



WE ARE  
*Open*  
everyday  
10:00am - 8:00pm

**bluffside**  
GRILL & BAR

MAKE A  
*Reservation*  
651-345-2672 x2



## STARTERS

### Bone-In Chicken Wings \$12.95

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 \$11.50

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

### White Cheddar Curds \$12.50

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

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 \$16.95

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

### Surly \$16.95

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

### Hickory \$15.95

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

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

### Mahi Mahi Tacos \$15.50

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 \$14.50

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

- ½ Turkey Cheddar Sandwich
- ½ 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 \$9.95**

#### **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**

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.

### **Sweet Potato Totchos \$13.50**

Sweet potato tater tots, pulled pork, fire roasted corn, poblano relish, creamy queso, and crispy haystack onions

### **Sesame Soy Salad \$13.25**

Fresh asparagus, carrot, romaine, mandarin oranges, tossed in sesame soy dressing and topped with crunch wonton skins. Add grilled chicken - \$5

### **The PB Burger \$16.95**

Charbroiled angus burger topped with hot pepper jelly, chunky peanut butter, cheddar cheese, and potato chips.

### **Fettucinne Alfredo \$19.95**

Tender chicken strips, fresh asparagus, sundried tomato, and fettuccine pasta tossed in creamy alfredo kissed with nutmeg. Served with garlic rounds.



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