

bluffside

GRILL & BAR

STARTERS

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| Bone-In Chicken Wings <i>One Full Pound</i> <i>buffalo, barbeque, sweet thai chili, Hot Honey, garlic parmesan, mango habanero, dry rub (can't decide – pick two and go half and half)</i> | \$12.95 |
| Southwest Chicken Egg Rolls <i>Ancho Chipotle Sauce</i> | \$12.50 |
| Mexican Street Corn Dip <i>Creamy fire roasted corn, poblano, cotija cheese, bacon, lime, cilantro. Served with tortilla chips</i> | \$11.50 |
| Chicken Tenders & Fries w/BBQ | \$10.95 |
| White Cheddar Cheese Curds <i>zesty seasoning, ranch dressing</i> | \$12.50 |

BLUFFSIDE BURGERS*

served with choice of fresh fruit, house made coleslaw, or seasoned fries (substitute soup \$2.00)

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| Certified Angus <i>Shredded lettuce, tomato, red onion, pickle, add cheddar, American, Swiss, or pepperjack – \$1.25</i> | \$13.95 |
| MacBluff <i>Two patties, 1000 island, lettuce, American, pickles, onions</i> | \$16.95 |
| Hickory <i>applewood bacon, cheddar, tangy bbq</i> | \$15.95 |
| Mushroom & Swiss Burger | \$15.95 |
| Black Bean Burger <i>Black bean veggies burger, lettuce, red onion Add Cheese \$1.25</i> | \$12.95 |

SOUP & SALAD

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| Chef's Soup of the Day <i>Cup \$4.50/ Bowl \$6.95/Quart \$13.95</i> | |
| Bluffside Salad <i>Iceberg lettuce, tomato, hardboiled egg, sunflower seed, cucumber, croutons.</i> <i>Add grilled chicken \$5</i> | \$6.95 |
| Quinoa & Couscous Caesar Salad Sm. \$6.95/Lg.\$10.95 <i>Chopped romaine, shaved parmesan, croutons, hardboiled egg, parmesan crisps, creamy Caesar dressing</i> <i>add char-grilled chicken \$5</i> | |
| Lunch Combo <i>Available until 3:00pm</i> <i>*½ Turkey</i> <i>*½ Ham</i> <i>*½ Chicken Salad</i> | \$11.95 (Pick two) |
| <i>*Caesar Salad</i> <i>*Bluffside Salad</i> <i>*Cup o' Soup</i> | |

SANDWICHES

served with choice of fresh fruit, house made coleslaw, or seasoned fries (substitute soup \$2.00)

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| Roast Beef & Cheddar <i>Grilled sourdough, roast beef, cheddar, sauteed onions, creamy horseradish upon request,</i> | \$15.95 |
| Chicken & Pecan Salad <i>Cranberry wild rice bread, shredded lettuce (top seller)</i> | \$13.95 |
| Grilled Chicken Breast <i>Char grilled chicken breast, lettuce, tomato, red onion, mayo</i> | \$13.50 |
| Ham & Jam <i>Thinly sliced and grilled ham, warmed peach jam, cheddar, on grilled sourdough.</i> | \$13.95 |
| Smokey Mountain Turkey <i>Smoked turkey, bacon, pepperjack, lettuce, tomato, ancho chipotle sauce, toasted multigrain</i> | \$13.95 |
| Fish Tacos <i>Two soft shell tortillas, fried mahi, lettuce, tomato, cotija cheese, remoulade</i> | \$13.95 |
| Hot Honey Crispy Chicken <i>Pickle, lettuce, red onion, hot honey. Add cheese \$1.25</i> | \$12.95 |

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Pan Fried Panko Breaded Walleye

8 oz. filet with Japanese breadcrumbs. Served with wild rice blend, chef's vegetables and tartar sauce.

\$25.95

Grilled Sirloin

12 oz. sirloin steak charbroiled to your liking. Served with red potato wedges and Chef's vegetables. Add Mushrooms \$2.00, Add fried onions \$1.50

\$29.95

BBQ Ribs

Half-Rack of baby back ribs. Served with seasoned fries and house made coleslaw

\$23.95

Best of Bluffside Featured Items

Chop't

Iceberg lettuce, chicken, artichoke hearts, bacon, tomato, hardboiled egg, tossed with garlic parmesan dressing, and smoked gouda. Served with garlic rounds.

\$13.50

Pulled Pork Pretzel

Heaping portion of pork tossed with grained mustard BBQ sauce and topped with coleslaw & haystack onions. Served on a pretzel roll.

\$13.95

Steakhouse Pretzel Burger

Charbroiled angus patty topped with mushroom, swiss, surly infused steak sauce, and haystack onions. Served on a pretzel roll.

\$16.50

Gouda Mac

Pasta shells with gouda cream sauce. Topped with pulled pork, haystack onions & drizzled with sweet BBQ sauce

\$17.25

DESSERTS

Lemon Raspberry Cheesecake Layered Cake

Honey graham cracker crust holds moist lemon cake between layers of raspberry jam and creamy vanilla cheesecake with lemon mousse icing.

\$8.95

Dulce de Leche Layered Cake

moist and velvety naturally flavored vanilla cake base holds a light and airy dulce de leche mousse with a silky glaze topped with caramel chocolate-coated cereal.

\$8.95

The Jewel Golf Club & Bluffside Grill & Bar

1900 Clubhouse Dr. Lake City, MN 55041

(651) 345-2672

*These items can be cooked to order. Raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk for foodborne illness.