

WE ARE Voen

everyday 10:00am - 8:00pm





651-345-2672 x2

MAKE A Reservation

STARTERS

Bone-In Chicken Wings

\$12.95

\$11.50

\$12.50

Choice of buffalo, hot honey, sweet thai chili, smokey BBQ, or bluffside dry rub

Southwest Chicken Quesadilla \$13.95

Grilled house tortilla stuffed with southwest chicken, cheddar/jack cheese, pico de gallo, served with a side of homemade cilantro lime dressing

Mexican Street Corn Dip

Creamy fire roasted corn, poblano, cotija cheese, bacon, lime, cilantro. Served with tortilla chips.

White Cheddar Curds

Zesty seasoning & ranch dipping sauce

SOUP & SALAD

Chef's Scratch Made Soup Cup-\$4.50 / Bowl-\$6.95 / TOGO Quart-\$13.95

Bluffside Salad Small-\$6.95 / Large-\$9.95 Shredded Romaine, carrot, pico de gallo, shredded cheese, sunflower seeds, croutons. Add chicken - \$5

Quinoa & CousCous Caesar Salad

Small-\$7.95 / Large-\$10.95

Shredded romaine, shaved parmesan, croutons, creamy caesar dressing. Add chicken - \$5

Taco Salad

\$13.25

\$16.95

\$15.95

Romaine lettuce, seasoned taco meat, pico de gallo, cheddar/jack, crispy tortilla strips, homemade cilantro lime dressing

****BLUFFSIDE BURGERS**

SERVED WITH CHOICE OF FRESH FRUIT, HOUSE MADE COLESLAW, OR SEASONED FRIES (SUBSTITUTE SOUP \$2.00)

Certified Angus

\$13.95 Shredded lettuce, tomato, red onion, pickle.

Add cheddar, american, pepperjack, or provolone \$1.25

MacBluff

Two patties, 1000 island, lettuce, american cheese, pickles, onions

\$16.95 Surlv

Sauteed mushroom, bacon, Surly Furious infused steak sauce, melted provolone.

Hickory

Applewood bacon, cheddar, tangy BBQ

SANDWICHES & WRAPS

SERVED WITH CHOICE OF FRESH FRUIT, HOUSE MADE COLESLAW, OR SEASONED FRIES (SUBSTITUTE SOUP \$2.00)

Prime Rib French Dip \$19.95

Slow roasted and sliced prime rib, sauteed onion, provolone. Served on grilled ciabatta roll, with au jus for dipping.

Chicken & Pecan Salad \$13.95

Cranberry wild rice bread, shredded lettuce (House Fave)

Smokey Mountain Turkey \$13.95

Smoked turkey, bacon, pepperjack, lettuce, tomato, ancho chipotle sauce, served on toasted multigrain

Grilled Chicken Breast \$13.95

Char grilled chicken breast, lettuce, tomato, red onion, mayo. Add Cheese - \$1.25

Crispy Chicken

\$13.50

\$14.50

Lettuce, pickle, red onion, hot honey. Add cheese \$1.25

\$15.50

Mahi Mahi Tacos Two soft shell tortillas, fried mahi, lettuce, pico de gallo, cheddar/jack, lemon aioli.

Chicken Caesar Wrap \$13.95

House tortilla filled with classic caesar salad & chicken

Buffalo Chicken Wrap \$13.95

House tortilla, lettuce, pico de gallo, cheddar/jack, buffalo ranch dressing, crispy chicken

Bluffside Taco Wrap

House tortilla, seasoned taco meat, lettuce, homemade cilantro lime dressing, cheddar/jack, pico de gallo, crispy tortilla strips.

LUNCH COMBO \$12.50(Pick Two)

Available until 3:00pm

- ¹/₂ Turkey Cheddar Sandwich
- ¹/₂ Chicken Salad Sandwich
- Bluffside Salad
- Caesar Salad
- Cup Chef's Scratch Made Soup

**Item can be cooked to order. Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk for foodborne illness









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ENTREES

Almond Crusted Walleye

\$25.95

8oz filet with ground almonds & Japanese breadcrumbs. Served with wild rice blend, chef's vegetables, and house made tartar sauce

****Chianti Medallions**

\$32.95

Two 4oz Beef Medallions, topped with mushroom chianti cream, served with red potatoes, and fresh chef's vegetables.

CHEF'S DINNER SPECIALS

AVAILABLE AFTER 4PM

Friday Night Fish Fry

\$17.50

Three pieces of tender Atlantic cod, choice of Alaskan Amber beer-battered or broiled with fresh lemon and homemade tartar sauce. Served with seasoned fries or a wild rice blend.

****Saturday Night Prime Rib** 12oz. - \$34.95 16oz. - \$43.95

Tender, slow-roasted prime rib served with creamy mashed potatoes, chef's blend seasonal vegetables, and accompanied by rich au jus and a zesty horseradish sauce

HOMEMADE DESSERTS

Margo's Homemade

\$8.95

Coconut Cake

A moist, fluffy vanilla cake with pecans, frosted with silky cream cheese, finished with a delicate snow of coconut flakes.

Margo's Homemade



Cheesecake

Creamy, dreamy, and always a crowd-pleaser! This classic cheesecake comes on a golden graham cracker crust-just waiting for your favorite topping. Ask your server what tempting options we're serving up today!

BEST OF BLUFFSIDE SPECIALS

Walker's Taco Platter

\$25.00

the Tewel

A fiesta on a plate! Ten warm soft shell tacos packed with seasoned taco meat, crisp lettuce, fresh pico de gallo, and cheddar/jack cheeses—all drizzled with Chef's signature cilantro lime dressing.

Buttermilk Chicken Tenders

\$13.50 House breaded fresh chicken tenders. Served with fries and choice of dipping sauce.

Coconut Shrimp

\$14.50

7 Coconut battered tiger shrimp flash fried and served with sweet orange marmalade.

Clubhouse Chop't Salad

\$14.25

Romaine lettuce, diced turkey, applewood bacon, Swiss cheese, hard-boiled egg, sundried tomatoes, all mixed with our house-made garlic parmesan vinaigrette. Topped with seasoned breadcrumbs.

Brie Burger

\$17.50

Charbroiled angus patty topped with crispy prosciutto ham, sautéed mushrooms, and creamy brie cheese spread. Served with choice of fresh fruit, coleslaw, or seasoned fries (substitute soup \$2.00)

Spaghetti Bolognese

\$17.95

Heaping pile of spaghetti with rich and sweet tomato sauce made with fennel sausage, beef, and pepperoni. Topped with parmesan and served with garlic toast.



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