrup

MUST TRY **CROWNED JEWEL MULE** _____ 13.00
 Ketel One vodka • ginger beer • cranberry juice • blood orange bitters • fresh lime juice

MOCKTAILS

ROYAL PALOMA (VIRGIN) 7.50
 fresh lime juice • fresh grapefruit juice • agave • club soda

CRANBERRY REFRESHER 7.50
 cranberry juice • pomegranate • fresh lime juice • fresh orange juice • ginger ale

ASK YOUR SERVER ABOUT THE COCKTAIL VERSION OF THESE SELECTIONS!

WINES

WHITE

CHARDONNAY

CHARLES SMITH EVE, Washington _____ 8.00/30.00

SAUVIGNON BLANC

KIM CRAWFORD, New Zealand _____ 12.00/46.00

PINOT GRIGIO

ECCO DOMANI, Italy _____ 8.00/30.00

RIESLING

CORVIDAE, Columbia Valley, WA _____ 9.00/34.00

BUBBLES AND ROSÉS

PROSECCO - LA MARCA, Italy _____ 10.00/38.00

SPARKLING - CHANDON BRUT, California _____ 12.00/46.00

RED

MERLOT

DRUMHELLER, Washington _____ 8.00/30.00

CABERNET SAUVIGNON

COLUMBIA CREST GRAND ESTATES, Columbia Valley, WA _____ 8.00/30.00

BONANZA BY WAGNER, California _____ 10.00/38.00

PINOT NOIR

IMAGERY, California _____ 10.00/38.00

MALBEC

ANKO, Argentina _____ 11.00/40.00

BEERS

BOTTLED

BUDWEISER _____ 5.50

BUD LIGHT _____ 5.50

STELLA _____ 6.50

CORONA EXTRA _____ 6.50

SAMUEL ADAMS BOSTON LAGER _____ 6.50

GOOSE ISLAND IPA _____ 6.50

GUINNESS _____ 6.50

BLUE MOON _____ 5.50

MILLER LITE _____ 5.50

MICHELOB ULTRA _____ 5.50

MICHELOB GOLDEN DRAFT LIGHT _____ 5.50

O'DOULS NA _____ 5.50

SUMMIT EPA _____ 6.50

HARD SELTZER _____ 5.50

GRAINBELT PREMIUM _____ 5.50

ANGRY ORCHARD CIDER _____ 5.50

ROOM SERVICE / TAKEOUT

Press the Room Service Button on your guestroom phone (ext. 6288) or dial 763-559-6288 from your cell phone for Take Out.

All Room Service orders have a \$1.50 delivery charge + 18% gratuity automatically added

FOR PARTIES OF 7 OR MORE, A 18% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL