

Appetizers

AVOCADO TOAST	12.00
toasted baguette, shredded mozzarella, avocado aioli, marinated Roma tomatoes, fresh avocado, balsamic reduction	
FIRECRACKER CHICKEN EGG ROLLS	10.50
buffalo chicken, bleu cheese, celery, buffalo sauce, drizzle of chipotle crema, diced tomatoes	
CRISPY CALAMARI	14.00
spring greens, basil chiffonade, fresh lemon, Baron's seasoning, served with lemon aioli	
NACHOS	10.00
house-chips, queso blanco, shredded lettuce, roasted corn & black bean salsa, chipotle crema, sour cream, guacamole	
	<i>add chicken or seasoned beef</i> 2.00
GOUDA FONDUE	16.00
smoked gouda cheese, for dipping: citrus herb chicken, granny smith apples, hand cut seasoned croutons	
	<i>add rosemary steak</i> 4.00
BANG BANG SHRIMP	14.00
asian slaw, bib lettuce, cilantro rice, chipotle crema, scallion	
GOUDA TATOR TOTS	12.00
house-made gouda tots, drizzle of gouda cheese, crumbled bacon, scallion, served with chive sour cream	
SOUTHERN FRIED SLIDERS	12.50
locally sourced chicken, hand breaded, habanero cheese, Carolina cabbage slaw, pickles, on butter toasted bun	
CHEESE CURDS	12.00
hand battered cheese curds, served with house made ranch & chipotle crema	
JUMBO ONION RINGS	12.50
Baron's parmesan seasoning blend, served with seasoned sour cream	
BARON'S FRIES	10.00
Baron's parmesan seasoning blend, served with seasoned sour cream	
BONELESS BUFFALO WINGS	12.50
hand trimmed breaded boneless chicken breast, served with seasoned sour cream & bleu cheese dressing	

Tacos

add a side salad, caesar salad, or cup of soup 3

three tacos served in flour tortillas, cilantro rice & fresh guacamole

SPICY SHRIMP	16.00
bang bang shrimp, napa slaw, roasted corn & black bean salsa, chipotle crema	
ROSEMARY STEAK	16.00
charbroiled rosemary tenderloin, napa slaw, roasted corn & black bean salsa, chipotle crema	
WALLEYE	17.00
fried walleye, napa slaw, roasted corn & black bean salsa, chipotle crema	
KOREAN BBQ PORK BELLY	16.00
marinated Korean pork belly, napa slaw, roasted corn & black bean salsa, chipotle crema	

Entrees

add a side salad, caesar salad, or cup of soup 3

GRILLED SHRIMP & SCALLOP SKEWER	21.00
jumbo shrimp, scallops, peppers, onion, house made shrimp sauce	
CITRUS HERB CHICKEN	18.00
cilantro rice, Mediterranean braised kale & tomato	
FISH N CHIPS	18.00
crispy fish, house made coleslaw, tarter, Baron's parmesan season blend fries	

BARON'S ALL DAY POT ROAST \$17.00

GARLIC MASHED POTATOES, STEWED CARROTS, PAN JUS

Good Noon or Night!

add a cup of soup 4 add a bowl of soup 6

Salads

BARON'S COBB SALAD	17.00	MEDITERRANEAN	18.00
mixed greens, grilled chicken, avocado, smoked bacon, egg, bleu cheese, heirloom tomato, buttermilk dressing		mixed greens, grilled chicken, chickpeas, lentils, roasted tomato, roasted artichoke, red onion, feta cheese, kalamata olives, lemon tahini dressing	
BARON'S STEAK SALAD*	19.00	CHOPPED CHICKEN	17.00
mixed greens, rosemary steak tenderloin, crunchy onion strings, heirloom tomatoes, kalamata olives, red onions, candied pecans, bleu cheese crumbles, homemade bleu cheese vinaigrette		mixed greens, grilled chicken, granny smith apples, cucumber, candied pecans, raisins, bleu cheese crumbles, honey lime dressing	
THAI SESAME CHICKEN	17.00	BUFFALO CHICKEN	17.00
shredded iceberg lettuce, Thai peanut grilled chicken, shredded carrots, pea pods, cilantro, cucumbers, mandarin oranges, crispy wontons, sesame lime dressing		lettuce blend, crispy buffalo chicken, black olives, cucumbers, diced celery, heirloom tomatoes, bleu cheese crumble, celery, house made ranch dressing	
AVOCADO SALMON*	19.00	CAESAR	13.00
chopped lettuce, seared salmon, heirloom tomatoes, feta cheese, kalamata olives, red onion, cucumber, lemon, Mediterranean dressing		chopped romaine, house made croutons, parmesan, lemon Caesar dressing	
		<i>add crispy calamari or chicken</i>	4.00
		<i>add salmon</i>	5.00

Handhelds

*all handhelds served with Baron's parmesan seasoned fries with seasoned sour cream
substitute onion rings, gouda tater tots, cup of soup, side salad, or caesar salad 2 sub Impossible™ burger patty 2*

PHILLY BURGER*	15.50	SOUTHERN FRIED CHICKEN	16.00
Philly meat, queso blanco sauce, leaf lettuce, aioli, crispy onion strings, pub bun		habanero jack cheese, shredded lettuce, tomato, sriracha mayo, pub bun	
BARON'S BURGER*	14.50	BARON'S CLUB	15.00
smoked Gouda, thick-cut bacon, caramelized onion, shredded lettuce, pub bun		roasted turkey, smoked bacon, Monterey & American cheeses, lettuce, tomato, aioli, country white	
CHEDDAR BBQ BURGER*	14.50	FRENCH DIP	15.00
BBQ sauce, shredded cheddar cheese, thick-cut bacon, pub bun		roasted beef, Monterey jack, aioli, french loaf	
FOUR ALARM BURGER*	15.00	HAWAIIAN CHICKEN	15.00
ghost pepper cheese, buffalo sauce, sautéed jalapenos, pub bun		pineapple marinated chicken, Swiss cheese, leaf lettuce, tomato, grilled pineapple, pub bun	
BRIE CHICKEN	15.00	WALLEYE	17.00
chicken breast, spring greens, onion jam, Brie cheese, smoked bacon, pub bun		beer battered walleye, tarter, napa cilantro slaw, pub bun	

Pizzas

add a side salad, caesar salad, or cup of soup 3

substitute any pizza crust for a GF crust 2

MARGHERITA	12.00
infused olive oil, marinated plum tomato, fresh mozzarella, balsamic reduction, basil	
CLASSIC PEPPERONI	12.50
five cheese blend, mozzarella, pepperoni	
BRIE	13.50
Brie cheese spread, onion jam, prosciutto, roasted tomato, roasted artichoke, basil chiffonade	
TACO	12.50
spiced beef or chicken, five cheese blend, queso blanco, chipotle crema, roasted corn & black bean salsa, shredded lettuce, tomato, black olives	

Pastas

add a side salad, caesar salad, or cup of soup 3

CAJUN CHICKEN FETTUCCINI	18.50
house made alfredo sauce, fresh parmesan	
CAVATAPPI WITH SAUSAGE & PEPPERS	17.50
andouille, peppers, vine-ripe marinara, fresh parmesan	
CHICKEN FETTUCCINI ALFREDO	18.00
house made alfredo sauce, fresh parmesan	
SPAGHETTI & MEATBALLS	17.50
vine-ripe marinara, house made Italian meatballs, fresh parmesan	
TUSCAN CHICKEN FETTUCCINI	18.00
kale, arugula, roasted tomato, kalamata olives, feta, capers, Mediterranean infused olive oil	

Sides

SCALLOP POTATOES	6.00
MEDITERRANEAN BRAISED KALE & TOMATO	6.00
ROASTED ROSEMARY POTATOES	5.00
ASPARAGUS	5.00
FRIES	5.00
GARLIC MASHED POTATOES	6.00
CILANTRO RICE	5.00



DESSERTS & MORE



Desserts

S'MORES toasted marshmallows, Hershey chocolate, graham crackers	8.00	CHEESECAKE fresh strawberries, whipped cream	8.00
CHOCOLATE CAKE vanilla bean ice cream, house made caramel sauce, fresh whipped cream	10.00	RASPBERRY DONUT CHEESECAKE raspberry infused cheesecake, crumbled donuts, whipped cream, raspberry drizzle	8.50

Beverages

PEPSI PRODUCTS pepsi, diet pepsi, sierra mist, orange crush, mt. dew, diet mt. dew, dr. pepper	2.95	JUICE orange, cranberry, grapefruit, tomato, pineapple	3.00
LEMONADE (regular, strawberry, raspberry)	2.95	HOT CHOCOLATE MILK (2%)	2.50
COFFEE (regular, decaf)	2.95	HOUSE MADE GINGER ALE* <i>refills 1.00</i>	3.00
UNSWEETENED ICED TEA (regular, raspberry)	2.95		
HOT TEA	2.50		

KIDS

12 & under please

fountain beverage or milk included

CHICKEN STRIPS & FRIES

7.00
CHEESE PIZZA 7.00
SAUSAGE PIZZA 7.00
PEPPERONI PIZZA 7.00
CHEESEBURGER 7.00
MAC N CHEESE 7.00

FROM THE BAR

Beer

ON TAP

BUD LIGHT
COORS LIGHT
BLUE MOON
KONA BIG WAVE
LAGUNITAS IPA
FARGO STONES THROW
MODELO
BRECKENRIDGE SEASONAL
CIDER BOYS SEASONAL
SAM ADAMS SEASONAL
DREKKER BREWING SEASONAL
SWEET WATER SEASONAL

BOTTLED

BUDWEISER
BUSCH LIGHT (CAN)
CORONA EXTRA
GOOSE ISLAND IPA
GUINNESS
MICHELOB ULTRA
MICHELOB GOLDEN LIGHT
STELLA ARTOIS
SURLY FURIOUS (CAN)
O'DOULS N/A
ANGRY ORCHARD HARD CIDER
HIGH NOON VARIETY (CAN)

Cocktails

MIDWEST MULE 2 Gingers Irish Whiskey, bitters, fresh lime, ginger beer
BLUE-POM MULE Stoli Blueberri, pomegranate juice, bitters, ginger beer
TILTED LONG ISLAND Smirnoff Vodka, Bacardi Rum, Triple Sec, St. Germain, sweet & sour, blackberry syrup & sierra mist
THE ELITE Four Roses Bourbon, Tattersall Sour Cherry, pure maple syrup & orange bitters
COSMO Absolut Citron, Triple Sec, pomegranate juice & fresh lemon
BLACKBERRY OLD FASHIONED Keeper's Heart Whiskey, blackberry syrup, orange bitters & traditional bitters
PASSIONFRUIT STRIKE Kinky liqueur, peach schnapps, sierra mist, pineapple juice & cranberry
BARON-RITA Cuervo Gold, Grand Marnier, sweet & sour, fresh lime & orange
POMEGRANATE MOJITO Bacardi Razz, muddled mint, fresh lime & pomegranate juice
MANGO TANGO mango vodka, peach schnapps, orange juice, pineapple juice

Wines

WHITES

	GLASS / BOTTLE
MOSCATO Risata Moscato d' Asti Asti, Italy	\$9.50 / \$38.00
RIESLING Tattoo Girl Washington	\$9.00 / \$36.00
PINOT GRIGIO Seaglass Santa Barbara, California	\$7.50 / \$30.00
SAUVIGNON BLANC 13° Celsius Marlborough, New Zealand Joel Gott California	\$7.50 / \$30.00
CHARDONNAY Tattoo Girl Washington Blackstone Monterey, California Sea Sun (Wagner Family) California	\$8.00 / \$32.00 \$9.00 / \$36.00 \$11.00 / \$44.00
SPARKLING WINES LaMarca, Prosecco Veneto, Italy Chandon Brut Rosé Carneros, California Chandon Brut Carneros, California	- / \$12.00 - / \$10.00 - / \$10.00
ROSÉ Tattoo Girl Washington	\$9.00 / \$36.00

REDS

	GLASS / BOTTLE
PINOT NOIR Seaglass Santa Barbara, California Sea Sun (Wagner Family) California	\$8.00 / \$32.00 \$10.00 / \$40.00
RED BLENDS Chloe Red No. 249 California	\$7.50 / \$30.00
MALBEC Dona Paula Mendoza, Argentina	\$7.50 / \$30.00
MERLOT Silver Gate California	\$7.50 / \$30.00
CABERNET SAUVIGNON Tribute California William Hill Sonoma, California Joel Gott 815 California	\$8.00 / \$32.00 \$10.00 / \$40.00 \$12.00 / \$48.00

HAPPY HOUR

MONDAY - FRIDAY *from* 3 - 6 PM

\$2 OFF PIZZAS
\$2 OFF APPETIZERS

\$3.50 TAP BEER
\$2 OFF SPECIALITY COCKTAILS

If you have any food allergies or special dietary restrictions, please notify your server and we will try our best to accommodate you. Our meat and seafood can be cooked to order. Consuming raw or undercooked meat, poultry, or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions.

