CALL AHEAD FOR RESERVATIONS OR TAKEOUT

651-345-2672 EXT.2

bluffside
GRILL & BAR

STARTERS

BONE-IN CHICKEN WINGS $13.50
choice of buffalo, sweet thai chili, smokey bbq or bluffside dry rub

WHITE CHEDDAR CHEESE CURDS $12.95
served with buffalo ranch dipping sauce

MEXICAN STREET CORN DIP $12.95
Creamy fire roasted corn, poblano, cotija cheese, bacon, lime, cilantro. Served with tortilla chips.

SOUTHWEST CHICKEN QUESADILLA $14.95
grilled tortilla stuffed with southwest chicken, cheddar jack, and pico, served with side of cilantro lime sauce

TEMPURA SHRIMP BASKET $13.50
six fried shrimp, fries, homemade lime tartar

BUTTERMILK CHICKEN TENDER BASKET $13.50
house breaded fresh tenders, served with fries and choice of dipping sauce

**BLUFFSIDE BURGERS

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

CERTIFIED ANGUS $14.50
lettuce, tomato, red onion, pickle. Add cheddar, american, pepperjack, provolone $1.50

MACBLUFF $17.50
two patties, lettuce, pickle, onion, American cheese, thousand island

HICKORY $16.50
applewood bacon, tangy BBQ, cheddar

MUSHROOM $16.50
steak sauce, mushroom, provolone

VELVEETA BURGER $16.50
Velveeta grilled cheese melted hot and gooey on grilled multigrain, stuffed with a fresh-grilled burger, caramelized onions, and crispy bacon bits.

****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 SM $7.50 / LG $10.95
romaine, hard boiled egg, pico de gallo, shredded cheese, sunflower seeds, croutons, add chicken $5

QUINOA COUS COUS CAESAR SM $8.25 / LG $11.50
romaine, croutons, shaved parmesan, creamy caesar dressing, add chicken $5

TACO SALAD $15.95
romaine tossed with homemade cilantro lime, topped with pico de gallo, cheddar jack, crispy tortilla strips, and seasoned taco beef

LUNCH COMBO

available until 3:00pm (pick two) $13.25

- **BLUFFSIDE SALAD**
- **CAESAR SALAD**
- **CUP SOUP**
- **½ TURKEY & CHEDDAR SANDWICH**
- **½ CHICKEN & PECAN SALAD SANDWICH**

DESSERT

MARGOS HOMEMADE COCONUT CAKE - $8.95

MARGOS HOMEMADE CHEESECAKE - $9.95

the Jewel

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
slow roasted and sliced prime rib, sauteed onion, provolone, served on grilled ciabatta roll, with au jus for dipping

CHICKEN & PECAN SALAD $14.95
cranberry wild rice bread, shredded lettuce (house favorite)

GRILLED CHICKEN BREAST $14.25
char grilled, lettuce, tomato, red onion, mayo, add cheese $1.50

CRISPY CHICKEN $14.25
lettuce, pickle, red onion, roasted garlic mayo, add cheese $1.50

SMOKEY MOUNTAIN TURKEY $14.25
smoked turkey, bacon, pepperjack, lettuce, tomato, ancho chipotle sauce, on toasted multigrain

SOFT SHELL TACOS $13.95
two flour tortillas packed with seasoned beef, lettuce, cheddar jack, pico, cilantro lime dressing

PARMESAN COD TACOS $15.95
two flour tortillas, fried parmesan crusted cod, lettuce, cheddar jack, pico, cilantro lime dressing

CHICKEN CAESAR WRAP $14.25
large tortilla filled with classic caesar salad and chicken

BUFFALO CHICKEN WRAP $14.25
large tortilla, lettuce, pico, cheddar jack, buffalo ranch dressing, popcorn chicken

DINNERS

TEMPURA BATTERED SHRIMP $23.95
one dozen tempura fried shrimp, wild rice blend, chefs blend vegetables, served with housemade lime tartar (cocktail sauce on request)

BEEF TENDERLOIN MEDALLIONS $35.95
two 4oz filets with mushroom brandy gravy, served with red potatoes and chefs blend vegetables

ALMOND CRUSTED WALLEYE $25.95
pan fried panko almond filet, served with wild rice blend and chefs blend vegetables, housemade lime tartar

WALKER'S TACO PLATTER $30
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

FISH FRIDAY $17
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

PRIME RIB SATURDAY 12OZ. $32.95 / 16OZ. $39.95
tender, slow roasted prime rib served with velvety mashed potatoes, chef blend vegetables, accompanied by rich au jus and creamy horseradish

ON THE LIGHTER SIDE $15.95
7oz. grilled chicken breast, wild rice blend, steamed chefs vegetables, with basil parmesan vinaigrette drizzle.

BLUFFSIDE FEATURES

ANDOUILLE FLATBREAD $15.95
Crispy naan flatbread with marinara pico de gallo, cheddar jack cheese, diced andouille, drizzled with mustard

HARVEST SALAD $13.95
Romaine, quinoa, couscous, roasted sweet potato, honey walnuts, apples, fetta, tossed with white balsamic vinaigrette. Served with garlic rounds. Add Chicken - $5

HOT PASTRAMI $15.95
Piled high on grilled marble rye with pepperjack cheese and lime remoulade. Served with choice of fresh fruit, fries, or coleslaw.

CALIFORNIA CHICKEN FETTUCCINE $19.95
Tender chicken, roasted red peppers, and asparagus tossed with fettuccine in a spiced avocado cream sauce. Served with garlic rounds.