

CALL AHEAD FOR
RESERVATIONS OR
TAKEOUT
651-345-2672 EXT.2



STARTERS

BONE-IN CHICKEN WINGS <i>choice of buffalo, sweet thai chili, smokey bbq or bluffside dry rub</i>	\$13.50
WHITE CHEDDAR CHEESE CURDS <i>served with buffalo ranch dipping sauce</i>	\$12.95
MEXICAN STREET CORN DIP <i>Creamy fire roasted corn, poblano, cotija cheese, bacon, lime, cilantro. Served with tortilla chips.</i>	\$12.95
SOUTHWEST CHICKEN QUESADILLA <i>grilled tortilla stuffed with southwest chicken, cheddar jack, and pico, served with side of cilantro lime sauce</i>	\$14.95
TEMPURA SHRIMP BASKET <i>six fried shrimp, fries, homemade lime tartar</i>	\$13.50
BUTTERMILK CHICKEN TENDER BASKET <i>house breaded fresh tenders, served with fries and choice of dipping sauce</i>	\$13.50

* * BLUFFSIDE BURGERS

served with fresh fruit, homemade coleslaw, or seasoned fries sub soup \$2

CERTIFIED ANGUS <i>lettuce, tomato, red onion, pickle. Add cheddar, american, pepperjack, provolone \$1.50</i>	\$14.50
MACBLUFF <i>two patties, lettuce, pickle, onion, American cheese, thousand island</i>	\$17.50
HICKORY <i>applewood bacon, tangy BBQ, cheddar</i>	\$16.50
MUSHROOM <i>steak sauce, mushroom, provolone</i>	\$16.50
VELVEETA BURGER <i>Velveeta grilled cheese melted hot and gooey on grilled multigrain, stuffed with a fresh-grilled burger, caramelized onions, and crispy bacon bits.</i>	\$16.50

****ITEM CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS**

SOUP & SALAD

bluffside Soup - \$5 Cup / \$7 Bowl / \$14 Quart TO-GO

BLUFFSIDE SALAD <i>romaine, hard boiled egg, pico de gallo, shredded cheese, sunflower seeds, croutons, add chicken \$5</i>	SM \$7.50 / LG \$10.95
QUINOA COUS COUS CAESAR <i>romaine, croutons, shaved parmesan, creamy caesar dressing, add chicken \$5</i>	SM \$8.25 / LG \$11.50
TACO SALAD <i>romaine tossed with homemade cilantro lime, topped with pico de gallo, cheddar jack, crispy tortilla strips, and seasoned taco beef</i>	\$15.95

LUNCH COMBO

• BLUFFSIDE SALAD	available until 3:00pm (pick two)	\$13.25
• CAESAR SALAD	• ½ TURKEY & CHEDDAR SANDWICH	
• CUP SOUP	• ½ CHICKEN & PECAN SALAD SANDWICH	

DESSERT

MARGOS HOMEMADE COCONUT CAKE - \$8.95

MARGOS HOMEMADE CHEESECAKE - \$9.95



OPEN 7-DAYS A WEEK
FROM 10:00AM-8:00PM

HANDHELDS

served with fresh fruit, homemade coleslaw, or seasoned fries sub soup \$2

PRIME RIB FRENCH DIP	\$21.95
<i>slow roasted and sliced prime rib, sauteed onion, provolone, served on grilled ciabatta roll, with au jus for dipping</i>	
CHICKEN & PECAN SALAD	\$14.95
<i>cranberry wild rice bread, shredded lettuce (house favorite)</i>	
GRILLED CHICKEN BREAST	\$14.25
<i>char grilled, lettuce, tomato, red onion, mayo, add cheese \$1.50</i>	
CRISPY CHICKEN	\$14.25
<i>lettuce, pickle, red onion, roasted garlic mayo, add cheese \$1.50</i>	
SMOKEY MOUNTAIN TURKEY	\$14.25
<i>smoked turkey, bacon, pepperjack, lettuce, tomato, ancho chipotle sauce, on toasted multigrain</i>	
SOFT SHELL TACOS	\$13.95
<i>two flour tortillas packed with seasoned beef, lettuce, cheddar jack, pico, cilantro lime dressing</i>	
PARMESAN COD TACOS	\$15.95
<i>two flour tortillas, fried parmesan crusted cod, lettuce, cheddar jack, pico, cilantro lime dressing</i>	
CHICKEN CAESAR WRAP	\$14.25
<i>large tortilla filled with classic caesar salad and chicken</i>	
BUFFALO CHICKEN WRAP	\$14.25
<i>large tortilla, lettuce, pico, cheddar jack, buffalo ranch dressing, popcorn chicken</i>	

DINNERS

TEMPURA BATTERED SHRIMP	\$23.95
<i>one dozen tempura fried shrimp, wild rice blend, chefs blend vegetables, served with housemade lime tartar (cocktail sauce on request)</i>	
BEEF TENDERLOIN MEDALLIONS	\$35.95
<i>two 4oz filets with mushroom brandy gravy, served with red potatoes and chefs blend vegetables</i>	
ALMOND CRUSTED WALLEYE	\$25.95
<i>pan fried panko almond filet, served with wild rice blend and chefs blend vegetables, housemade lime tartar</i>	
WALKER'S TACO PLATTER	\$30
<i>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</i>	
FISH FRIDAY	\$17
<i>three pieces of tender icelandic cod with housemade lime tartar, choice of beer battered or broiled, also choice of wild rice blend or french fries</i>	
PRIME RIB SATURDAY	12OZ. \$32.95 / 16OZ. \$39.95
<i>tender, slow roasted prime rib served with velvety mashed potatoes, chef blend vegetables, accompanied by rich au jus and creamy horseradish</i>	

BLUFFSIDE FEATURES

GRUYÈRE & SAGE CHICKEN FLATBREAD	\$14.95
<i>Sundried tomato paste, honeysweet onions, sage, chicken, gruyere cheese</i>	
THE PRETZEL PIG	\$15.95
<i>Pulled pork with grained mustard bbq piled high on grilled pretzel bun and topped with coleslaw & haystack onions</i>	
ON THE LIGHTER SIDE	\$15.95
<i>7oz. grilled chicken breast, wild rice blend, steamed chefs vegetables, with basil parmesan vinaigrette drizzle.</i>	
CHEESE TORTELLINI	\$19.95
<i>Tossed with prosciutto ham, mushrooms, peas in a garlic parmesan cream sauce. Served with garlic rounds.</i>	
STAWBERRY & SPICED ALMOND SALAD	\$13.95
<i>Romaine lettuce mixed with white balsamic vinaigrette & topped with fresh strawberries, apples, gruyere cheese, spiced almonds & granola. Add Chicken - \$5</i>	